

## APPENDIX A

### VOLUSIA COUNTY JURISDICTIONS GENERAL REQUIREMENTS FOR MOBILE AND TEMPORARY COOKING OPERATIONS

*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*

#### Food Vendor Checklist

Business Name:	Date of Inspection:
Business Address:	Fire Inspector Name:
Mobile and temporary cooking operations shall comply with the applicable code section for the type of cooking performed. NFPA 1: 50.7 (2018 ed.), NFPA 10: 7 (2018 ed.), and NFPA 96 (2017 ed.)	
Instructions: Indicate "YES," "NO," or "N/A" for every item below requiring attention. For each "NO" corrective action must be noted, executed, and approved by the inspecting jurisdiction before cooking operation can continue.	

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. [1:50.7.1.5]			
Mobile or temporary cooking operations shall not block fire department access roads, fire lanes, fire hydrants, or other fire protection devices and equipment. [1:50.7.1.7]			
Trailered units shall be unhitched from vehicle and vehicle relocated a minimum of 10 ft. from the mobile or temporary cooking operation. [1:50.7.1.5]			
When required by the AHJ mobile or temporary cooking operations may not operate on grass/vegetation type surfaces at any time. [1:50.7.1.5]			
Wheel chocks shall be used to prevent mobile and temporary cooking units from moving. [1:50.7.1.3]			
Tent/Canopy Structures	YES	NO	N/A
If/when cooking and/or warming under <b>any</b> tent, regardless of size, fabrics shall meet the flame propagation performance criteria contained in NFPA 701, Standard Methods for Fire Tests for Flame Propagation for Textiles and Films. [1:25.2.2.1]  <i>*** Important Note: DBPR requires that all cooking and food preparations are done under cover, which conflicts with the fire code. Each agency will enforce their respectful code requirements accordingly. ***</i>			
A copy of the flame-resistant certificate shall be made readily available upon request for tents that do not require a building permit. This includes being able to produce the flame-resistant tag/label permanently affixed to the tent. Cooking and/or warming under the tent will not be permitted if this requirement cannot be met. [1:25.2.2.2]			
The finished ground level enclosed by any tent and the finished ground level for a reasonable distance, but for not less than 10 ft. outside of such a tent, shall be cleared of all flammable or combustible material or vegetation. [1:25.2.4.1]			
Tents/canopies shall be properly weighted down.			
If/when cooking and/or warming under <b>any</b> tent, regardless of size, or outside of a tent (1) one minimum 3A:40BC fire extinguisher shall be required. Additional fire extinguishers may be required at the discretion of the authority having jurisdiction (AHJ) [1:25.2.5]			
Fire extinguishers shall have a current licensed state of Florida inspection certification tag. [F.S. 633.308]			
If/when cooking and/or warming outside of a flame restraint tent, the operation shall be separated from buildings or structures, combustible materials, (including overhanging vegetation), vehicles, and other cooking operations by a minimum of 10 ft. [1:50.7.1.5]			
Generators/Cylinders	YES	NO	N/A
Gas cylinders, cooking fuels, and portable generators shall be properly installed and protected in accordance with NFPA 54, <i>National Fuel Gas Code</i> , and NFPA 58, <i>Liquefied Petroleum Gas Code</i> .			

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Cylinders shall be positioned at least 3 ft. away from any building opening that is below the level of such discharge. [58:6.3.4.3]			
Fueling fuel tanks shall be of adequate capacity to permit uninterrupted operation during normal operating hours. Refueling shall be conducted only when not in use. [1:25.1.12.2]			
Compressed gas containers, cylinders, and tanks (in use or in storage), including helium tanks, shall be secured to prevent them from falling or being knocked over by corralling them and securing them to a cart, framework, or fixed object by use of a restraint. [1:63.3.1.9.5]			
Internal combustion power sources shall be isolated from contact with the public by either physical guards, fencing, or an enclosure. [1:10.14.10.3]			
Small cylinders (20lbs) only may be placed in a milk carton or any other carton-type crate. [1:50.7.2.2.1]			
Generators and other internal combustion power sources shall be separated from temporary membrane structures and tents by a minimum of 5 ft. and shall be protected from contact by fencing, enclosure, or other approved means. [1:25.1.12.1]			
Generators and other internal combustion power sources shall also be positioned so that exhaust is directed at least 5 ft. in any direction away from any opening or air intakes, and away from buildings. [1:50.7.1.10.2]			
A minimum (1) one portable fire extinguisher with a rating not less than 3A:40BC is required when using a generator or other internal combustion power source. [1:25.1.12.3]			
Fire extinguishers shall have a current licensed state of Florida inspection certification tag. [F.S. 633.308]			
<b>Cooking/Warming Appliances</b>	<b>YES</b>	<b>NO</b>	<b>N/A</b>
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, <i>Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations</i> fixed fire extinguishing system installed. [1:50.2.1.9]			
Fire extinguishing systems shall be inspected by properly trained, qualified, and certified person(s) at least every 6 months. [1:50.5.2.1]			
Equipment installation shall be made in accordance with the manufacturer's recommendations. [1:50.7.2.4.6.1] <ul style="list-style-type: none"> <li>○ <i>All cooking/warming appliances shall be listed for commercial use only. No residential use appliance shall be permitted.</i></li> <li>○ <i>Manufacturer's instructions/owner's manuals shall be supplied to the AHJ upon request for all cooking/warming appliances.</i> <ul style="list-style-type: none"> <li>○ <i>It is highly recommended and encouraged to maintain a three-ring binder within the immediate vicinity of the cooking operation which includes this information so it is readily available upon request.</i></li> </ul> </li> </ul>			
Class K portable fire extinguisher shall be provided for cooking appliance hazards that involve combustible cooking media (vegetable oils and animal oils and fats). [96:10.9.2]			
Fire extinguishers shall have a current licensed state of Florida inspection certification tag. [F.S. 633.308]			
When mobile or temporary cooking/warming operations occurs by electricity or gas/propane, each event participant shall have a minimum (1) one 3A:40BC fire extinguisher. Sharing of required fire extinguishers among vendors will not be permitted. [1:50.7.1.4.2]			
No standalone/moveable deep fat fryers, stoves and/or turkey fryers shall be permitted outside of a NFPA 96 compliant mobile cooking vehicle. [1:50.7.3.3]			
<b>Hood Exhaust System</b>	<b>YES</b>	<b>NO</b>	<b>N/A</b>
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). [1:50.5.6.1] <ul style="list-style-type: none"> <li>○ <i>Upon completion of the exhaust system inspection and/or cleaning, a certificate showing the name of the servicing company, the name of the person performing the work, and the date shall be maintained on the premises. [1:50.5.6.13] this is typically in the form of a service tag/sticker affixed to the hood.</i></li> </ul>			
Hood exhaust cleaning service report, including before-and-after photographs shall be provided to the AHJ upon request. [1:50.5.6.15] Please see ANSI/IKECA Standard C-10, <i>Standard for the Methodology for Cleaning Commercial Kitchen Exhaust Systems</i> .			

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<ul style="list-style-type: none"> <li>○ <i>It is highly recommended and encouraged to maintain a three-ring binder within the immediate vicinity of the cooking operation which includes this information so it is readily available upon request. [1:50.7.2.3.2]</i></li> </ul>			
<b>Charcoal and Wood Burning</b>	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Solid fuel cooking appliances shall be installed on floors of noncombustible construction that extend (3 ft.) in all directions from the appliance. [96.14.9.1.1]			
Where storage is in the same room as the solid fuel appliance or in the same room as the fuel-loading or clean-out doors, fuel storage shall not exceed a 1-day supply. [96.14.9.2.1]			
Fuel shall not be stored above any heat-producing appliance or vent or closer than (3 ft.) to any portion of a solid fuel appliance constructed of metal or to any other cooling appliance that could ignite the fuel. [96.14.9.2.2]			
Fuel shall be separated from all flammable liquids, all ignition sources, all chemicals, and all food supplies and packaging goods. [96.14.9.2.7]			
When wood or charcoal is used, a minimum of (1) one 3A portable (water) fire extinguisher or (1) one 3A:40BC shall be provided. [1:50.7.1.4.3]			
An approved carbon monoxide detector shall be installed where mobile cooking operations are performed in an enclosed area. [1:50.7.1.11.2]			
<b>Gas Piping/Leak Detection</b>	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Gas systems shall be inspected prior to each use by a worker trained in accordance with 50.7.1.8. [50.7.2.3.1]			
Leak detection testing shall be documented and made available to the AHJ on request in accordance with 50.7.2.3.4. [50.7.2.3.2]			
<ul style="list-style-type: none"> <li>○ <i>It is highly recommended and encouraged to maintain a three-ring binder within the immediate vicinity of the cooking operation which includes this information so it is readily available upon request. [1:50.7.2.3.2]</i></li> </ul>			
Where a gas detection system has been installed, it shall be tested every month. [50.7.2.3.3]			
LP-Gas systems on mobile food service vehicles shall be certified for compliance with NFPA 58, <i>Liquefied Petroleum Gas Code</i> by an approved company with expertise in the installation, inspection, and maintenance of LP-Gas systems. [50.7.2.3.4 *]			
<ul style="list-style-type: none"> <li>○ <i>The certification shall be good for one year. [50.7.2.3.4.1]</i></li> <li>○ <i>Recertification shall occur every time an appliance is replaced or added and if a piping connection is modified in anyway. [50.7.2.3.4.2]</i></li> </ul>			
<b>Required Training</b>	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Prior to performing mobile or temporary cooking operations, workers shall be trained in emergency response procedures, including the following. [1:50.7.1.9.1*]			
<ul style="list-style-type: none"> <li>○ <i>Proper use of portable fire extinguishers and extinguishing systems</i></li> <li>○ <i>Proper method of shutting off fuel sources</i></li> <li>○ <i>Proper procedure for notifying the local fire department</i></li> <li>○ <i>Proper refueling</i></li> <li>○ <i>How to perform leak detection</i></li> <li>○ <i>Fuel properties</i></li> </ul>			
Initial and refresher training shall be documented and made available to the AHJ on request. [1:50.1.9.]			
<ul style="list-style-type: none"> <li>○ <i>Refresher training shall be provided every year. [1:50.7.1.9.2]</i></li> <li>○ <i>It is highly recommended and encouraged to maintain a three-ring binder within the immediate vicinity of the cooking operation which includes this information so it is readily available upon request. [1:50.7.2.3.2]</i></li> </ul>			
<b>Corrective Action Required Notes:</b>			
<b>Food Vendor Inspection: Y/N</b>		<b>Food Vendor Evaluation: Y/N</b>	
<b>Approved: Y/N</b>	<b>Approved Date:</b>	<b>Re-Inspection Required: Y/N</b>	<b>Compliance Date:</b>
<b>Owner/ Occupant Signature:</b>			

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**Food Truck Inspection**

**ECFFPA**



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*Expires 6 months from date punched!*

**Year** \_\_\_\_\_ **Agency** \_\_\_\_\_