

**Montgomery Township Department of Fire Services  
Mobile Food Vendor Inspection Form**

Name of Food Truck		License Plate	
Owner/Operator Name		Mobile Phone Number	
Date of Inspection		Inspector	
Approved	Yes	No	Date of Approval

**General Safety Review**

YES	NO	Safety Review
		License from Montgomery County Department of Health.
		Truck is positioned 10 feet from buildings, structures, vehicles, or any combustible materials.
		Truck does not obstruct fire department access.
		Truck does not obstruct fire hydrants and/or FDCs.
		At least one (1) fire extinguisher (minimum 3A40BC) is mounted inside.
		Additional (1) fire extinguisher (minimum 3A40BC) if equipped with portable generator.
		Truck is equipped with Carbon Monoxide detection.
		Truck is equipped with Flammable/Explosive Gas detection.
		Fire Extinguisher shall be inspected and maintained on a yearly basis.

**Fire Protection Cooking Equipment**

YES	NO	Cooking Equipment
		Type 1 Kitchen Exhaust Hood required if equipment produces grease-laden vapors.
		Kitchen Exhaust Hood System shall be maintained and cleaned (at least every 6 months)
		Cooking equipment shall be protected by automatic fire extinguishing system.
		Suppression System should be inspected and maintained on a yearly basis
		At least one (1) Type K fire extinguisher is mounted if a hood suppression system is present.
		All cooking equipment is listed for commercial use.
		Cooking oil storage containers shall not exceed 120 gallons.

**Fuel & Power Source Items**

YES	NO	Fuel & Power Source Items
		All engine-driven sources of power are separated from the public by physical guard, fencing, or enclosure.
		The exhaust from all engine-driven sources is: <ul style="list-style-type: none"> <li>• At least 10 feet in all directions from buildings and vehicle openings and air takes</li> <li>• At least 10 feet away from any building's means of egress</li> <li>• Directed away from other vehicles and operations</li> </ul>
		Fuel is not stored above any heat producing appliance, or vent, closer than three feet to any cooking appliance.
		Fuel is not stored near any combustible or flammable liquids, ignitions sources, chemicals, food supplies, or packaged goods.
		Fuel is not stored in the path of ash removal or near discharged ashes.
		Removed ash, cinders, and other fire debris shall be placed in a closed metal container that is located at least three feet from any cooking appliance.

All unsatisfactory findings must be corrected prior to being allowed to operate. This checklist is in accordance with the IFC, 2018 & applicable NFPA standard including NFPA 1 & NFPA 96 Chapter 17

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**Propane System**

YES	NO	Propane System
		The main shutoff valve is readily accessible.
		All portable gas containers are in the upright position and secured.
		For all gas piping, a flexible connector is installed between the regulator outlet and the fixed pipe system.
		Maximum aggregated volume shall not exceed 200 pounds propane capacity.
		Maximum aggregated volume of CNG shall not exceed 1,300 pounds/inspected every 3 years

**Owner Operator Acknowledgements**

Reviewed	Acknowledgements
	<b>Staff Training</b>
	Use of fire extinguishers and extinguishment systems.
	Proper method of shutting off fuel source.
	Proper procedure for notifying fire department.
	Proper procedure on performing simple leak testing on gas connections.
	<b>Propane Systems</b>
	All cooking, heating, and electrical equipment and cooking practices comply with applicable safety regulations.
	All non-listed and non-approved cooking equipment is strictly prohibited.
	No cooking equipment shall be left unattended while it is still hot.
	Cooking equipment shall be operated only when all windows, services hatches, and ventilation sources are fully opened.
	All cooking equipment, including the cooking ventilation system shall be cleaned regularly, including removing of accumulated grease.
	For solid fuel devices, all ash cinder and other fire debris is removed from the firebox at regular intervals and at minimum once a day.
	<b>Fuel &amp; Power Sources</b>
	Propane equipment is inspected prior to each use.
	Leak testing is performed on all new gas connections in the gas system.
	Leak testing is performed on all gas connections affected by replacement of an exchangeable container.
	All leak testing is documented, and such documentation will be made available for review by fire official.
	Where a gas detection system is installed, such system has been tested in accordance with manufacturer's instructions.
	All gas supply piping valves and gas container valves shall be closed when equipment is not in use.
	<b>OWNERS INITIALS OF ACKNOWLEDGEMENTS</b>

Notes: \_\_\_\_\_

Inspector Signature: \_\_\_\_\_ Date: \_\_\_\_\_ Owner Signature: \_\_\_\_\_ Date: \_\_\_\_\_

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