

# Regional Fire Marshals

## Food Truck Inspection Checklist (06-2021)

This document is a standardized inspection recognized by multiple fire jurisdictions. You may receive a single inspection once every 12 months from any participating jurisdiction, and that inspection will be recognized by all participating jurisdictions. You must still contact each local fire department and, if required, receive a food truck permit prior to operating in that jurisdiction. Permit fees may be discounted if you have received a regional inspection from another jurisdiction. Participating jurisdictions: <https://www.kingcountyfirechiefs.org/fire-prevention/>

**Name of Mobile Food Vehicle:** \_\_\_\_\_

**Mailing Address:** \_\_\_\_\_

**Contact Person:** \_\_\_\_\_

**Phone Number:** \_\_\_\_\_ **Email:** \_\_\_\_\_

**L&I Number (VEN):** \_\_\_\_\_ **License Plate#:** \_\_\_\_\_

**Date Inspected:** \_\_\_\_\_ **Fire Agency:** \_\_\_\_\_

**Inspector Signature:** \_\_\_\_\_

<b>Summary of Inspection - Regional</b>
<input type="checkbox"/> Approved – No violations
<input type="checkbox"/> Approved to Operate – Violations must be corrected
<input type="checkbox"/> Not approved to operate– Violations must be corrected

### *Regional Inspection Checklist*

**Documentation**

	PASS	FAIL	N/A
1. Washington State L&I Approval Sticker	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Fire Department Permit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**Cooking System Type-1 Hood *(If produces grease laden vapors)***

	PASS	FAIL	N/A
1. Cooking suppression system is UL300 listed, serviced, and cleaned.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Date of last service: <i>(Semiannually)</i>	_____		
• Date of last cleaning:	_____		

- |   |                          |                          |                          |
|---|--------------------------|--------------------------|--------------------------|
| 2. Manual Pull Station accessible and unobstructed. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
|   | <b>PASS</b>              | <b>FAIL</b>              | <b>N/A</b>               |

**Cooking Oil Storage**

- |   |                          |                          |                          |
|---|--------------------------|--------------------------|--------------------------|
| 1. Aggregate volume less than 120 gallons.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Storage tanks stored in such a way as to not be toppled or damaged during transport. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**LP-Gas Systems**

- |  |                          |                          |                          |
|--|--------------------------|--------------------------|--------------------------|
|  | <b>PASS</b>              | <b>FAIL</b>              | <b>N/A</b>               |
| 1. LP tanks located on the outside of the vehicle or in a vapor tight cabinet vented to the outside.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. LP tanks located on back of vehicle are provided with adequate impact protection provided.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Maximum LP tank size less than 200 pounds. (4.23 lb = 1 gal)  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Number of tanks: _____   |                          |                          |                          |
| • Size of tanks: _____   |                          |                          |                          |
| • Date last inspected: _____<br><i>(Annually)</i>  |                          |                          |                          |
| • Date of last hydro: _____  |                          |                          |                          |
| 4. LP tanks securely mounted, and piping protected.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. LP gas alarm installed, operational and tested.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Last test date: _____  |                          |                          |                          |
| 6. LP shut off valves installed and accessible.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. LP tanks used or stored outside of the vehicle shall be secured with a non-combustible strap or chain in an upright position and protected from impact. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**CNG Systems**

- |  |                          |                          |                          |
|--|--------------------------|--------------------------|--------------------------|
|  | <b>PASS</b>              | <b>FAIL</b>              | <b>N/A</b>               |
| 1. All CNG containers are NGV-2 cylinders with a maximum size less than 1300 pounds. (1 ft <sup>3</sup> = 8 lbs) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Number of tanks: _____   |                          |                          |                          |
| • Size of tanks: _____   |                          |                          |                          |
| • Tank expiration date(s): _____   |                          |                          |                          |
| • Date last inspected: _____<br><i>(Every 3 years)</i>   |                          |                          |                          |
| • Date of last hydro: _____  |                          |                          |                          |
| 2. Tanks securely mounted, and piping protected.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Methane gas alarm installed, operational and tested.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Last tested date: _____  |                          |                          |                          |

**Portable Fire Extinguishers**

- |   |                          |                          |                          |
|---|--------------------------|--------------------------|--------------------------|
|   | <b>PASS</b>              | <b>FAIL</b>              | <b>N/A</b>               |
| 1. Class K Extinguisher installed along egress path <i>(If using deep fat fryer or solid fuels)</i> . | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Date last Serviced _____<br><i>(Annually)</i>   |                          |                          |                          |
| 2. Fire protection system use placard installed near Class K Extinguisher.                            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

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|---|--|
| 3. 2A:10B:C portable extinguisher shall be provided along egress path. If LP-gas is used the portable extinguisher shall be a 2A:40B:C. | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> |
| • Date last serviced<br>(Annually) _____  |  |

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|---|--------------------------|--------------------------|--------------------------|
| <b><u>Electrical</u></b>                        | <b>PASS</b>              | <b>FAIL</b>              | <b>N/A</b>               |
| 1. Extension cords protected from damage.       | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. No open electrical junction boxes or wiring. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

- |  |                          |                          |                          |
|--|--------------------------|--------------------------|--------------------------|
| <b><u>Generators</u></b>   | <b>PASS</b>              | <b>FAIL</b>              | <b>N/A</b>               |
| 1. Generators located a minimum of 10 feet from combustibles.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Refueling of internal combustion engines shall not be allowed during cooking operations and only when the electric generators and internal combustion power sources are not in use. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**Keep Required Documentation in Your Food Truck**

Please ensure you keep a copy of the following documents in your truck. You may be asked to produce these at any time by a fire department inspector.

- Your fire inspection report (this form or other documentation provided to you by the fire agency that completed your inspection).
- A copy of the inspection, test, and/or cleaning reports for your commercial range hood, fire suppression system and extinguishers, completed by the contractor you use.
- A copy of any permit(s) issued by a local fire department for your food truck.