

APPENDIX A

VOLUSIA COUNTY JURISDICTIONS FOOD TRUCK INSPECTION PROGRAM

Daytona Beach, Daytona Beach Shores, Debary, Deland, Deltona, Edgewater, Holly Hill, New Smyrna Beach, Ormond Beach, Orange City, Ponce Inlet, Port Orange, South Daytona, Volusia County, Volusia County Public Schools

Business Name:	Date of Inspection:
Business Address:	Fire Inspector Name:

Access/Separation	YES	NO	N/A
Mobile or temporary cooking operations shall be separated from buildings or structures, combustible materials (including overhanging vegetation), vehicles, and other cooking operations by a minimum of 10 ft. [1:50.8.2.1 - 50.8.2.2]			
Mobile or temporary cooking operations shall not block fire department access roads, fire lanes, fire hydrants, or other fire protection devices and equipment. [1:50.8.1.4]			
Wheel chocks shall be used to prevent mobile and temporary cooking units from moving. [1:50.8.2.3]			
Solid fuel cooking appliances shall be installed on floors of noncombustible construction that extend (3 ft.) in all directions from the appliance. [96.15.9.1.1] Fuel must be separated from all exposures. [96.15.9.2.2-7]			
Generators/Cylinders	YES	NO	N/A
Generators and other internal combustion power sources shall be separated from temporary membrane structures and tents by a minimum of 20 ft.. [1:25.1.12.2]			
Internal combustion engine power sources shall be located at least 12 ft from mobile and temporary cooking operations. [1:50.8.5.4.1] Generators that are vehicle mounted are not required to meet this separation distance. [1:50.8.6.1]			
Internal combustion power sources shall be isolated from contact with the public by either physical guards, fencing, or an enclosure. [1:50.8.5.4.1]			
Generators and other internal combustion power sources shall also be positioned so that exhaust is directed at least 12 ft. in any direction away from any opening or air intakes, buildings, and other mobile or temporary cooking operations [1:50.8.6.4.3]			
Cooking/Warming Appliances & Hood Exhaust System	YES	NO	N/A
Cooking equipment if/when used in fixed, mobile, or temporary concessions, such as trucks, buses, trailers, pavilions, tents, or any form of roofed enclosure, in which cooking equipment produces grease laden vapors shall have a professionally certified NFPA 96-compliant fixed fire extinguishing system installed. [1:50.5.1.2]			
Inspection of the fire-extinguishing system shall be performed by a trained, certified person annually. [1:50.6.2.1.1]			
At least one portable fire extinguisher, minimum 3A:40BC, with a current state of Florida certification tag, shall be provided for all cooking operations. [1:50.5.7.1] Class K portable fire extinguisher shall be provided for cooking appliance hazards that involve combustible cooking media [1:50:5.7.2]			
Inspection of the exhaust system for grease build-up shall be conducted and cleaned by a properly trained, qualified, and certified persons every 6 months or at inspection frequencies acceptable to the authority having jurisdiction (AHJ). [1:50.6.4] Documentation of the name of the servicing company and the date shall be maintained on the premises. [1:50.6.6.13]			
If/when cooking and/or warming under any tent, regardless of size, fabrics shall meet the flame propagation performance criteria contained in NFPA 701. This includes the flame certificate being attached to the tent. [1:25.2.2.1]			
Gas Piping/Leak Detection	YES	NO	N/A
Mobile or temporary cooking operations with propane must have a UL 1484 compliant gas meter. Gas meter must be tested monthly. [1:50.8.7.3.1-2] If the heat source is nonelectric and open flames are used, at least one listed carbon monoxide detector shall be installed. [1:50.8.9.1]			
LP-gas systems shall be inspected prior to each use. [1:50.8.7.3.3]			
Required Training	YES	NO	N/A
While performing mobile or temporary cooking operations, one worker shall be trained in emergency response procedures, including the following. [1:50.8.10.2] Training shall be documented, and documentation held in the mobile unit and made available upon request. [1:50.8.10.5] Refresher training shall be provided annually. [1:50.8.10.4]			
Approved: Y/N	Approved Date:		
Owner/ Occupant Signature:	Re-Inspection Required: Y/N		
Inspector Signature:		Compliance Date:	