



# Orangeburg Department of Public Safety Fire Department

Division of the Fire Marshal  
1320 Middleton Street, Orangeburg, SC 29115 ● 803-533-4105



## Mobile Food Vendor Self Inspection

Business Name:		Address:		
Owner Name:		Email:		
New Permit	Renewal	Date:	Phone:	

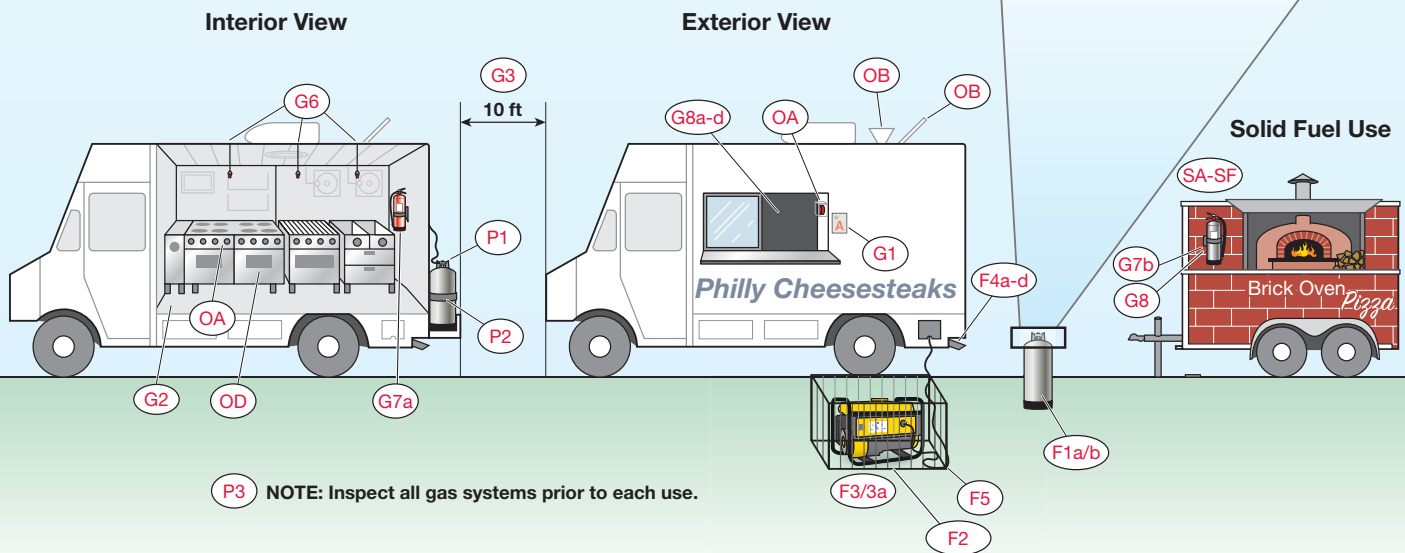
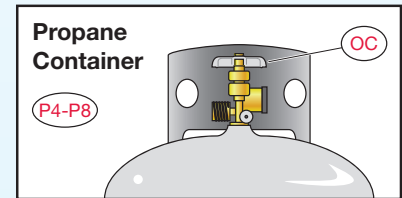
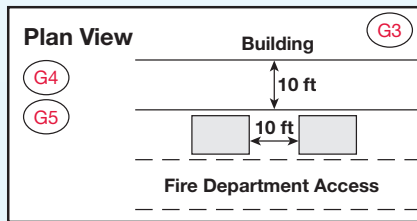
\*Answering "No" may indicate a violation of the South Carolina Fire Code, NFPA 96, or NFPA 58 unless the condition is not applicable.

Mobile Food Units	Yes	No*	N/A
<b>General Safety</b>			
Ensure cooking surfaces are clean/free from grease and combustible materials			
Current business license, Orangeburg County FD decal, and DHEC permit posted in public view			
Vehicle or trailer shall be stabilized so that will not move either by jacking the vehicle or wheel chocks (96: 17.2.3)			
Cooking appliances shall be constructed and secured in place to prevent shifting in transit (96: 17.4.14)			
All records and documents shall be located on the mobile food unit and made available upon request (96: 17.12)			
Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, the appliances shall be protected by listed fire-extinguishing equipment (96: 15.7.1)			
<b>Portable Fire Extinguishers</b>			
At least one 2A:10BC portable fire extinguisher in the unit (SCFC 319.4.2)			
When cooking operations produce grease-laden vapors, one 1.5-gallon Type "K" extinguisher is required (SCFC 906.4)			
Deep frying - one 1.5-gallon Type "K" extinguisher is required for every 4 fryers (SCFC 906.4.2)			
Extinguisher visible, readily accessible, and <b>mounted</b> (SCFC 906.5, 906.6, 906.7)			
Each fire extinguisher is maintained per SCFC 906 (SCFC 906.2)			
<b>Electrical Equipment and Wiring</b>			
All electrical equipment and wiring in the mobile food unit installed per NFPA 70 (2017) (SCFC 603.1)			
Extension cords are only used temporarily, only for portable items, and never in place of permanent wiring (SCFC 603.6)			
Electrical junction box covers, outlet covers, and switch plates are secured in place (SCFC 603.2.2)			
Extension cords must be in good repair, free from obvious damage to the cord or the plug (SCFC 603.6.3)			
Grounding must take place when required during the use of an extension cord (SCFC 603.6.4)			
<b>No Smoking Signs</b>			
"No Smoking" signs conspicuously posted inside the mobile food unit (SCFC 310.3)			
"No Smoking" signs shall be posted outside the MFV Unit in the vicinity of every location where the flammable gas or liquid is stored or kept – The sign shall indicate the type of fuel present (SCFC 310.3)			
<b>Generators</b>			
Generators <b>shall not</b> be fueled while the mobile food unit is in operation (96: 17.8.3.1)			
Generators <b>shall not</b> be fueled while the generator is in use (SCFC 1204.8)			
Generator <b>shall</b> be turned off, and the surface temperature cool to touch before the generator is fueled (96: 17.8.3.2)			
Generator <b>shall</b> be located at least 12 feet from the mobile or temporary cooking operations (96: 17.5.2.1)			
On-site fuel for generators must be kept in a U.L. Listed Type I or Type II Safety Can			

The generator shall be protected to prevent someone from encountering the unit (Burn Injury) (96: 17.5.2.2)			
<b>Separation Distances</b>			
The mobile food unit separated from other mobile food units by a clear space distance of <b>10 feet</b> (not including awnings and other projections) (96: 17.2.2)			
The mobile food unit is separated from entrances and other exits of buildings or structures by a clear space distance of <b>10 feet</b> (not including awnings and other projections) (96: 17.2.1)			
The mobile food unit is separated from combustible materials by a clear space distance of <b>10 feet</b> (not including awnings and other projections) (96: 17.2.2)			
Charcoal burners and other open-flame cooking devices shall not be operated on combustible balconies or within 10 feet of combustible construction (SCFC 308.1.4)			
<b>Obstructing Fire Protection Equipment</b>			
The mobile food unit shall not block fire lanes (SCFC 503.4)			
The mobile food unit shall be separated from fire hydrants by a clear space distance of <b>10 feet</b> (507.5.4)			
The mobile food unit shall not block other fire protection equipment (507.5.4)			
<b>Egress</b>			
The egress path must be clear and free of any obstructions during food prep and serving			
Doors serving as an exit discharge must open completely and with ease			
<b>Kitchen Hood</b>			
The hood exhaust must be clear of trees or other obstructions, and the fan must be operating (SCFC 606.3.1)			
Hood exhaust must be cleaned, operational, and tagged by a qualified vendor (SCFC 606.3.3)			
Hood suppression must be inspected and tagged by a qualified vendor in the last 6 months (SCFC 904.13.5.2)			
<b>LP-Gas Storage, Use, and Handling</b> (See also IFC Chapters 53, 57, 58, 61)			
<b>Containers</b>			
Only certified ASME or DOT mobile LP-Gas containers being used (96: 17.7.3.1.1)			
The total capacity of all LP-Gas containers in the mobile food unit is 200-pounds or less (96: 17.7.3.1.2)			
LP-Gas containers have been inspected and approved; hydrostatic test date is still valid – Every 12 years (96: 17.7.3.7)			
LP-Gas containers shall be securely mounted and restrained to prevent movement (SCFC 319.8.2)			
LP-Gas containers shall not be installed on the roof of a mobile food vending unit (96: 17.7.3.5 (2))			
LP-Gas container valves, components, and connections shall be protected to prevent damage from accidental contact with stationary objects, loose objects, and road debris (96: 17.7.3.5 (6))			
LP-Gas container valves, components, and connections protected from damage due to overturn or similar vehicular accident - LP-Gas cylinders have permanent protection for cylinder valves and connections (96: 17.7.3.5 (7))			
Food trucks/trailers utilizing LP-Gas shall have a UL-listed LP-gas alarm installed within the MFV unit; mounted between 4 and 20 inches from the floor, within 5 feet of the cooking components (SCFC 319.8.5)			
<b>Piping and Connectors</b>			
All piping installed per NPFA 58 (2017), section 6.11 (96: 17.7.1)			
Flexible connectors are installed between cooking equipment and the piping system installed per ANSI Z21-69-2015/CSA 6.16 with restraint cable (SCFC 319.5)			
Fixed piping systems designed, installed, supported, and secured in such a manner as to minimize damage due to vibration, strains, or wear and in such a manner to preclude loosening while in transit (96: 17.7.6.1)			
<b>Cooking Oil</b>			
Cooking oil storage containers within the MFV Unit shall not be more than 120 gallons and shall be stored in such a way as not to be toppled or damaged during transport (SCFC 319.6)			
A 16" clearance between the fryer and an open flame appliance shall be provided, or a metal shield or tempered glass baffle 8" high should be installed. (96: 13.1.2.4)			
<b>Inspection, Testing, and Maintenance (ITM) – Last Inspection Date</b> (Service Reports Must be Kept with MFV Unit)			
<b>Fire Extinguishers:</b>	<b>LPG Pressure Test:</b>		
<b>Hood Suppression:</b>	<b>Professional Hood Cleaning:</b>		



# 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 Chapter 17 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. [1:50.8.3.2] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [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 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] **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: [96:17.10]: **G8**
  - Proper use of portable fire extinguishers and extinguishing systems [96:17.10.1(1)] **G8a**
  - Proper method of shutting off fuel sources [96:17.10.1(2)] **G8b**
  - Proper procedure for notifying the local fire department [96:17.10.1(1)] **G8c**
  - Proper procedure for how to perform simple leak test on gas connections [96:17.10.1(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] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.5.2.2] **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 and air intakes [96:17.5.2.3(1)] **F4a**
  - At least 12 ft from every means of egress [96:B.13] **F4b**
  - Directed away from all buildings [96:17.5.2.3(2)] **F4c**
  - Directed away from all other cooking vehicles and operations [96:17.5.2.3(3)] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:17.8.1] **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. [96:17.7.2.3] **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 is tested monthly. [96:17.7.2.2] **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 all windows, service hatches, and ventilation sources are fully opened. [96:12.1.1] **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. [96:12.4] **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] **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*, 2021 Edition
  - *NFPA 1 Fire Code Handbook*, 2021 Edition
  - NFPA 10, *Standard for Portable Fire Extinguishers*, 2018 Edition
  - NFPA 58, *Liquefied Petroleum Gas Code*, 2020 Edition
  - *LP-Gas Code Handbook*, 2020 Edition
  - NFPA 70®, *National Electrical Code*®, 2020 Edition
  - *National Electrical Code*® *Handbook*, 2020 Edition
  - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2021 Edition
  - NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

