

**APPENDIX A
VOLUSIA COUNTY JURISDICTIONS**

FIRE INSPECTION CHECKLIST FOR MOBILE AND TEMPORARY COOKING OPERATIONS

Daytona Beach, Daytona Beach Shores, Debarry, 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]			
Trailered units shall be unhitched from vehicle and vehicle relocated a minimum of 10 ft. from the mobile or temporary cooking operation. [1:50.8.2.2]			
Wheel chocks shall be used to prevent mobile and temporary cooking units from moving. [1:50.8.2.3]			
Tent/Canopy Structures	YES	NO	N/A
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]			
Tents/canopies shall be properly weighted down.			
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. and shall be protected from contact by fencing, enclosure, or other approved means. [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	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]			
Fixed fire suppression inspection/maintenance report shall be supplied to the AHJ upon request. [1:50.6.2.8]			
Class K portable fire extinguisher shall be provided for cooking appliance hazards that involve combustible cooking media [1:50:5.7.2] Fire extinguishers shall have a current state of Florida certification tag.			
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]			
Hood Exhaust System	YES	NO	N/A
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]			
After cleaning or inspection is completed, the exhaust cleaning company and the person performing the work at the location shall provide the owner of the system with a written report that also specifies areas that were inaccessible or not cleaned. [1:50.6.6.14]			
Charcoal and Wood Burning	YES	NO	N/A

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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 shall be separated from all flammable liquids, all ignition sources, all chemicals, and all food supplies and packaging goods. [96.15.9.2.7] Fuel shall not be stored above any heat-producing appliance, vent, or closer to any portion of a solid fuel cooking appliance constructed of metal, or any other cooking appliance that could ignite the fuel. [96.15.9.2.2]			
Gas Piping/Leak Detection	YES	NO	N/A
All mobile and temporary cooking operations equipped with a propane appliance and an electrical system shall be equipped with a propane detector listed and marked on the device as being suitable for use in the vehicles under the requirements of UL 1484 and installed according to the terms of its listing. [1:50.8.7.3.1]			
Where a shutoff valve is provided, it shall be readily accessible and identified with a sign permanently affixed to the vehicle in reflective decal material with letters a minimum of 2 in. [1:50.8.7.1.2]			
The LP-gas leak detection system shall be tested monthly, with documentation held in the mobile cooking unit and made available to the AHJ upon request. [1:50.8.7.3.2]			
LP-gas systems shall be inspected prior to each use. [1:50.8.7.3.3]			
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]			
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] <ul style="list-style-type: none"> o Proper use of portable fire extinguishers and extinguishing systems o Proper method of shutting off fuel sources o Proper procedure for notifying the local fire department. o Proper refueling o How to perform leak detection o Fuel properties 			
Corrective Action Required Notes:			
Food Vendor Inspection: Y/N		Food Vendor Evaluation: Y/N	
Approved: Y/N	Approved Date:	Re-Inspection Required: Y/N	Compliance Date:
Owner/ Occupant Signature:		Inspector Signature:	