



St Augustine Fire Department

Guidelines for Mobile/Temporary Food Vendors (Food Trucks)

All mobile units must be inspected for safety. This document is designed as a guide for mobile/temporary food truck vendors to assist them during the inspection by the St. Augustine Fire Department. There may be other requirements that surface at the time of inspection. For more information on specific requirements, refer to the Florida Fire Prevention Code NFPA 1, Ch 50. and NFPA 96.

Location of Mobile Units:

- All mobile units must remain at least 15 feet away from any fire hydrant.
- Mobile units shall not block access to any Fire Department Connection (FDC).
- Mobile units shall not obstruct any access to or exit from a structure.
- Mobile units shall have a minimum of 10 feet clearance on two sides and shall not be located within 10 feet of amusement rides or devices.

Electricity Issues:

- All electrical cords and equipment shall be in good repair.

Design Construction/Plan Review

- Mobile unit exit(s) shall not be obstructed.

Propane Cylinders:

- A maximum of 2 - 100 lb. propane cylinders are allowed. One is allowed for use and one as a spare.
- Propane cylinders need to be requalified every 12 years. A current date of manufacture on new cylinders or requalification stamp is required on all other cylinders.

Propane Cylinder Locations:

- All propane cylinders must be located outside and secured properly.
- Compartment(s) used for the storage of propane shall be properly vented.
- The relief valve discharge from the propane cylinder shall not be less than 3 feet measured horizontally along the surface of the vehicle to:
 - o Openings in the vehicles
 - o Propane burning appliance intake/ exhaust vents
 - o All internal combustion engine exhaust terminations.
 - o All mobile units with propane shall post a **NO SMOKING** sign next to the propane cylinder.

Propane Cylinder Equipment:

- All cooking appliances shall be listed for use with propane.
- Homemade LPG appliances will be inspected individually and may not be authorized without an engineer's certificate.
- Piping systems, including fittings and valves shall comply with NFPA 58.
- The use of rubber non-metallic hose (must be labeled as LPG hose) can be used from the supply bottle where piping enters vehicle.
- Flexible connectors are limited to 5 feet.
- Manual shutoff valves on gas lines are required at the point of use (the appliance) and at the supply.

Suppression System

- If a mobile unit creates grease laden vapors (pan frying, deep-fat frying, using a griddle, etc.), a type 1 hood complying with NFPA 96 and a suppression system complying with NFPA 17A shall be installed.
- The suppression system(s) shall be serviced and inspected every 6 months and properly tagged. Inspection documentation (two most recent semiannual reports) shall be kept on site for the review.
- All cooking appliances creating grease laden vapors shall be located under the hood. No part of the appliances shall extend beyond the lip of the hood.
- Hood systems (including filters and ducts) and cooking equipment shall not have an accumulation of grease build-up. Hoods and ducts shall be cleaned periodically as needed.
- Hood filters shall be properly installed at all times.
- Deep fat fryers shall be separated from any open flame cooking appliance by 16 inches or separated by a baffle with a minimum height of 8 inches.

Fire Extinguishers

- Each mobile unit is required to have proper fire extinguishers
 - A minimum 2A:10BC type is required
 - If cooking creates grease-laden vapors, a Class K-type is also required
- Extinguishers must be mounted where they can be accessed quickly.
- Extinguishers must be serviced and inspected by a licensed company annually and maintain a current tag confirming their status.

Solid Fuel Cooking Operations

- Solid fuel cooking operations shall have spark arresters to minimize the passage of airborne sparks and embers into plenums and ducts.
- Solid fuel cooking appliances shall not be installed in any location where gasoline or any other flammable vapors or gases are present.
- Exhaust systems serving solid fuel cooking equipment in mobile and temporary cooking operations, including gas or electrically operated equipment, shall be separate from all other exhaust systems.
- All ducts shall lead directly to the exterior of the mobile unit or temporary cooking operation, so as not to unduly increase any fire hazard.
- All solid fuel appliances (whether under a hood or not) with fire boxes of 5 ft³ (0.14 m³) volume or less shall have at least a 2A:10BC rated fire extinguisher, and a listed 2-A rated water spray

fire extinguisher or a 1.6 gal (6 L) wet chemical fire extinguisher listed for Class K fires in accordance with [NFPA 10](#), with a maximum travel distance of 20 ft (6 m) to the appliance. All fire extinguishers will need to be serviced and tagged annually by a licensed fire extinguisher servicing company.

Solid Fuel Cooking Operations: Solid Fuel Storage

- Fuel shall not be stored above any heat-producing appliance or vent or closer than 3 ft (0.92 m) to any portion of a solid fuel appliance constructed of metal or to any other cooking appliance that could ignite the fuel.
- Fuel shall not be stored in the path of the ash removal.
- Fuel shall be separated from all flammable liquids, all ignition sources, all chemicals, and all food supplies and packaging goods.