



City of Boulder
Fire Department
Community Risk Reduction
2967 BLUFF ST. BOULDER, CO 80301
LIEUTENANT CODY ELMORE (303) 441-3350

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 2024 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 foodtruckinspection@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 2024 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.

MOBILE FOOD VEHICLE INSPECTION PARKING

FIRE STATION #3
&
ADMINISTRATION

30TH STREET

BLUFF STREET

PARK HERE

ENTER HERE





City of Boulder
Fire Department
Community Risk Reduction
2967 BLUFF ST. BOULDER, CO. 80301
Lieutenant Cody Elmore (303) 441-3350

MOBILE FOOD VEHICLE APPLICATION

To schedule an MFV inspection, this application **must be** completed in full, legible (preferably typed) and emailed to foodtruckinspection@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 303-441-3350 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 ☐

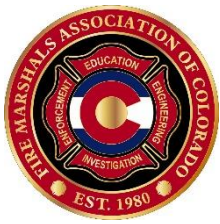
Type I Hood Extinguishing System Yes ☐ No ☐

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. The owner will be required to schedule an initial inspection with Boulder Fire Rescue to demonstrate other safety measures in order to receive the exemption letter. Inspections are to be scheduled through foodtruckinspection@bouldercolorado.gov or by calling 303-441-3350.

Name of person completing application:



Fire Marshals Association Of Colorado

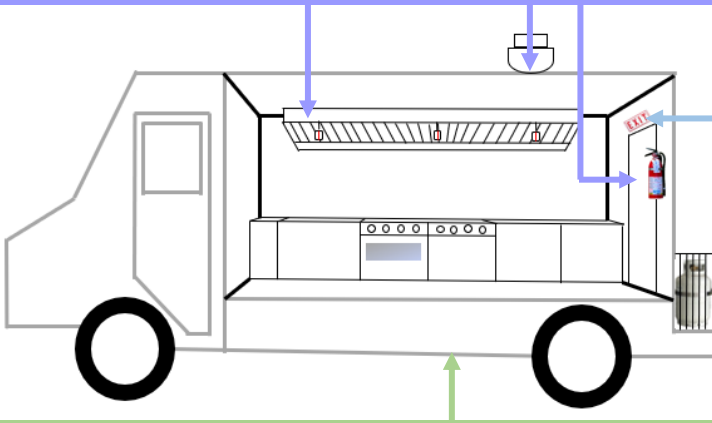
<https://fmac-co.wildapricot.org/>
secretaryfmac@gmail.com

Mobile Food Vehicle (MFV) Pre-Inspection checklist

Mobile Food Vehicle inspection applies to all vehicles that are equipped with appliances that produce smoke or grease-laden vapors. All listed requirements are based on the 2024 International Fire Code. 8/2025

Fire Protection Systems

- ☐ **904.2.2** An Automatic fire extinguishing system is required to protect commercial exhaust hood and duct systems.
- ☐ **904.14.5.2** Automatic fire extinguishing system shall be inspected and tested every six months and after the activation of the system by a licensed contractor. Certificate must be available during fire inspection(s).
- ☐ **4101.4.3** Not fewer than one portable fire extinguisher complying with Section 906 with a minimum rating 4-A or other approved on-site fire-extinguishing equipment shall be available for immediate utilization.
- ☐ **906.2** All fire extinguishers must be inspected annually by a licensed contractor.
- ☐ **906.4** A Class K-rated, portable fire extinguisher is required for all cooking equipment involving solid fuels or vegetable or animal oils and fats.
- ☐ **906.4.1** Solid fuel cooking appliances with fireboxes less than 5 ft³ in volume require (1) 2.5 gal or (2) 1.5 gal, or greater volume Class-K wet-chemical portable extinguisher.
- ☐ **906.4.2** Deep fat fryers require Class K portable fire extinguishers in the following sizes and quantities:
 - 1-4 fryers with max cooking medium capacity of 80 lbs each requires a 1.5 gal or larger Class K fire extinguisher.
 - For every additional group of four fryers having a max cooking medium capacity of 80 lbs each requires one additional, minimum 1.5-gal capacity Class K fire extinguisher.
 - Individual fryers exceeding 6 ft² in surface area requires a fire extinguisher with capacity based on extinguisher manufacturer recommendations.
- ☐ **906.5** All fire extinguishers are in clear view and immediately available for use.
- ☐ **906.7** All fire extinguishers are mounted on proper hangers.



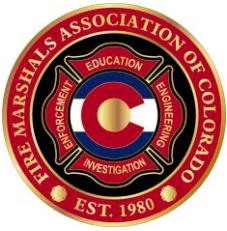
Means of Egress

- ☐ **1003.3.4** Protruding objects shall not reduce the minimum clear width of accessible egress routes.
- ☐ **1003.4** Walking surfaces of the egress route are to have a slip resistant surface and be securely attached.
- ☐ **1031.2** Means of egress (aisle way) is to be free of any obstruction that would prevent its use.

- ☐ **606.3.3.1** Commercial cooking systems inspection frequency by qualified individuals:
 - High-volume operations-24-hour cooking, charbroiling & wok cooking-3 months
 - Operations using solid fuel-burning appliances-1 month
 - All other operations (excluding low-volume operations)-6 months CLEANING

4106.5 Manual System operation for the automatic fire extinguisher System.

A manual actuation device shall be provided for the automatic fire extinguisher system provided for the cooking appliance. The manual actuation device shall be unobstructed and in view from the means of egress, located at or near a means of egress from the cooking area and at a location acceptable to the fire code official. The manual actuation device shall be installed not more than 48 inches (1200 mm) not less than 42 inches (1067 mm) above the walking surface of the means of egress and shall clearly identify the hazard protected. The manual actuation shall require a maximum force of 40 pounds (148 N) and a maximum movement of 14 inches (356 mm) to actuate the fire suppression system.

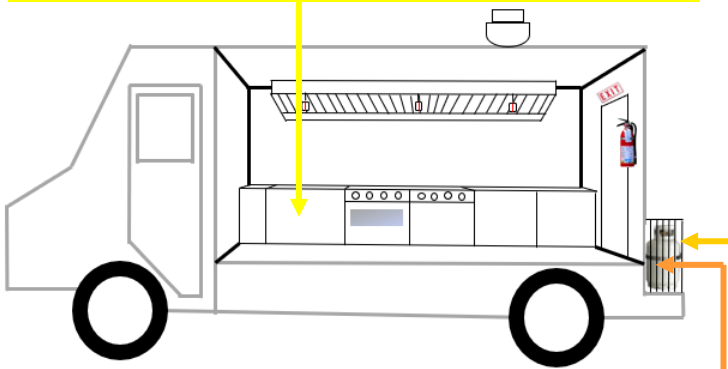


Mobile Food Vehicle (MFV) Pre-Inspection checklist

Hood Exhaust System

(IFC 4106/607, IMC 507)

- ☐ Must be installed at or above commercial cooking appliances.
- ☐ Listed and labeled in accordance with IMC Type I, UL 710 or NFPA 96 standards.
- ☐ Inspection records from fire code officials, equipment servicing, and cleaning companies shall be maintained.
- ☐ Most recent inspection tags by service provider shall be placed in a conspicuous location with service provider name, address, telephone number and date of service.



Wildfire Risk Area

- ☐ 4106.4.1 Temporary heating and cooking shall be in accordance with applicable local wildfire risk area regulations.

Compressed Gases

- ☐ 5303.3.4 Pressure relief devices shall be arranged to discharge upward without obstruction to the open air.
- ☐ 5303.5 Pressure relief devices or vent piping is to be designed or located so that moisture cannot collect and freeze in a manner that would interfere with the operation of the device.
- ☐ 5053.4.2 Compressed gas containers must be labeled (CGA C-7 Standards) with the name of the gas it contains and the correct color label. Labels must be visible at all times.
- ☐ 5303.5.1 Areas used for the storage, use and handling of compressed gas containers shall be protected against unauthorized entry and safeguarded in an approved manner.
- ☐ 5303.5.2 All compressed gas containers are to be protected from vehicle impact.
- ☐ 5303.5.3 All compressed gas containers are secured to prevent falling caused by a fixed object, nesting or within a rack designed for such use.
- ☐ 5304.1 All compressed gas containers must be stored upright and with the valve end up.
- ☐ 5305.3 Piping, tubing, pressure regulators and valves shall be kept tight to prevent leakage.
- ☐ 5305.4 Required shutoff valves on compressed gas systems must not be removed or altered and must be accessible at all times.

Annual Leakage Test Requirement/Inspection Tag

- ☐ 4106.4.3.4 Annual inspection tag affixed on the fuel gas system or within the vehicle indicating the name of the inspection agency and the date of the satisfactory inspection .
- ☐ 4106.4.3.3 All fuel gas piping systems and appliances shall be checked annually for leakage at the operating pressure of the system using a manometer or pressure gauge. Where leakage is indicated, the gas supply shall be turned off until repairs have been made and the system no longer leaks.

Compressed Natural Gas (CNG) Systems

- ☐ 4106.4.3.2 CNG containers and fuel gas piping systems shall be inspected annually by an approved inspection agency, person or special expert who is qualified to ensure that system components are free from damage, suitable for the intended service and not subject to leaking.

Liquefied Petroleum (LP) Gas Systems

- ☐ 4106.3.1 LP-gas containers installed on the vehicle and fuel gas piping systems shall be inspected annually by an approved inspection agency, person or special expert who is qualified to ensure that system components are free from damage suitable for the intended service and not subject to leaking.



PORTABLE GENERATORS & ELECTRICAL WIRING USED WITH MOBILE FOOD VEHICLES

PORTABLE GENERATORS:

- ❑ **1204.2 Listing.** Portable generators manufactured after January 1, 2021, shall be *listed* and *labeled* in accordance with UL 2201.
- ❑ **1204.3 Operation and maintenance.** Portable generators shall be operated and maintained in accordance with the manufacturer's instructions.
- ❑ **1204.4 Grounding.** It's the operator's responsibility to provide portable generator grounding through the frame or ground rod in accordance with NFPA 70.
- ❑ **1204.5 Operating locations.** Portable generators shall not be operated within buildings or enclosed areas.
- ❑ **1204.5 Operating locations.** Portable generators shall be operated only outdoors a minimum of **5 feet from any building openings such as windows and doors or air intakes.**

- ❑ **5704.3.3.3 Clear means of egress.** Storage of any flammable or combustible liquids shall NOT be stored near or be allowed to obstruct physically the route of egress.

PORTABLE FIRE EXTINGUISHERS:

- ❑ **1204.10 Fire extinguisher.** A *listed* portable fire extinguisher complying with Section 906 with a minimum rating of **2-A:20-B:C** shall be provided not more than 50 feet from the portable generator.

Hazard Abatement / Unsafe Conditions

- ❑ **4101.10** Operations or condition deemed unsafe by the fire code official shall be abated. Equipment and devices that are modified or damaged and constitute an electrical shock or fire hazard shall not be used.
- ❑ **4101.10.1** The fire code official shall be authorized to require the owner, the owner's authorized agent, operator or user of the equipment to abate unsafe operations or conditions or cause such conditions to be abated or corrected either by removal, repair, rehabilitation, disposal or approved corrective action in compliance of the code.

PORTABLE GENERATOR REFUELING:

- ❑ **4101.8** Refueling operations for liquid-fueled equipment or devices shall be conducted by trained personnel in accordance with the manufacturer's instructions and this code. The equipment or device shall be turned off and allowed to cool prior to refueling. Operations shall be conducted in a well-ventilated area and at least 10 feet from any building or structure.
- ❑ **5704.2.4 Sources of ignition.** Smoking and open flames are prohibited in fuel storage or dispensing areas.
- ❑ **313.1.1 Removal.** The *fire code official* is authorized to require removal of fueled equipment from locations where the presence of such equipment is determined by the *fire code official* to be hazardous.

