



City of Boulder
Fire Department
Community Risk Reduction

2967 BLUFF ST. BOULDER, CO 80301
DEPUTY FIRE MARSHAL MIKE RANGEL (303) 441-3348

MOBILE FOOD VEHICLE FIRE INSPECTION & SAFETY INFORMATION

Overview

- **Purpose:** Boulder Fire Rescue requires a fire inspection for all Mobile food Vehicles (MFV) operating within the city limits to ensure compliance with the 2018 International Fire Code, focusing on fuel safety and related aspects.

Inspection Process

- **Location:** Inspections are conducted at the Boulder Fire Administration building located at 2967 Bluff St. Boulder, CO 80301
- **Application:** A completed mobile food vehicle inspection application must be typed and emailed to Kimberly Harris at harrisk1@bouldercolorado.gov.
- **Scheduling:** Once the application is received, the applicant will be contacted to schedule an inspection appointment. Inspections occur on Wednesdays, excluding all holidays.
- **On Arrival:** It is important to park in the designated area, as indicated on the map provided. A fire inspector will meet the applicant to begin the inspection.
- **Outcome:**
 - **Pass:** The owner receives a copy of the Inspection Report and a Certificate of Inspection via e-mail. These documents are needed to obtain a business license from the City of Boulder.
 - **Fail:** The owner receives a detailed report of violations and has thirty (30) days to correct them before a reinspection can be scheduled.

Inspection with Violations

- **Reinspection Required:** If violations are found, the business has thirty (30) days to correct them and must schedule a reinspection.
- **Non-Compliance:** Failure to pass the reinspection will result in no Fire Marshals Association of Colorado (FMAC) Certificate of Inspection being issued, and the City of Boulder Licensing Division will be notified.

FMAC Certificate of Inspection

- **Issuance:** This certificate is issued once the MFV passes the fire inspection.
- **Requirements:** The application information must be accurate as it will appear as such on the certificate.
- **Availability:** The issued certificate must always be kept on the vehicle and available for inspection. If not, the business will be asked to stop operations, and the City of Boulder Licensing Division will be notified.

Liquid Propane Gas (LPG) Cylinders

Usage and Safety Parameters

- **Capacity:** the maximum aggregate water capacity for propane bottles is 50 gallons, equivalent to approximately two 100-pound propane bottles.
- **Shut-off Valves:**
 - **Labeling:** Shut-off valves for LPG cylinders or manifold systems must be clearly marked with a sign reading “Propane Shut Off Valve.”
 - **Sign Specifications:** Signs must have a minimum of two-inch red lettering on a white background and be visible to the public.
- **Transportation and Installation:**
 - **Securing Cylinders:** LPG cylinders must be secured during transport and isolated from interior or passenger areas.
 - **Location:** Cylinders should be kept away from open flames and heat sources such as generators.
 - **Mounting:** ASME cylinders are generally mounted externally, with appliances piped outside the passenger/work area. Portable cylinders must be isolated from passenger areas, either secured or mounted outside or placed in a gas-tight compartment.
- **Leak Prevention:**
 - **Gas-Tight Systems:** All piping, tubing, pressure regulators, and valves must be gas-tight to prevent leakage.
 - **Inspection/Maintenance Program:** Regular inspections and maintenance are required to prevent leaks.
- **Safety Signage:**
 - **No Smoking Signs:** Signs must be posted next to or directly above propane containers, visible to the public, with a minimum two-inch red lettering on a white background.

Type I Commercial Hood System

Cooking Equipment Safety

- **Fire Suppression System:**
 - **Requirement:** A Type I Commercial Hood System is required for all cooking operations that produce grease-laden vapors.
 - **Activation:** Systems can be activated automatically or manually to suppress flames and will automatically shut down the fuel or electric supply to the cooking equipment.
- **Inspection:**
 - **Frequency:** Fire suppression systems must be inspected every six (6) months by a licensed contractor.
 - **Documentation:** The contractor must attach an inspection tag to the system and send a copy of the inspection report to Boulder Fire Rescue.
 - **Compliance:** If the report is not received in a timely manner, the MFV business may be contacted and required to stop operations until compliance is achieved.
- **Violation Correction:**
 - **Timeframe:** Any violations noted during the inspection must be corrected within thirty (30) days.
 - **Reinspection:** A licensed contractor must send a report showing code compliance after corrections.

Portable Fire Extinguishers

Requirements and Placement

- **Equipment Requirement:**
 - **Rating:** All MFV's must be equipped with at least one 2A:20-BC rated fire extinguisher.
 - **Condition:** The fire extinguisher must be fully charged and inspected annually by a licensed contractor.
- **Placement:**
 - **Proximity:** The fire extinguisher must be mounted within thirty (30) feet of commercial cooking equipment, secured on a hanger, and in clear view.
- **Additional Requirements for Grease-laden Vapors:**
 - **Class K Portable Fire Extinguisher:** MFV's with cooking operations producing grease-laden vapors must have an additional 1.5-gallon Class K portable fire extinguisher. All solid fuel cooking operations (wood burning stoves) producing grease-laden vapors, must have an additional 2.0-gallon in replace of the 1.5-gallon Class K portable fire extinguisher.

Personal Training

- **Training:** Personnel must be properly trained in the use of portable fire extinguishers to ensure effective manual fire suppression in the event of a fire.
The guidelines ensure the safety of operators and customers while maintaining compliance with the 2018 International Fire Code. Proper adherence to these standards helps minimize the risk of fire and enhances the overall safety of the MFV industry.

Detection Devices

Carbon Monoxide (CO) Detectors

- **Hazard:** Carbon monoxide (CO) is a deadly, colorless, odorless gas produced by the incomplete burning of fuels such as coal, wood, charcoal, oil, kerosene, propane, and natural gas.
- **Sources:** CO is also produced by internal combustion engines like those in portable generators, cars, lawn mowers, and power washers.
- **Detection:**
 - **CO Detectors:** Install CO detectors to provide early warning of this deadly gas.
 - **Note:** CO detectors are not a substitute for the proper use and maintenance of appliances that can produce CO.

Propane and Natural Gas Detectors

- **Hazard:** Leaks of propane and natural gas can lead to explosive fires if the gas finds an ignition source.
- **Detection:**
 - **Gas Detectors:** Install propane or natural gas detectors to monitor gas levels at the sensors.
 - **Alarm Threshold:** Devices should be set to alarm at less than 25% of the lower explosive levels (LOL) of natural gas or propane.
 - **Note:** Detectors do not replace the need for regular maintenance of piping, tubing, pressure regulators, and valves.

Staff Training

Fire Extinguisher Use

- **Fire Extinguisher Operation:** Use the acronym **PAST** to remember how to use a fire extinguisher:
 - Pull out the pin.
 - Aim at the base of the fire.
 - Sweep at the base of the fire in a sweeping motion.
 - Ten feet away: maintain a safe distance of about 10 feet from the fire.

Fire Prevention Practices

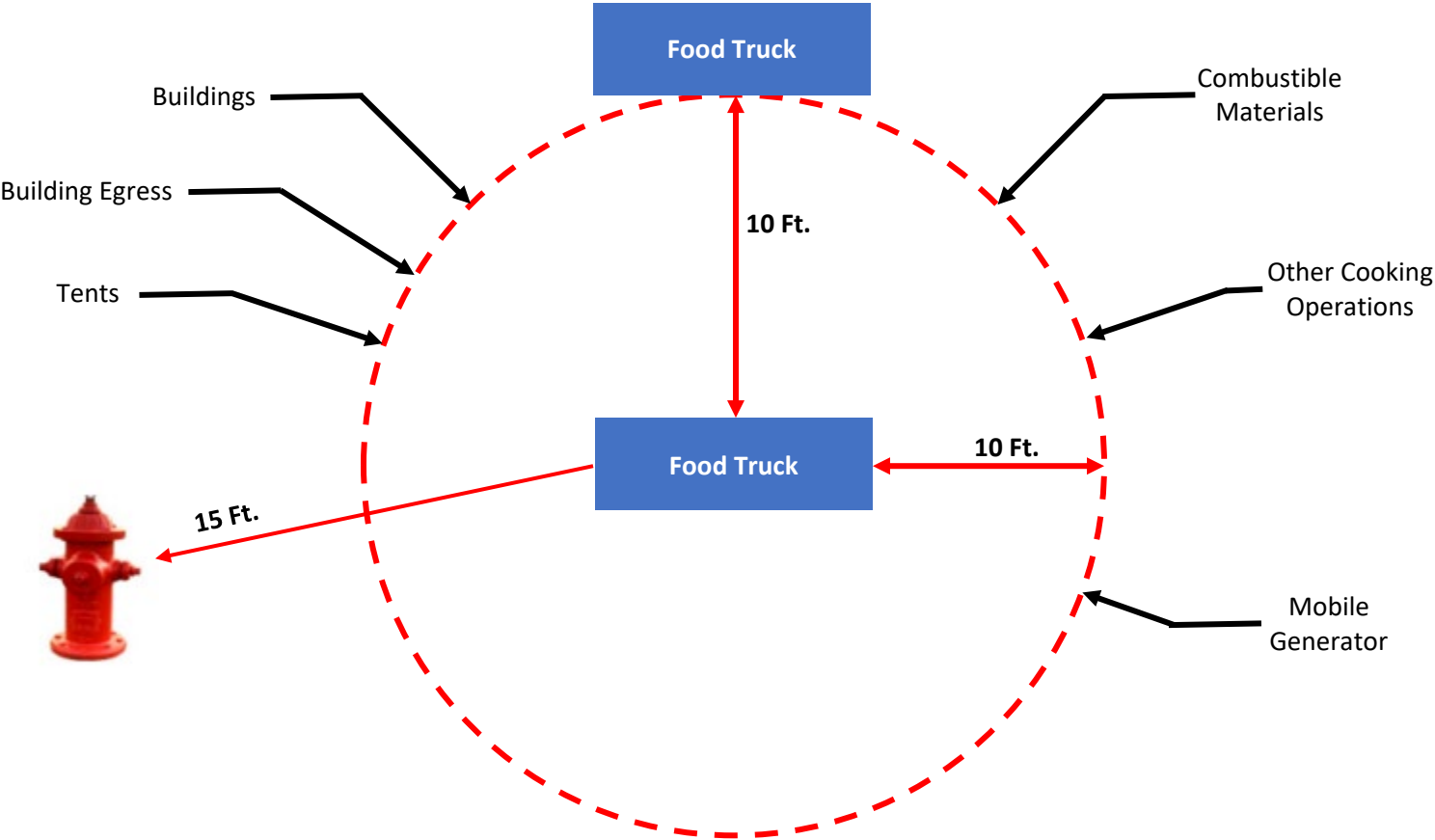
- **Grease Management:**
 - **Cleaning:** Regularly clean exhaust hoods to prevent grease buildup, which can restrict air flow and increase fire risk.
 - **Areas to Clean:** Clean walls, work surfaces, ranges, fryers, broilers, grills, convection ovens, vents, and filters.
- **Handling Grease Fires:**
 - **No Water:** Never throw water on a grease fire, as it may cause the grease to splatter and spread the fire.
 - **Use Correct Extinguishers:** Use Class K fire extinguishers specifically designed for grease fires.
 - **Ash Removal:** Remove ashes from wood and charcoal burning ovens at least once a day to reduce fire risk.
- **Storage of Flammable Liquids:**
 - **Containers:** Keep flammable liquids in their original or puncture-resistant, tightly sealed containers, clearly labeled.
 - **Storage:** Store containers in well-ventilated areas, away from combustibles, food, preparation areas, and heat sources.
- **Fire Hazard Mitigation:**
 - **Tidy Environment:** Store products, linens, boxes, and food away from heat and cooking sources.
 - **Disposal:** Dispose of soiled rags, trash, cardboard, boxes, and wooden pallets at least once a day.
 - **Chemical Safety:**
 - **Use:** Only chemicals in well-ventilated areas.
 - **Mixing:** Do not mix chemicals unless specified by directions.
 - **Spills:** Clean up chemical spills immediately to prevent hazards.

Emergency Preparedness

- **Emergency Plan:**
 - **Response:** Staff should know how to respond quickly if a fire breaks out.
 - **Evacuation:** Employees must be trained to evacuate the vehicle safely and lead customers to a safe distance from the MFV.
 - **Exit Routes:** Ensure staff knows all exit routes and procedures.
- **Power Shut Off:**
 - **Training:** Train staff on how to safely shut off propane and electrical power in emergencies.
 - **Practice:** Conduct regular drills to familiarize staff with emergency shutoff procedures.

Implementing these detection devices and training practices will enhance the safety of MFV operations, ensuring a swift and effective response to any potential hazards.

Safe Parking of MFV



BE SAFE!



Mobile Food Vehicle Name _____

Fire Inspector Name: _____

Date: _____

2018 International Fire Code Mobile Food Vehicle Inspection Sheet

Chapter 3 – General Requirements

Code #	Code Title	Description	P	F	N/A
319.3	Exhaust hood	Commercial cooking appliances producing grease vapors requires a kitchen exhaust hood.			
319.6	Cooking oil storage containers	Storage containers shall have a max. aggregate volume not more than 120 gal. and secured			
319.8.1	Maximum propane volume	Max. aggregate LP-gas container capacity shall not exceed 200 pounds propane capacity.			
		<ul style="list-style-type: none"> 4.23 pounds of propane = 1 gallon of propane 			
319.8.2	Protection of container	LP-gas containers shall be securely mounted and restrained to prevent movement.			
319.8.4	Protection of system piping	LP-gas piping shall be protected to prevent tampering, impact and vibration damage.			
319.8.5	LP-gas alarms	Listed LP-gas alarms shall be installed within the vehicle and in vicinity of LP-gas system.			
319.10.3	LP fuel gas systems	All LP-gas systems must be inspected annually in a qualified service facility.			
319.9.1.1	CNG max. aggregate volume	CNG containers transported on vehicle cannot exceed 1,300 lbs. water capacity.			
319.9.1.2	Protection of CNG container	Securely mounted to prevent movement and not installed in area subject to vehicle impact.			
319.9.1.3	CNG container construction	Must be constructed as an NGV-2 cylinder.			
319.9.2	CNG container supply	CNG containers must be installed according to NFPA 52 standards.			
319.9.3	Protection of CNG system piping	CNG system shall be protected to prevent tampering, impact and vibration damage.			

Code #	Code Title	Description	P	F	N/A
319.9.4	CNG methane alarms	Methane gas alarm installed in the vehicle according to the manufacturer's instructions.			
319.10.3	CNG fuel gas systems	All CNG systems must be inspected every 3 years in a qualified service facility.			

Chapter 6 – Building Services and Systems

Code #	Code Title	Description	P	F	N/A
604.1	Abatement of electrical hazards	Identified electrical hazards shall be abated (repaired).			
604.4	Multi-plug adapters	Multiplug adapters other electrical devices not complying with NFPA 70 shall be prohibited			
604.4.1	Power tap design (power strips)	Power strips shall be the grounded type with overcurrent protection and shall be UL listed.			
604.4.2	Power supply for power strips	Relocatable power strips shall be directly connected to a permanently installed receptacle.			
604.5	Extension cords	Extension cords shall not be used for permanent wiring and shall be UL listed and labeled.			
604.6	Unapproved conditions	Open junction boxes and wiring splices are prohibited, approved covers shall be provided.			
607.2	Where required (Type I Hoods)	Type I Hood required above all commercial cooking appliances producing grease vapors.			
607.3.3.1	Cleaning inspection	Commercial cooking systems inspection frequency by qualified individuals.			
		<ul style="list-style-type: none"> High volume ops-24-hour cooking, charbroiling & wok cooking every 3 months. Operations using solid fuel-burning appliances every 1 month. All other operations (excluding low-volume operations) every 6 months. 			
607.3.3.2	Grease accumulation	Hoods, fans and duct systems with grease accumulation shall be cleaned.			

Chapter 9 – Fire Protection Systems

Code #	Code Title	Description	P	F	N/A
901.6.3	Records	Inspection records, equipment servicing, and cleaning companies shall be maintained.			
901.7.2	Tag required	Recent inspection tags by service provider shall be placed in a conspicuous location.			
904.2.2	Comm. hood and duct systems	Cooking appliances producing grease vapors shall have an auto. fire extinguishing system.			
904.12.5.2	Extinguishing System Service	Fire extinguishing system to be inspected/tested every 6 months by a licensed contractor.			
906.2	Fire extinguisher requirements	Portable fire extinguishers shall be maintained/inspected annually (NFPA 10 Standards).			
906.4	Class K exting. where required	Portable Class K fire extinguisher shall be in place within 30 feet of cooking appliances.			
906.4.1	Fire extinguisher / solid fuel	Solid fuel cooking appliances shall have a portable 2.5 gal. Class K fire extinguisher in place.			
906.4.2	Class K extinguisher for fryers	Comm. cooking appliances shall have a portable 1.5 gal. Class K fire extinguisher in place.			
906.5	Conspicuous location	All fire extinguishers are in clear view and immediately available for use.			
906.6	Unobstructed and unobscured	Portable fire extinguishers shall not be obstructed or obscured from view.			
906.7	Hangers and brackets	Portable fire extinguishers shall be installed on the hangers or brackets supplied.			

Chapter 10 – Means of Egress

Code #	Code Title	Description	P	F	N/A
1003.3.4	Clear width of egress	Protruding objects are not to reduce the minimum clear width of accessible egress routes			
1003.4	Slip-resistant surface	Walking surfaces are to have a slip resistant surface and be securely attached.			
1031.2	Reliability of egress	Means of egress (aisle way) is to be free of any obstruction that would prevent its use.			

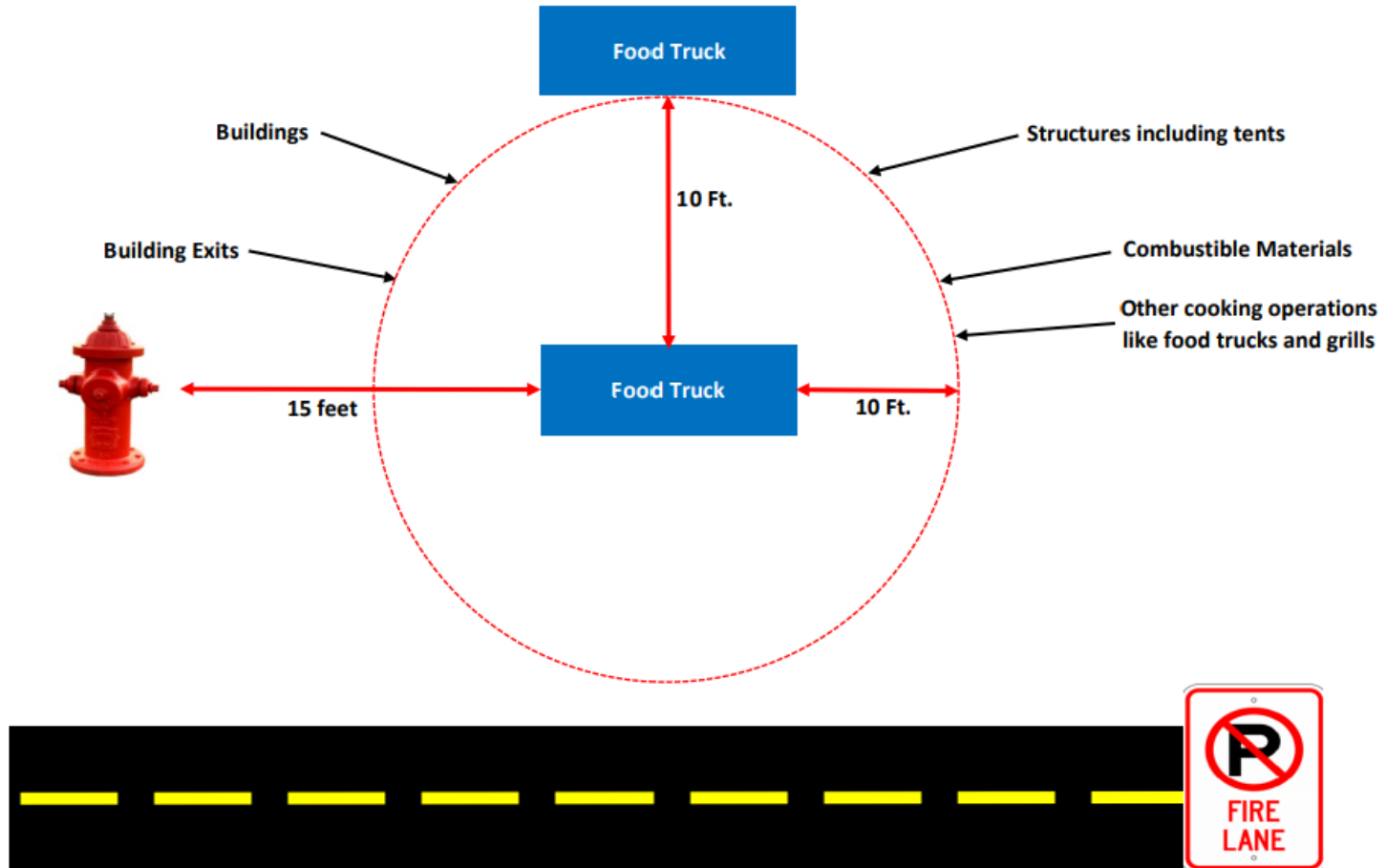
Chapter 53 - Compressed Gases

Code #	Code Title	Description	P	F	N/A
5303.3.4	Pressure relief arrangement	Pressure relief devices arranged to discharge upward without obstruction to the open air.			
5303.3.5	Freezing	Pressure relief devices and vent piping designed so that freezing does not take place.			
5303.4.2	Portable containers	Comp. gas containers labeled (CG AC-7) standards with the name of the gas it contains.			
5303.5.1	Security of areas	Storage of compressed gas containers shall be protected against unauthorized entry.			
5303.5.2	Protection of containers	All compressed gas containers are to be protected from vehicle impact			
5303.5.3	Securing containers	All compressed gas containers are secured, nested or within a rack designed for such use.			
5304.1	Upright storage	All compressed gas containers must be stored upright and with the valve end up.			
5305.3	Piping systems	Piping, tubing, pressure regulators and valves shall be kept tight to prevent leakage.			
5305.4	Valves	Shutoff valves shall not be removed or altered and be accessible at all times.			

Questions? Contact Deputy Fire Marshal Mike Rangel about Mobile Food Vehicle safety at rangelm@bouldercolorado.gov

PARK SAFE!

1. **Give space** (15 feet for fire hydrants and 10 feet for everything else).
2. **Don't Park** in fire lanes or fire department access roads.
3. **Stabilize** your food truck when it is parked (wheel chocks or jacks).





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2967 BLUFF ST. BOULDER, CO. 80301
Deputy Fire Marshal Mike Rangel (303) 441-3348

MOBILE FOOD VEHICLE APPLICATION

To schedule an MFV inspection, this application **must be** completed in full, legible (preferably typed) and emailed to Kim Harris at harrisk1@bouldercolorado.gov prior to scheduling an inspection. Once this is received, you will be contacted to schedule an appointment on Wednesday of each week. These inspections will take place at the Boulder Fire Headquarters, located at 2967 Bluff St., Boulder, Colorado, 80301. Please contact Kim Harris at 720-564-2118 if you have any questions.

Date:

Business Information

Business Name:

Business Address:

Business Email:

Commissary Location:

Business Owner Information

Owner Name: Cell Phone:

Owner Email: Home Phone:

Emergency Contact Information

Contact Name: Cell Phone:

Contact Email: Home Phone:

Mobile Food Vehicle Information

Vehicle Make: Model:

VIN: Color:

License Plate: State:

MOBILE FOOD VEHICLE APPLICATION (CONT'D)

Exemption Criteria

Propane tanks on board vehicle? Yes ☐ No ☐

Number of Bottles? @ lbs. each

CNG tanks on board vehicle? Yes ☐ No ☐

Number of Bottles? @ lbs. each

Does your vehicle produce grease vapors? Yes ☐ No ☐

Does your vehicle contain the following appliances:

Stove Top Yes ☐ No ☐

Flat Top Grill Yes ☐ No ☐

Deep Fryer Yes ☐ No ☐

Smoker Yes ☐ No ☐

Wood Stove Yes ☐ No ☐

Pizza Oven Yes ☐ No ☐

Type I Hood Extinguishing System Yes ☐ No ☐

Portable or Mounted Generator Yes ☐ No ☐

On an annual basis, it is important to ensure that your application is completed in full and legibly (preferably typed), and that all required information is provided accurately. Based on this information, and if your vehicle does not utilize any of the appliances mentioned in the exemption criteria and does not produce grease vapors, your vehicle may qualify for an exemption from the fire department's inspection requirement. Please note that the final determination will be made by Boulder Fire Rescue after reviewing your application.

To receive a business license in the City of Boulder, all mobile food vehicles must pass a successful fire inspection and upon doing so, the owner will receive a fire inspection report and a certificate of inspection to obtain a business license through the City of Boulder Licensing. Vehicles that are granted an exemption and to include those that only utilize a portable or mounted generator and no other appliances in the exemption criteria, the owner will receive a letter from Boulder Fire Rescue confirming the exemption. At the time of receiving the exemption letter, the owner will be required to schedule a FaceTime inspection with Boulder Fire Rescue to demonstrate other safety measures. These FaceTime inspections are to be scheduled through Kim Harris at harrisk1@bouldercolorado.gov or by calling 720-564-2118.

Name of person completing application: