

FIRE/EMS DEPARTMENT



660 S. HWY. 46  
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## **Mobile Food Inspection Checklist**

**This check list is intended to help educate mobile food vendor owners and operators and assist with ensuring a safer work environment. This is only a basic checklist in that it is not possible to include every code requirement in this list.**

**You are required to check each box below as you inspect the equipment in your food service vehicle.**

- The owner or operator must have valid Identification with valid proof of address.
- Mobile food vehicle/ trailer must have a current state license plate tag / registration?
- Warning Signs above LP Gas Tanks (DANGER PROPANE) (NO SMOKING) (NO OPEN FLAMES)
- (One)** - 3A-40BC fire extinguisher) w/ valid inspection
- (One)** - Class K Fire Extinguisher for Commercial Cooking Equipment / Deep Fat Fryers w/ valid inspection
- Commercial Kitchen Hood, Required for cooking equipment producing grease laden vapors or smoke.
- Hood suppression system w/ valid inspection
- Vent hood filters, plenum and exhaust ducts clean and free from accumulation of grease and residues.
- Upon activation of the suppression system, the exhaust fan stays on and the makeup air shuts down and all electrical and gas below the hood shuts off.
- Where required - equipped with temperature probe, exhaust fan automatically turns on with cooking operation.
- Exhaust hood backsplash is constructed of a smooth non-combustible nonporous material.
- All light fixtures have sealed covers in place and un-broken in good condition
- Electric cord insulation must be free from wear, unbroken and in good condition with plug ends properly attached.
- No exposed electrical wiring/ All electrical outlets and box covers are properly attached and in place.
- Gas-fired cooking appliances shall be equipped with automatic devices designed to shut off the flow of gas to the main burner and the pilot in the event the pilot flame is extinguished.
- LP-gas detection alarm installed within the vehicle in the vicinity of LP-gas system (New Requirement)
- LP-Gas systems shall be inspected by the operator prior to each use.
- The LP-Gas leak detection system shall be tested monthly.
- LP-Gas leak detection testing shall be documented, and the documentation kept in the mobile or temporary unit and made available to the authority having jurisdiction upon request.
- LP gas cylinders shall be retested every 5 to 12 years in accordance with the manufacturer's recommendations
- Internal combustion engine power sources shall be positioned so that the exhaust complies with the following: (\*\*) To prevent carbon monoxide and other toxic gases from entering openings, air intakes, means of egress, food prep areas, places that may be occupied or become occupied or any other area which may pose as a health hazard.***

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- Generator and LP gas cylinder compartment seams and joints shall be lapped, mechanically secured, and made vapor resistant to the interior of the vehicle.
- LP-Gas containers installed on vehicles shall not exceed 200 gal (0.8 m3) aggregate water capacity.
- LP-Gas cylinders are secured to prevent movement and in an upright position.
- LP-Gas containers shall be installed above the height of the rear bumper and forward of the rear bumper.
- LP-Gas containers shall not be installed on the roof of the vehicle.
- LP-Gas cylinders located on the outside of a vehicle must have adequate weather protection and impact damage protection.
- LP Gas cylinder main shutoff valves shall be readily accessible.
- There shall be a quarter-turn manual gas ball valve in-stalled within the LP-Gas piping for emergency shutoff use and shall be installed on the exterior of the vehicle and readily accessible.
- Piping systems, including hose, shall be pressure tested and proven free of leaks in accordance with Section 6.16 of NFPA 58.
- LP-Gas cylinders shall have permanent protection for cylinder valves and connections.
- Screw-on-type caps or collars shall be in place on all cylinders stored, regardless of whether they are full, partially full, or empty, and cylinder outlet valves shall be closed.
- At least one listed carbon monoxide detector shall be installed.
- Owners and operators have appropriate training in emergency response procedures regarding; portable fire extinguishers, extinguishing systems, Shutting off fuel sources, Notifying the local fire department, Refueling internal combustion engine power sources and LP-Gas container change-out, performing leak detection of LP-Gas and Understanding fuel properties.
- Provide proof of gas leak inspection from original installation or after installation of new equipment or modification of LP gas fired equipment.
- Penetrations shall be protected from sharp edges to prevent Gas lines and Electric cords from being damaged.

Owner/ Operator Name: \_\_\_\_\_  
PRINT NAME

Signature: \_\_\_\_\_ DATE: \_\_\_\_\_

**I understand that this check list is required to be filled out completely, signed and presented to the inspector at the time of the inspection.**

**I understand that the above are minimum code requirements in order to pass an inspection for permit.**

**If this form is not made available to the inspector at the time of the inspection it is an automatic failure and will require you to reschedule your inspection.**