



GILA RIVER FIRE DEPARTMENT FIRE PREVENTION DIVISION FOOD TRUCK STANDARD



ALL FOOD SERVICE TRUCK/TRAILERS VENDORS

Cooking appliances within Food Trucks that produce smoke or grease laden vapors are required to provide a Type I kitchen hood duct and ventilation system that is protected with an automatic fire suppression system in accordance with IFC Section 609. These systems must be inspected by a qualified third party in accordance with IFC Section 609.3.3.1. Food Truck vendors who do not have the required hood, suppression system and/or the required inspections will not be permitted to work the event.

- Food Truck/Trailers has grease laden producing equipment as mentioned above
- Cooking equipment mentioned is under a ventilation hood
- Ventilation hood and duct has required fire suppression system
- Fire protection system is tagged and has been serviced within the last six (6) months
- Ventilation hood, duct and ventilator cleaned
- A Class K fire extinguisher is in kitchen portion of food truck, 1 (one) unit for each 4 (four) fryers
- A Class 2A10BC dry chemical fire extinguisher is available for the truck/trailer
- All portable fire extinguishers shall have a current inspection tag

For non grease-laden cooking: (i.e.) shaved ice, ice cream trucks, deli service, cotton candy, kettle corn;

- Food Truck/Trailer shall be equipped with a minimum of a 2A10BC Fire Extinguisher.



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All Food Trucks shall comply with the following;

- Propane tanks shall be secured and protected from impact and pedestrian traffic
- Propane Tanks shall be free of leaks
- Propane Tanks shall be within testing period (5, 7, 12 years based on stamp on collar of propane tanks[S-7 years, E- 5 years, no letter 12 years])
- Separation shall be maintained between Propane Tanks and other ignition sources (Including generators – minimum of 20 feet, unless mounted)
- Generators shall be in a secure area
- Generators shall not be fueled while running
- Fuel for Generators shall be in a safe area away from other combustibles (minimum of 20 feet away from assembly areas)
- All Food Truck staff shall be trained in operation of safety equipment on Food Trucks
- All circuits shall be labeled appropriately

