



Office of the Fire Marshal

2201 Warwick Way, Marriottsville, MD 21104

410-313-6040

Mobile Food Vendor Inspection Guide

All mobile food vending platforms are required to be inspected annually by Howard County Fire and Rescue's Office of the Fire Marshal. Inspection Permits will be valid for 12 months from the date of issue. One day Inspection Permits will also be available. Failure to obtain a permit as outlined below is a class "C" violation of the Howard County Fire Prevention Code and may result in the issuance of a civil citation and the levy of fines not to exceed \$250 per violation.

<u>Scope</u>

The operation of mobile food vending platforms shall be done in a fashion that is safe for the public and the operators.

References

NFPA 1 - National Fire Protection Association: Fire Code

- NFPA 58 National Fire Protection Association: LP Gas Code
- NFPA 70- National Fire Protection Association: The National Electric Code

NFPA 96 – National Fire Protection Association: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

NFPA 1192 - National Fire Protection Association: Standard on Recreational Vehicles

Howard County Code Subsection 17.104: Howard County Fire Prevention Code

<u>Purpose</u>

All mobile food vending platforms shall be inspected and approved by the Howard County Fire Marshal.

Definitions:

Mobile Food Vendor Platform – Any push cart, trailer, enclosed trailer, or enclosed truck that uses propane or any other heat source to prepare food for sale

Licensing Requirements

- 1. Current Howard County Health Inspection
- 2. Valid Driver's License
- 3. Current Vehicle Registration
- 4. Current Vehicle Inspection Sticker/Documentation
- 5. Current State Vehicle Inspection
- 6. Current Vehicle Insurance

Fee Schedule

1. <u>One Day</u> Inspection fee - \$45.00



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- 2. <u>12 Month</u> Inspection fee \$75.00
- **3.** Re-Inspection fee \$45.00
 - a. Upon receipt of the inspection sticker, it shall be applied in a prominent and easily visible location on the mobile food vending platform.
 - b. The inspection fee as outlined covers the **initial inspection and a single re-inspection.**
 - c. If additional re-inspections are necessary, a re-inspection fee may be required.

Licensing Procedure

- **1.** Complete the attached pre-inspection checklist to ensure vehicle compliance.
- **2.** Complete and save the fillable document with the year and name of the business (ex: 2020Pizzakitchen.pdf)
- 3. Email the attached inspection application to <u>MobileFood@howardcountymd.gov</u> for review.
- **4.** The Mobile Food Administrator will review the documents and an inspection will be scheduled.
- **5.** The inspection fee shall be collected at the time of inspection. Payment may be made by credit card or corporate check.
- 6. Spot checks will be conducted by Fire Officials throughout the County and at venues and Special Events. Should a vendor be found to have an absent or expired inspection permit:
 - 1. An inspection shall be conducted.
 - 2. Upon a completed inspection with no violations, a One Day inspection permit shall be issued.
 - 3. The inspection fee may be collected at the time of inspection, or the business shall receive an invoice for the inspection fee, payable to the Howard County Director of Finance.
 - 4. Should a vendor refuse inspection or fail the inspection (i.e.- unable to abate the violation), the vendor may not operate pursuant to the Howard County Fire Code.
 - 5. Failure to obtain a permit as outlined below is a class "C" violation of the Howard County Fire Prevention Code and may result in the issuance of a civil citation and the levy of fines not to exceed \$250 per violation.
- 7. Mobile food vending platforms are to be inspected and billed individually.



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Pre-Inspection Checklist

<u>Requirements</u>

1) Egress

a) All exits shall be unlocked and clear of obstructions at all times.

2) Fire Protection Systems

- a) Fire Suppression Systems shall comply with the appropriate provisions of the Howard County Fire Code, NFPA 1, and NFPA 96.
- **b)** All Mobile Food Trucks that have any commercial cooking equipment that produce grease-laden vapors shall be required to have an Automatic fire-extinguishing system.
- c) If more than two frying vessels or 10 gallons of frying media are used, a commercial hood (Type 1) shall be installed above all commercial cooking appliances or domestic cooking appliances used for commercial purposes.
- d) At the time of inspection, hood & exhaust systems must be clean and free of deposits from grease-laden vapors.
- e) Fire extinguishers are required for all Mobile Food Vendor operations.
 - i) All fire extinguishers shall be maintained and inspected on an annual basis.
 - ii) If deep fat fryers are used operators shall have and maintain a Class K portable fire extinguisher.
 - **iii)** A fire extinguisher (minimum size of 2A-40-BC) will be required in addition to any class K extinguisher.
- f) Portable fire extinguishers shall be located in conspicuous locations where they will be readily accessible and immediately available for use.
 - i) Should the platform be a towed trailer, the extinguisher must be kept in the trailer, when operating.
- g) All employees working in the vehicle shall be trained in the proper use of the fire extinguisher.
- **h)** Fire extinguishers shall bear a current inspection tag validated within the past twelve months OR a receipt of purchase within the last 12 months shall be available for inspection.

3) Ventilation Control systems

- a) Ventilation control systems shall be appropriate for the cooking operations conducted.
- b) Ventilation systems shall be capable of exhausting all byproducts of cooking operations.
- c) The hood must be designed to adequately collect and exhaust fumes, smoke and vapors from the area over which it is installed.
- d) Hood systems shall be maintained and cleaned in accordance with the Howard County Fire Code, NFPA 1, and NFPA 96.
- e) All fire extinguishing systems shall be inspected by a certified fire protection company every 6 months. Records shall be maintained as required in the Howard County Fire Code, NFPA 1, and NFPA 96.
 - i) Records shall be submitted to the AHJ in an approved method.

4) Hazardous Materials and Storage of Flammables



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- a) The storage and use of Flammable Liquids shall be in accordance with any applicable regulations under the Howard County Fire Code and NFPA 1.
- **b)** Individual containers, cartons, or packages shall be conspicuously marked or labeled in an approved manner.
- c) Hazardous materials or liquids shall be disposed of in the proper manner. They shall not be released into any sewer, storm drain, ditch, drainage canal, creek, stream, river, lake or tidal water or on the ground, sidewalk, street, highway, or into the atmosphere.

5) Compressed Gas Requirements [NEW 2019]

- a) LP-gas systems shall be certified for compliance with NFPA 58 by a gas fitter certified by the Maryland Department of Labor, Licensing, and Regulation
- b) This documentation shall consist of the following:
 - i) The name of the certified gas fitter
 - ii) The license or certification number that demonstrates the gas fitter is approved to install, inspect, and maintain Lp-gas systems
 - iii) The corporate name of the mobile food service business
 - iv) The identifying name on the side of the mobile food vehicle
 - v) The date of inspection
 - vi) The vehicle tag number and VIN; and
 - vii) A signed statement by the certified gas fitter that reads: "The LP-Gas system has been inspected for compliance with the current edition of NFPA 58 and found to be in compliance with the provisions of the code. In addition, leak detection has been conducted on the LP-Gas system piping and the piping has been found to maintain integrity."
- c) The vendor shall follow the provisions under the Howard County Fire Code and NFPA 1 for Liquefied Petroleum Gases, handling, transportation, and installation of Liquefied Petroleum Gas equipment.
- d) A "No Smoking" sign next to or directly above the propane container and visible to the public.
 - i) The sign shall be posted with a minimum of 2 inch lettering.
- e) The main gas shut-off shall be marked, be in plain view, and be accessible.
- f) Compressed gas cylinder capacity limit shall be determined by the Fire Official after consideration of features that secure and protect the container, as well as the level of acceptable risk to the general public.
- **g)** Vessels shall be affixed and secure to the portable food service platform in a manner that provides a reasonable expectation of security while parked or in transit
- h) All applicable DOT regulations shall be followed.
- i) Hydrostatic test dates of all cylinders will be checked by the Fire Marshal.
- j) Compressed gas tanks shall be shut off while the mobile food vehicle is in motion, unattended and/or in overnight storage.
- **k)** Generator and LPG storage compartments located on the exterior of the vehicle shall be enclosed
 - i) Compartments shall have venting to the exterior and must not allow any venting to the interior of the vehicle.
- I) There shall be no use or storage of LPG cylinders within the tow vehicle at any time
- m) Mounting and placement of compressed gas cylinders
 - i) The mounting of cylinders must withstand impact equal to four times the weight of the filled propane or natural gas container according to NFPA 58-6.23.3.4.



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- ii) Tanks must be secured (NFPA 58-5.2.4) and conform with NFPA standards relating to the safe mounting of tanks as described in NFPA 58-6.23.3.3.
- iii) Outside mounted in a semi-enclosed cabinet, with vents at the top and bottom to facilitate the diffusion of vapors, vapor-tight to the interior of the vehicle, with a weather-protected regulator and a leak indicator as described in NFPA 1192—6.4.8.
- iv) Outside mounted, secured on top and bottom and stabilized (e.g. with a strap), vapor-tight to the interior of the vehicle, mounted no less than 28" above the ground with a weather-protected regulator.
- v) If an LPG storage compartment is added on the rear of the truck, the bumper shall extend beyond the compartment to provide added impact protection.
- vi) If an LPG tank is chassis mounted, it shall be done according to NFPA 58-6.23.3.4.

6) Electrical/Generator Requirements

- a) The electrical equipment shall be in compliance with NFPA 70.
- b) Generators shall be 10 feet from structures, vehicles, and combustibles.
- c) Generators shall be protected from contact from the public.
- d) Generator exhaust shall be directed away from the mobile food platform, vehicles, buildings, structures, exits, entrances, or other openings.





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Daily Operations Checklist Date _/_/

General

Cooking equipment must be attended at all times

Are all required ventilation openings open during cooking operations?

Is the cooking hood/ventilation system free from grease?

The platform shall be at least 10 feet from any building, other vehicles, or combustibles.

The vehicle, when parked, shall not block an emergency exit, fire hydrants, or fire department connections. Also, it shall not be parked in a fire lane.

Egress

All exits from the platform shall be kept clear and unobstructed.

Fire Protection

Fire Extinguishers

Portable fire extinguishers shall be in conspicuous locations where they will be readily accessible and immediately available for use.

• Should the platform be a towed trailer, the extinguisher must be kept in the trailer, when operating.

All employees working in the vehicle shall be trained in the proper use of the fire extinguishers.

Fire extinguishers shall bear a current inspection tag validated within the past twelve months OR a receipt of purchase within the last 12 months shall be available for inspection.

Hood Fire Suppression System

The hood suppression system shall be charged and in operating condition, if required by the AHJ.

Fuel and Power Source

Propane



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The system shall be inspected prior to use.

• The system shall be in good condition (i.e. no leaks or rust.)

The propane tanks shall be secured and upright.

The tanks shall be within their hydrostatic test date.

The system shall be shut-off when not in use, or in transit.

Electrical

The electrical system, and other equipment, shall be in good working condition.

Extension cords shall be in good condition

Generators

Shall be at least 10 feet from buildings, structures, vehicles, and combustibles.

Generator exhaust shall be directed away from the mobile food platform, vehicles, buildings, structures, exits, entrances, or other openings.

Generators shall be protected from contact by the public.

Fuel supplies shall be properly stored.

When refueling, generators shall be shut down, cooled down, and then refueled.

Solid Fuels

Combustible solid fuel shall be stored away from other combustibles or heat producing appliances.

Fire Debris

Ashes, cinders, and other fire debris removed at the end of the day shall be stored in a tightly covered metal container no less than 15 feet from any vehicle, structure, or other combustibles.



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Mobile Food Vendor Permit Application

Check One:	ne: One DAY Vendor Inspection <u>12 MONTH</u> Ve				ection	
NAME OF BUSINESS	SOR PLATFORM					
NAME OF OWNER:						
HONE #EMAIL ADDRESS:						
MAILING ADDRESS:						
STREET						
TYPE OF PLATFORM	<u>M</u> : TRAILER	TRUCK	FOOD CART	TENT		
LICENSE PLATE NUMBER ISSUING ST				STATE		
HOWARD COUNTY H	HEALTH DEPT. LIC	CENSE #				
DOES THE FOOD YO	DU COOK PRODUC	CE GREASE LADEN	VAPORS?	YES	NO	
DOES THE PLATFORM HAVE A HOOD VENTILATION SYSTEM?				YES	NO	
IF YES, WHEN WAS	THE LAST TIME IT	WAS SERVICED/C	LEANED:			
DOES IT HAVE AN AUTOMATIC FIRE SUPPRESSION SYSTEM?				YES	NO	
	L	AST INSPECTION I	Date:			
DOES THE VEHICLE HAVE FIRE EXTINGUISHERS?				YES	NO	
TYPE	SIZE	QUANTITY	DATE OF LAS	T SERVICE		
TYPE	SIZE	QUANTITY	DATE OF LAS	DATE OF LAST SERVICE		
DOES THE VEHICLE	E USE PROPANE C	OR COMPRESSED N	IATURAL GAS TO H	IEAT OR COOK	FOOD?	
				YES	NO	
IF YES: DATE OF LA	AST HYDROSTATIC	C TEST				
IF NO: WHAT TYPE	E OF FUEL IS USE	D TO COOK		_		
APPROVED GAS FI	TTER CERTIFICAT	E OF COMPLIANCE	Ē	YES	NO	
SIGNATURE			DA1	Έ		
NAME						