



CITY OF CANANDAIGUA FIRE DEPARTMENT

Fire Chief Frank Magnera
335 South Main Street
Canandaigua, NY 14424-2118
Phone (585) 396-5052 Fax (585) 394-2706



Mobile Food Stand Safety Inspection

Business / Owner Name _____

Address _____

City/State/Zip _____

Description of Stand _____

Emergency Contact Number(s) _____

FIRE EXTINGUISHERS

- ✓ All vendors are required to have at least one fire extinguisher with a minimum rating of 2A:10B: C with a current inspection/service tag from a licensed fire extinguisher company. The fire extinguisher shall be visible and unobstructed.
- ✓ Cooking equipment involving vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher. The fire extinguisher shall have a current inspection/service tag from a licensed fire extinguisher company.
- ✓ Mobile food vendors with portable generators shall have a 3A40BC portable fire extinguisher in addition to the other fire extinguishers.

FIRE EXTINGUISHING SYSTEMS & HOOD SYSTEMS

- ✓ A Type I hood shall be installed at or above commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease-laden vapors. A Type I hood system shall be equipped with an automatic fire extinguishing system. The fire extinguishing system shall have a current inspection/service tag from a licensed fire extinguisher company.
- ✓ If, upon inspection, the exhaust system is found to be contaminated with deposits from grease-laden vapors, the contaminated portions of the exhaust system shall be cleaned by a properly trained, qualified, and certified person(s) acceptable to the authority having jurisdiction. [96:B.11.4.1]
- ✓ When an exhaust system is inspected or cleaned, a certificate showing the name of the servicing company, the name of the person performing the work, and the date of inspection or cleaning shall be maintained on the premises. [96:B.11.4.14]
- ✓ After cleaning or inspection is completed, the exhaust cleaning company and the person performing the work at the location shall provide the owner of the system with a written report that also specifies areas that were inaccessible or not cleaned. [96:B.11.4.15]
- ✓ Where required, certificates of inspection and cleaning and reports of areas not cleaned shall be submitted to the authority having jurisdiction. [96: B.11.4.16]

BAFFLES AND CLOSURES

- ✓ All deep-fat fryers shall have a steel baffle between the fryer and surface flames of an adjacent appliance. The baffle shall be 8 inches in height.
- ✓ A positive closing lid shall be required on the fryer with latching mechanisms that secure it in the open and closed positions. Exception: fryers installed under a fixed pipe extinguishing system.
- ✓ Oils and fats shall be kept in an approved container.

COMPRESSED GAS/LPG

- ✓ Cylinders shall be stored upright or stored by manufacturers listing, properly secured by one or more restraints and protected from vehicle damage in compliance with DOT Standards.
- ✓ Minimum of 10-foot clearance from any trash or combustible materials
- ✓ Cylinders shall not be kept in passenger area of vehicle.
- ✓ Cylinders shall be kept away from open flames, generators or other sources of ignition.
- ✓ Cylinders shall have an approved label and listed shut off valve.
- ✓ Cooking appliances shall be installed with the manufacture's installation instructions and shall be of an approved type, listed and labeled for intended use and shall have an approved, labeled and listed on/off valve.
- ✓ All mobile units with propane shall post a "NO SMOKING" sign next to or directly above the propane bottle and visible to the public. Such sign shall be posted with a minimum of 4-inch lettering.

VEHICLE/TRAILER LOCATION

- ✓ The placement of the concession operation shall not interfere with any fire lane, fire break, fire hydrant or exit access of any structures.
- ✓ Vehicle/Trailer shall be located to allow for adequate emergency vehicle access.

ELECTRICAL/EXTENSION CORDS

- ✓ Extension cords and flexible cords shall not be a substitute for permanent wiring.
- ✓ Extension cords and flexible cords shall not be affixed to structures, extended through walls, ceilings or floors, or under doors or floor coverings, nor shall such cords be subject to environmental damage or physical impact.
- ✓ Extension cords shall be used only with portable appliances.
- ✓ Extension cords shall be properly rated for use according to manufacturer's requirements.
- ✓ Ensure that all electrical appliances, fixtures, equipment, and wiring complies with NFPA 70.

GENERATORS

- ✓ Portable generators shall be located no less than 20 feet from combustibles or public areas.
- ✓ Portable generators shall not be refueled in areas occupied by the public.
- ✓ Generator shall be in safe working condition according to manufacturer's requirements.
- ✓ Fuel shall be stored in an approved flammable liquid safety container in an approved location.
- ✓ Generators shall be grounded in an approved method.

TENTS AND AWNINGS

- ✓ Tents and awnings shall be composed of material meeting the flame propagation performance criteria of NFPA 701.
- ✓ Tents and awnings shall have label bearing the certificate of flame resistance.
- ✓ Tents shall be set up a minimum of 20 feet from structures and other non-cooking tents
- ✓ Tents and awnings greater than 400 square foot and canopies in excess of 400 square feet must receive approval of the Fire Department and must comply with Chapter 31 of the Fire Code of New York State.

GENERAL FIRE SAFETY

- ✓ Accumulation of combustible rubbish shall not produce conditions that will create a nuisance or a hazard to the public health, safety or welfare.
- ✓ Clearance between ignition/heat sources and combustible materials shall be maintained in an approved manner.
- ✓ Only approved containers and portable tanks shall be used for flammable and



CITY OF CANANDAIGUA FIRE DEPARTMENT

Fire Chief Frank Magnera
335 South Main Street
Canandaigua, NY 14424-2118
Phone (585) 396-5052 Fax (585) 394-2706



- combustible liquids.
- ✓ Flammable and combustible liquids shall be separated from combustible materials and ignition/heat sources by at least 10 feet.
- ✓ Food Trucks and Enclosed Trailers are recommended to have Carbon Monoxide Detection and Propane Gas Detection.

EMPLOYEE TRAINING / RESPONSIBILITIES

- ✓ Ensure that workers are trained in the following:
 1. Proper use of portable fire extinguishers and extinguishing systems
 2. Proper method of shutting off fuel sources
 3. Understanding fuel / refueling properties with internal combustion engine power sources and LP-Gas container change-out procedures.
 4. Proper procedure for how to perform simple leak test on gas connections. [58:6.16; 58:6.17]
 5. Initial & refresher training shall be documented and made available upon request.
- ✓ The provision of training shall be the responsibility of the owner, and the training program and materials shall be acceptable to the AHJ. [96:B.15.3]
- ✓ Instructions for manually operating the fire extinguishing system shall be posted conspicuously in the kitchen and shall be reviewed with employees by the management. [96:B.11.1.4]
- ✓ The responsibility for inspection, testing, maintenance, and cleanliness of the ventilation control and fire protection of the commercial cooking operations, including cooking appliances, shall ultimately be that of the owner of the system, provided that this responsibility has not been transferred in written form to a management company, tenant, or other party. [96:B.1.6]
- ✓ All record-keeping documents shall be combined in one location on the mobile cooking operation and made available to the AHJ upon request.[96:B.22]

Inspector _____

Event _____

Date _____ Pass (Sticker Issued) _____ Fail _____