



## Mobile Food Preparation Permit Guide



Mobile food preparation vehicles "food trucks", can often be the highlight of a group gathering. Providing hot food and beverage options in areas without permanent kitchens, food trucks have become a growing business.

Providing a mobile commercial kitchen, is not without hazards. After noticing a trend of fires and even explosions, the 2019 California Fire Code addresses mobile food preparation vehicles and requires that food trucks be inspected for fire and life safety issues.

This guide is intended to assist you (the food truck owner or operator) in successfully obtaining an operational fire permit and inspection. Operational fire permit applications can be obtained by contacting Paso Robles Fire and Emergency Services at 805-227-7560 or by contacting us at [firemarshal@prcity.com](mailto:firemarshal@prcity.com). It is also included in this packet. Operational permits are valid for one year from their date of issuance and will require the food truck to be reinspected with each renewal.

Your compliance with the applicable parts of the attached NFPA safety guide is a great way to ensure success in your permit process. Please feel free to reach us at 805-227-7560 with any questions.

Sincerely,

A handwritten signature in black ink, appearing to read "R Harris".

Randy Harris  
Battalion Chief / Fire Marshal



## MOBILE FOOD PREPARATION VEHICLE PERMIT APPLICATION

***Paso Robles Fire and Emergency Services  
900 Park Street  
Paso Robles, CA 93446  
(805) 227-7560***

Requesting Party (Name): \_\_\_\_\_

Business Name: \_\_\_\_\_

Phone: \_\_\_\_\_ Email/Fax: \_\_\_\_\_

License Plate No: \_\_\_\_\_ VIN: \_\_\_\_\_

Business Address: \_\_\_\_\_

***Authority Cited: California Fire Code***

**2019 California Fire Code, 105.6.30, Mobile Food Preparation Vehicles**  
**2019 California Fire Code, 319, Mobile Food Preparation Vehicles**  
**2019 California Fire Code, 607, Commercial Kitchen Hoods**  
**2019 California Fire Code, 904, Alternative Automatic Fire Extinguishing Systems**

***Provide a brief description of your business operations :***

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Do you possess a current business license issued from the City of Paso Robles?

- Yes  
 No



## MOBILE FOOD PREPARATION VEHICLE PERMIT APPLICATION

Please answer the following questions regarding food preparation and cooking for your business:

### Classification of Food Preparation & Cooking

- Heating and warming of food (no cooking)
- Grill, Cooktop, or Range
- Cooking oil, and or deep fat frying
- Griddle
- Solid Fuel appliance
- Other- Please Specify: \_\_\_\_\_

### Classification of Fuel Source for Food Preparation & Cooking

- Electrical only
- LPG & Propane
- Solid Fuel (Charcoal or wood BBQ)
- Other- Please Specify

### Commercial Kitchen Ventilation Systems

- Commercial exhaust hood
- Commercial ventilation system
- Grease filters

### Fire Extinguishing Systems Installed inside Mobile Food Preparation Vehicle

- 2A:10 BC Fire Extinguisher
- Class 'K' Fire Extinguisher
- Automatic Fire Extinguishing System

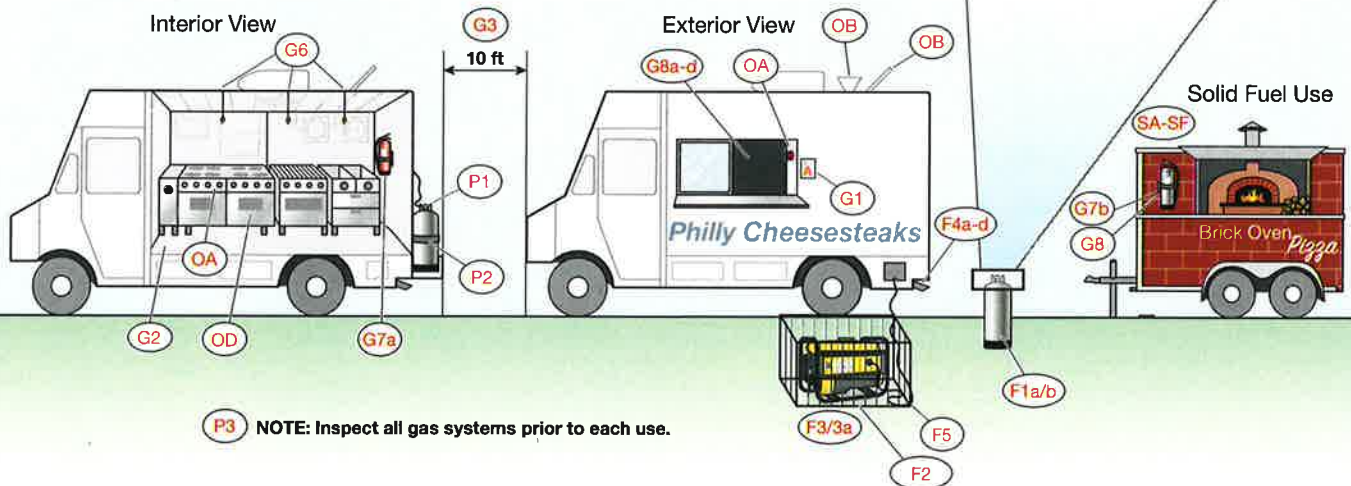
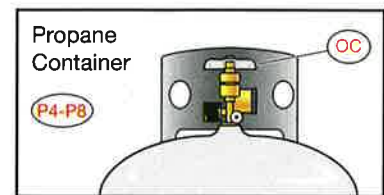
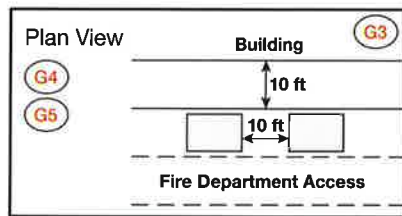
**Note:** A Type I Commercial Kitchen Exhaust Hood is required to be installed at or above all commercial cooking appliances and domestic appliances used for commercial purposes which produce grease vapors (CFC 607.2). See exemptions.

Submitted By: \_\_\_\_\_ Date: \_\_\_\_\_

Approved By: \_\_\_\_\_ Date: \_\_\_\_\_



## FOOD TRUCK SAFETY



NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Annex B in NFPA 96.

### General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- Ensure there is no public seating within the mobile food truck. [1:50.7.1.6.3] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.5] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3] **G7a**
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] **G7b**
- Ensure that workers are trained in the following: [96:B.15.1]: **G8**
  - Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
  - Proper method of shutting off fuel sources [96:10.4.1] **G8b**
  - Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] **G8c**
  - Proper procedure for how to perform simple leak test on gas connections [58:6.16, 58:6.17] **G8d**



# FOOD TRUCK SAFETY CONTINUED

## Fuel & Power Sources Checklist

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:B.18.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:B.16.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
  - At least 10 ft in all directions from openings and air intakes [96:B.13] **F4a**
  - At least 10 ft from every means of egress [96:B.13] **F4b**
  - Directed away from all buildings [1:11.7.2.2] **F4c**
  - Directed away from all other cooking vehicles and operations [1:11.7.2.2] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:B.18] **F5**

## Propane System Integrity Checklist

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:B.19.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [96:B.19.2.1] **P8**

## Operational Safety Checklist

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:14.2.2; 96:14.2.3] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:11.4] **OD**

## Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)

- Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8] **SF**

## NFPA RESOURCES

NFPA 1, *Fire Code*, 2018 Edition

NFPA 1 *Fire Code Handbook*, 2018 Edition

NFPA 58, *Liquefied Petroleum Gas Code*, 2017 Edition

*LP-Gas Code Handbook*, 2017 Edition

NFPA 70®, *National Electrical Code*®, 2017 Edition

*National Electrical Code*® *Handbook*, 2017 Edition

NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2017 Edition

NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

**➔ BECOME AN NFPA MEMBER**

FOR MORE OF THESE RESOURCES



**IT'S A BIG WORLD.  
LET'S PROTECT IT TOGETHER.**

NOTE: This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to [nfpa.org/foodtrucksafety](http://nfpa.org/foodtrucksafety).

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