STANDARDS FOR MOBILE FOOD FACILITIES

For Use By All Jurisdictions, Cities and County, Within the Limits of Santa Clara County.
Authority Cited: California Fire Code (CFC)

This document provides guidance regarding Fire Code requirements applicable to mobile food facilities (i.e. food trucks, carts, etc.) operating within Santa Clara County. These requirements are in addition to applicable food safety regulations which, within Santa Clara County, are enforced by the Consumer Protection Division of Santa Clara County Department of Environmental Health (SCCDEH). SCCDEH provides direction and oversight on the annual permitting process for mobile food facilities (additional information is available at **www.EHinfo.org**). **Mobile food facilities that are inspected and found not in compliance with the requirements of this standard may not be allowed to continue operating at the special event.**

A. General

Food Trucks participating in a permitted special event (festival, carnival, street fair, farmers market, etc.) within Santa Clara County shall have a current Environmental Health Permit from SCCDEH, and be in compliance with the following regulations:

- California Fire Code, 2013 Edition (CFC)
- California Code of Regulations, Title 19 (CCR)
- California Mechanical Code, 2013 Edition (CMC)
- California Health and Safety Code (HSC)

"Food Facility" includes permanent and nonpermanent food operations (commissaries and mobile facilities) that store, prepare, package, serve, vend, or otherwise provide food for human consumption, on or off the premises, at the retail level. **[HSC §113789]**

The Office of the State Fire Marshal amended this code section to clarify the application of Underwriters Laboratories Standard 300 (UL 300). **These regulations became effective January 1, 2008.** All automatic fire extinguishing systems used for the protection of commercial cooking operations that produce grease laden vapors shall comply with UL 300. All existing dry and wet chemical fire extinguishing systems installed for the protection of those operations shall comply with the UL 300 Standard. **[CFC §904.11]**

Automatic fire extinguishing systems shall be serviced at least every six (6) months and after activation of the system. Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the Fire Code official upon completion. **[CFC §904.11.6.2]**

Fire extinguishers with a Class K rating shall be provided for hazards where there is a potential for fires involving combustible cooking media (vegetable or animal oils and fats). **[CCR, Division 1, §573(a)]**

Commercial cooking equipment that produces grease laden vapors shall be provided with a Type I Hood (a kitchen hood for collecting and removing grease and smoke), in accordance with this code, and equipped with an automatic fire extinguishing system that is listed and labeled in accordance with the following: Wet chemical extinguishing system, (NFPA 17A, Standard for Wet Chemical Extinguishing Systems), complying with UL 300, Fire Testing of Fire Extinguishing Systems for the Protection of Restaurant Cooking Equipment. **[CMC §513.2.2]**

B. Electrical Power

1. Generators shall be placed in locations approved by the authority having jurisdiction for Outdoor Special Events use. Generator placement shall be a minimum of 20 feet away from tents and canopies and their locations shall be inaccessible to the public and cordoned off with caution tape.
2. Each generator shall have a minimum 40B:C rated fire extinguisher near its location and accessible for use.
3. Food trucks with pre-plumbed (inboard) gasoline generators are allowed to operate provided they are compliant with the California Mechanical and Electrical Codes.
4. Under no circumstances shall gasoline be stored in food trucks or on site. Refueling of approved generators is prohibited during event hours. During approved refueling times, no smoking or open flames shall be within 25 feet of refueling operations.
5. Extension cords and cables shall be of a grounded-type and approved for outdoor use. Extension cords shall not be frayed, worn, or in pedestrian traffic areas unless they are secured. Cables shall be provided with cable ramps.
6. All electrical power shall be in locations free from potential water intrusion and not located near gutters or storm drains.
7. Fuel line fittings shall be visually checked for leaks before any generator is operated.

C. Propane / Liquefied Petroleum Gas (LPG)

1. LPG cylinders shall be secured in the upright position.
2. LPG cylinders shall not be stored in the food truck.
3. LPG cylinders, piping, valves and fittings located outside the food truck shall be adequately protected to prevent tampering, damage by vehicles, or other hazards.
4. LPG piping, valves and fittings shall be leak tested prior to use. (See Section E, below)

D. Additional Requirements

1. A minimum of five (5) feet separation shall be maintained between individual food trucks.
2. Food trucks shall have at least one 2A:10B:C fire extinguisher serviced within the last twelve (12) months and accessible within the vehicle at all times.

E. Leak Testing and Maintaining LPG Cylinders

Never check for leaks with an open flame!

The owner/operator should leak test all fittings that run from the LPG tank to the appliance prior to operating appliances.

To perform a leak test:

- Prepare a solution of dishwashing detergent and water (one cup of water with a tablespoon of detergent) and place it in a clean spray bottle.
- With the appliance connected to the LPG cylinder (make sure the appliance is turned off), turn on the LPG tank cylinder valve.
- Spray the soapy solution generously over all hose connections and fittings, and all over the hose.
- If bubbles appear and become larger or more numerous - you have a leak.

If you discover a leak:

- Turn off the LPG cylinder valve and replace the hose and fitting or have them checked and repaired by a qualified service technician.
- On many gas appliance, the nozzle type fitting on the hose which is threaded into the LPG cylinder, has a rubber "O" ring on the end. If you have this type of “O” ring connection, check that ring every time you connect the hose fitting to a LPG cylinder, and replace the "O" ring if it appears cracked, torn or is losing its shape.

F. General LPG Safety Precautions

- Do not smoke while handling the LPG cylinder.
- Never store or use a LPG cylinder in your home or any other enclosed space, such as a garage, basement, or shed.
- Always use, transport, and store cylinders in an upright, vertical position with the cylinder valve turned off.
- Store cylinders outdoors away from sources of ignition and in a place where they will not be exposed to high temperatures.
- Make sure to read all warning labels attached to the cylinder.
- Make sure your LPG cylinder is equipped with an OPD valve. The unique triangular shape of the valve’s hand wheel and the letters “OPD” can identify OPD cylinders. Cylinders with a round or star-shaped hand wheel are obsolete and should not be used.
- In the United States, any cylinder over twelve (12) years old must be re-certified before it can be filled. Have your LPG cylinder filled by a trained, certified LPG professional.