



**TWO  
RIVERS**  
WISCONSIN

**FIRE DEPARTMENT**

2122 Monroe Street  
Two Rivers, WI 54241  
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## **FOOD TRUCKS COMMERCIAL COOKING EQUIPMENT REQUIREMENTS**

**Purpose:** The purpose of this document is to prescribe minimum requirements and recommendations necessary to establish a reasonable level of fire safety and protection from the hazards created by fire.

**Scope:** The scope of this document includes all types of cooking equipment that uses rendered animal fat, vegetable shortening, and such oily matter that produces grease laden vapors and are used at any outdoor festival or outdoor gathering held within the authority and jurisdiction of the City of Two Rivers Fire Department.

**Application:** Approved cooking equipment used in fixed, mobile, or temporary concessions, such as, but not limited to; trucks, busses, trailers, pavilions, tents, or any form of roofed enclosure shall comply with this document in addition to NFPA 96 and its referenced standards.

### **Definitions:**

Approved: Acceptable to the Authority having jurisdiction. **(Refer to checklist).**

Authority Having Jurisdiction (AHJ): The chief of the city of Two Rivers Fire Department or their designee.

Grease Laden Vapors: grease that becomes liberated and entrained with exhaust air or might be visible as a liquid or solid.

**Operation and Use:** Any person using and/or operating any approved cooking equipment shall be properly trained in its use and operation. Training shall be current and documented. Training shall include, but not be limited to, cooking under normal situations. In addition, training shall include procedures for an emergency shut down in the event of a fire or other emergency.

Emergency procedures shall include but not be limited to:

- Evacuating the immediate area
- Notifying the proper authorities (Use of 911)
- Proper use of portable fire extinguishers
- Shutting off the main fuel supply – plainly identified

Emergency shut down and evacuation procedures shall be legible and permanently and conspicuously located on/in the unit at all times during operation.

**Attendance:** The cooking equipment must be attended at all times by a competent trained individual of at least 18 years of age.





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**Location:** Location of the mobile cooking unit shall be a minimum of 10 feet away from any displays, tents, buildings, or other combustibles.

**Fire Protection:** In addition to units that may include fire protection systems, portable fire extinguishers are required per NFPA 1,10 and 58, (most current editions).

NFPA 1 Fire Prevention Code (2000): Chapter 13 Extinguishing Systems for Commercial Cooking Equipment – 13-2.3 Fire extinguishers provided for the protection of cooking appliances that use combustible cooking media (vegetable or animal oils and fats) shall be listed and labeled for Class K fires.

NFPA 10 Portable Fire Extinguishers (1998): Chapter 3-7 Fire Extinguisher Size and Placement for Class K Fires - 3-7.1 Fire extinguishers shall be provided for hazards where there is a potential for fires involving combustible cooking media (vegetable or animal oils and fats).

NFPA 58 Liquefied Petroleum Gas Code (1998): (if applicable), Chapter 5 Storage of Cylinders Awaiting Use, Resale, or Exchange – 5 – 5 Storage locations .....shall be provided with at least two approved portable fire extinguisher having a minimum capacity of 10 lb dry chemical with a A:B:C rating

**Inspection:** The City of Two Rivers Fire Department will make every effort to inspect the mobile cooking units annually for compliance with these requirements prior to its use. All inspections will happen at the TRFD by scheduled appointment only.

**Responsibility of the Owner:** It is the responsibility and requirement of the owner of the cooking unit to ensure that proper training has been provided, emergency procedures are mounted, and that all the required equipment is included and maintained in accordance with applicable codes, (this includes the proper type and size of portable fire extinguishers).





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**FOOD TRUCK COMMERCIAL COOKING EQUIPMENT REQUIREMENTS  
CHECKLIST**

- Safe distance of 10 feet maintained from any displays, tents, buildings or other combustibles.
- Emergency shut down procedures permanently and conspicuously located.
- Emergency evacuation plan permanently and conspicuously located.
- Documentation of training by operator.
- Competent trained individual present, (at least 18 years of age).
- Completed inventory form listing all required equipment is provided, (IE, thermometers, fire extinguishers, training documentation, etc.).

Portable fire extinguishers readily available in the unit:

- Class K type portable fire extinguisher (6 liter)  
(required for grease producing processes)
- One portable fire extinguishers A:B:C rated (minimum 5 lb)  
(required for LP fuel source)

\_\_\_\_\_  
Fire Department personnel

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

\_\_\_\_\_  
Print

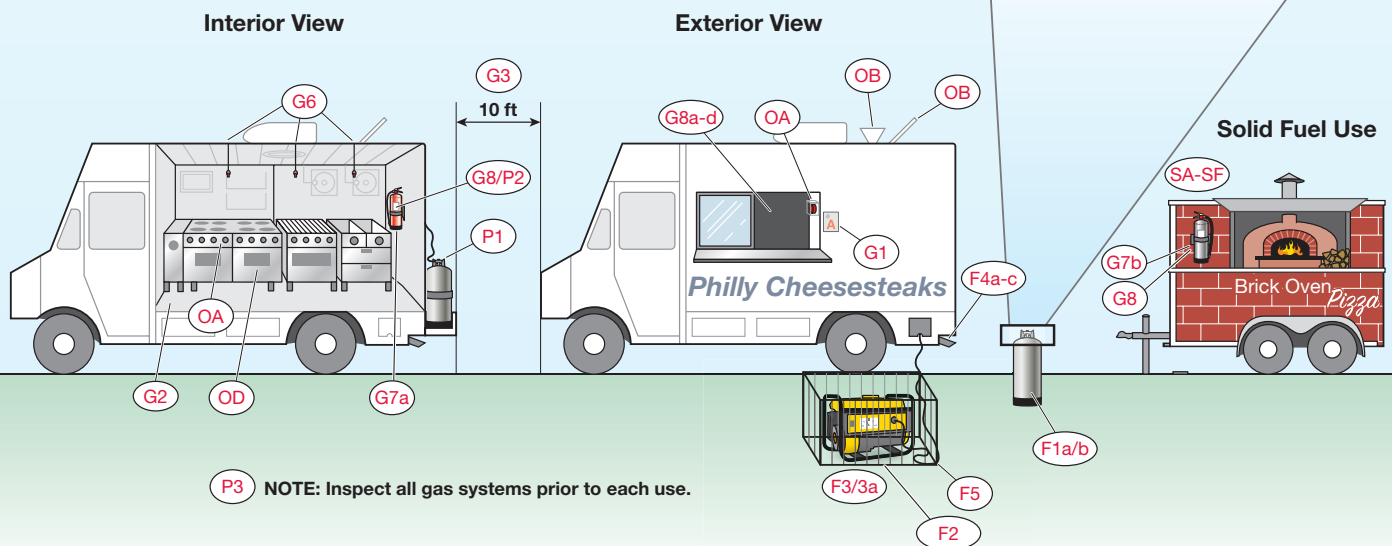
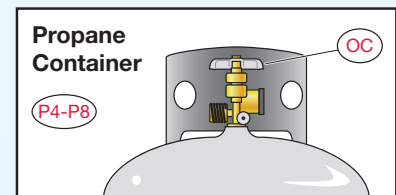
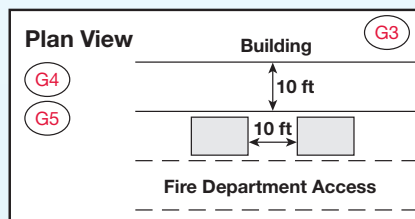
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Operator or Owner Name Printed

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Operator or Owner Signature





## 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, Chapter 17 in NFPA 96, and Chapter 16 in NFPA 58.

### General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.13.8] **G1**
- Ensure there is no public seating within the mobile food truck. [1:50.8.3.2] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials or as prescribed by the AHJ. [96:17.2] **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. [1:13.1.4; 1:13.1.5] **G5**
- Check that appliances that produce grease-laden vapors and that might be a source of grease in the hood, grease removal device, or duct are protected by fire-extinguishing equipment. [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] **G7a**
- Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:15.7.1] **G7b**
- Ensure that workers are trained in the following: [96:17.11]: **G8**
  - Proper use of portable fire extinguishers and extinguishing systems [96:17.11.1(1)] **G8a**
  - Proper method of shutting off fuel sources [96:17.11.1(2)] **G8b**
  - Proper procedure for notifying the local fire department [96:17.11.1(3)] **G8c**
  - Proper procedure for how to perform simple leak test on LP-Gas connections [96:17.11.1(5)] **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. [1:10.14.11.1 for carnivals only] **F1a**
- ❑ Ensure that refueling is conducted only during non-operating hours. [96:17.8.3] [1:10.14.11.2 for carnivals only] **F1b**
- ❑ Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.6.2.2] **F2**
- ❑ Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:10.15.4] **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 12 ft in all directions from openings, air intakes, and means of egress [96:17.6.2.3(1)] **F4a**
  - ❑ Directed away from all buildings [96:17.6.2.3(2)] **F4b**
  - ❑ Directed away from any mobile or temporary cooking operations [96:17.6.2.3(3)] **F4c**
- ❑ Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:17.9.1] **F5**

## Propane System Integrity Checklist

- ❑ The main shutoff valves on a container for liquid and vapor are either accessible without the use of tools, or other equipment is provided to shut off the container valve. [58:16.3.4] **P1**
- ❑ Ensure that during cooking operations at least one person is trained in emergency response procedures and knows how to shut off fuel sources, change out LP-Gas containers, and the properties of LP-Gas. [58:16.8.1] **P2**
- ❑ Visually inspect LP-Gas systems daily for damage and proper operation prior to each use. [96:17.8.2.3] **P3**
- ❑ Perform pressure testing on all new or modified piping systems. [58:16.6.10] **P4**
- ❑ Perform leak testing on cylinder connections with a noncorrosive leak-detecting fluid or other approved leak detection method each time a cylinder(s) is replaced. [58:16.11.5] **P5**
- ❑ Document leak testing and keep documentation in the mobile food facility. [58:16.11.3, 16.11.3.1] **P6**
- ❑ Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:16.6.8.1] **P7**
- ❑ Where a gas detection system is installed, ensure that it is tested monthly. [96:17.8.2.2] **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 exhaust systems are on. [96:12.1.1] **OB**
- ❑ Close LP-Gas container valves when system is not in use. [58:6.26.8.3] **OC**
- ❑ Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:12.4] **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. [96:15.9.2.2] **SA**
- ❑ Fuel is not stored closer than 3 ft to any cooking appliance. [96:15.9.2.2] **SB**
- ❑ Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:15.9.2.7] **SC**
- ❑ Fuel is not stored in the path of the ash removal or near removed ashes. [96:15.9.2.4] **SD**
- ❑ Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:15.9.3.6.1, 15.9.3.6.2] **SE**
- ❑ Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. [96:15.9.3.8.1] **SF**

### Learn More

- ▶ Get free digital access to NFPA codes and standards at: [nfpa.org/docinfo](https://nfpa.org/docinfo)
- ▶ Read the latest news and updates at: [nfpa.org/foodtrucksafety](https://nfpa.org/foodtrucksafety)
- ▶ Review the following and other NFPA resources at: [nfpa.org](https://nfpa.org)
  - NFPA 1, *Fire Code*, 2024 Edition
  - *NFPA 1 Fire Code Handbook*, 2021 Edition
  - NFPA 10, *Standard for Portable Fire Extinguishers*, 2022 Edition
  - NFPA 58, *Liquefied Petroleum Gas Code*, 2024 Edition
  - *LP-Gas Code Handbook*, 2024 Edition
  - NFPA 70®, *National Electrical Code®*, 2023 Edition
  - *National Electrical Code® Handbook*, 2023 Edition
  - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2024 Edition
  - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

