

<b>Mobile Food Vendor Fire Safety</b>	Address: _____
	Business Name: _____
	Employee completing survey: _____ Date: _____

This document is provided as a courtesy to assist you with identifying routine fire safety issues and general compliance but may not be all inclusive. These surveys improve safety by eliminating basic fire hazards, educating employees on hazards, and help ensure a safe and livable community. The list below is intended to act as a guide to help you begin promoting fire safety.

	N/A	YES	NO
<b>A. SETUP</b>			
1. Ensure that emergency access routes are free and unimpeded to allow for emergency personnel to gain access.			
2. Confirm the mobile food vendor is located at least 10 feet from other mobile food vendors.			
3. Verify the mobile food vendor is located at least 10 feet from other buildings.			
4. Mobile food vendor located at least 10 feet from hydrants.			
<b>B. GENERATOR</b>			
1. The generator must be located at least 10 feet from hydrants.			
2. Generator is setup in a way that keeps the fumes from the surrounding buildings and vendors.			
3. When possible, generators located downwind.			
4. If refueling is necessary, establish a refueling plan for the generators or similar items.			
5. Onsite fuel kept in an approved safety can or removed from the area			
<b>C. PROPANE</b>			
1. Ensure that all propane tanks are properly mounted or secured while in use or in the general area.			
2. The propane shutoff valves must always be accessible to ensure they can be utilized if needed.			
3. Propane hoses and connections must be in good repair and free from leaks.			
4. The maximum aggregate capacity of LP-gas containers transported on the vehicle shall not exceed 200 pounds (91kg).			
5. A listed LP-gas alarm is installed near LP-gas components, per manufacturer's instructions.			
6. LP-gas containers have been inspected by an approved inspection agency			
<b>D. ELECTRICAL</b>			
1. Extension cords are only used on a temporary basis, only for portable items, never in place of permanent wiring.			
2. Breaker box does not have any open slots or circuits, circuits are clearly labeled, breaker cover(s) remain closed.			
3. All electrical junction box covers, outlet covers, and switch plates are secured in place.			
4. Electrical panel must always be kept clear and accessible.			
5. Extension cords must be in good repair, free from and obvious damage to the cord or the plugs.			
6. Grounding must take place when required during the use of an extension cord.			
<b>E. EXIT PATH</b>			
1. The egress path must always be clear of any obstructions to include during food preparation and serving.			
2. The egress path from the mobile food vendor must be clearly recognizable and clear of any tripping hazards.			
3. Doors serving as the exit discharge from the mobile food vendor must open completely with ease.			
4. Adequate path must be provided to the public right of way when exiting the mobile food vehicle.			
<b>F. FIRE EXTINGUISHER</b>			
1. When cooking operations are taking place a minimum 2A:10BC fire extinguisher is required.			
2. When cooking operations produce grease laden vapors, one 1.5-gallon Type "K" extinguisher is required.			
3. Deep frying: one 1.5-gallon Type "K" extinguisher is required for every 4 fryers with a oil capacity of 80 pounds.			
4. All fire extinguishers must be appropriately visible, accessible, distributed, mounted, and inspected.			
<b>G. KITCHEN HOOD</b>			
1. The hood exhaust must be clear of trees or any other obstructions additionally the fan must be running when cooking.			
2. Hood exhaust system must be clean, operational, & tagged by a qualified vendor (report maintained in the vehicle).			
3. Hood suppression inspected & tagged by a qualified vendor w/in the last 6 months (report maintained in vehicle)			
<b>H. COOKING OIL</b>			
1. Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume not more than 120 gallons (454L) and shall be stored in such a way as to not be toppled or damaged during transport.			
<b>I. GENERAL</b>			
1. Ensure the cooking surface is clean/free of combustible materials.			
2. Storage, stock, etc. is orderly and not excessive in nature ensuring that items do not become a safety concern.			
3. Current business license, operational permit, and DHEC permit posted in public view.			