



## **BOULDER FIRE-RESCUE**

### ***DIVISION OF FIRE SAFETY***

Mike Rangel – Assistant Fire Marshal

3065 Center Green Dr.

Boulder, CO 80301

(303) 441-3348

## **Mobile Food Vehicle Fire Safety Information**

### **Inspections**

The Boulder Fire Department is involved in the licensing process by requiring a fire inspection for all Motor Food Vehicles (MFV) that will be performing business within the city limits. These inspections will be utilizing the 2012 International Fire Code and looking into fuel safety and other items that may pertain.

### **Inspection Process**

Inspections will take place at Boulder Fire Department Headquarters located at 3065 Center Green Drive, Boulder, Co. 80301. To schedule an inspection, a **Mobile Food Vehicle Inspection Application** must be filled out in its entirety and emailed to the fire department. Once the application has been received, the applicant will be contacted to schedule the appointment on Wednesdays or Fridays of each week and not to include any holiday schedules. Please drive around to the North West side of the building and an inspecting officer will come out to meet you. It is important to be prompt due to the busy scheduling.

### **Inspection with Violations**

If violations are found during the initial inspection, a re-inspection will be required to ensure the business has corrected the violations and has become code compliant. A thirty (30) day period will go into effect after the initial inspection to correct all violations. When all violations have been corrected, it is the responsibility of the business to contact the fire department and schedule a re-inspection. If the business fails the re-inspection, a Boulder Fire Inspection Permit will not be issued and the License Division shall be notified.

### **Permit**

Once the MFV has successfully passed the fire inspection, a Boulder Fire Inspection Permit will be issued. A copy of this permit will be emailed to the applicant and the original will be mailed via the US Postal Service. It is important that the information provided on the application reflects the locations that the permit will be delivered to. Issued permits shall be kept on the vehicle at all times and shall be readily available for inspection by the fire department. If at any time the permit is not readily available for inspection, the MFV business will be asked to stop conducting business and the License Division shall be notified.

### **Liquid Propane Gas (LPG) Cylinders**

LPG cylinders are a necessary tool in the MFV business world. These tools can be safely utilized if they are stored, mounted, piped and utilized within the safe parameters of the fire code. The following, are just a few safe parameters of the fire code to adhere to in order to assist with a safe operation in the MFV

business.

- The Maximum Allowable Quantity (MAQ) of liquid propane for an MFV shall be limited to a total of 60 pounds gas capacity. Two 30 pound containers or three 20 pound containers can have a manifold system when the equipment has been approved in advance.
- The LPG cylinders or the manifold system shutoff valves that are designed to stop the supply of fuel from all cylinders shall be clearly marked with a sign “Propane Shutoff Valve”. These signs shall be posted with a minimum of 2 inch red lettering with a white background and visible to the public.
- All LPG cylinders shall be secured during transport and must be isolated from the interior or passenger areas. LPG cylinders shall also be kept away from open flames and other heat sources such as generators.  
ASME cylinders are generally permanently mounted around the exterior and all appliances are piped outside of the passenger/work area to the bottle. Portable cylinders shall also be isolated from the passenger/work area. They can be securely mounted on the outside or placed in a gastight compartment that prevents vapors from entering the passenger/work area. LPG cylinders shall never be transported or installed inside a vehicle passenger area.
- All LPG cylinders shall be stored in an upright position with the valve end up and be secured to prevent falling caused by contact or vibration. These cylinders shall have their pressure relief devices located as to direct vented vapors away from personnel, ignition sources, containers and structures, as well as enclosed spaces to prevent personal injury and property damage.
- All piping, tubing, pressure regulators and valves shall be kept gas tight to prevent leakage. These said systems shall be on an inspection/maintenance program to ensure that leakage does not occur.
- “No Smoking” signs shall be next to or directly above the propane container(s) and visible to the public. These signs shall be posted with a minimum of 2 inch red lettering with a white background.

### **Type I Commercial Hood System**

The food service business obviously involves cooking equipment operating at high temperatures. This cooking equipment in addition to grease-laden vapors being produced, can lead to a fire within the business and cause severe damage. The following, are just a few safe parameters of the fire code to adhere to in order to assist with a safe operation in the MFV business.

- If a Type I Hood is installed, a restaurant fire suppression system shall be required for all cooking operations that produce grease-laden vapors. These systems can be activated automatically or manually to dispense chemicals to suppress the flames of a fire. Activation of the system not only suppresses the fire but it will automatically shut down the fuel or electric supply to the cooking equipment.
- All restaurant fire suppression systems shall be inspected every **six (6) months** by a licensed contractor. The contractor shall attach an inspection tag to the system and shall also send a copy of the inspection report to Boulder Fire Department. If this report is not received by the fire department in a timely manner, the MFV business will be contacted and be asked to stop conducting business, the License Division shall be notified.

- All restaurant fire suppression systems shall pass the inspection of the licensed contractor. All violations noted of the system, the MFV business shall have thirty (30) days to correct the violations and have the licensed contractor send a report showing code compliance.

### **Portable Fire Extinguishers**

Portable fire extinguishers give the occupants the means to suppress a fire in its incipient (beginning) stage. The capability of this type of manual fire suppression can contribute to the protection of the occupants, especially if there is evacuation difficulties associated with the occupancy or the specific hazard in the area. To be effective, personnel must be properly trained in the use of portable fire extinguishers.

- All MFV's shall be equipped with at least one 2A:20-BC rated fire extinguisher. This fire extinguisher shall be fully charged and inspected by a license contractor on an annual basis.
- The fire extinguisher shall be mounted within 30 feet of commercial type cooking equipment on a hanger, secured and in clear view.
- All MFV's with cooking operations producing grease-laden vapors, a 6L Class K portable fire extinguisher is required instead of the 2A:20-BC rated fire extinguisher. This fire extinguisher shall be fully charged and inspected by a license contractor on an annual basis.
- The 6 L Class K portable fire extinguishers shall be mounted within 30 feet of commercial type cooking equipment on a hanger, secured and in clear view.

### **Detection Devices**

Carbon Monoxide (CO) is a deadly, colorless, odorless, poisonous gas. It is produced by the incomplete burning of various fuels, including coal, wood, charcoal, oil, kerosene, propane and natural gas. Products and equipment powered by internal combustion engines such as portable generators, cars, lawn mowers, and power washers also produce CO. Installation of a CO detector can provide some early detection of this deadly gas. In no way does this substitute for proper use and upkeep of appliances that can produce CO.

Propane and Natural Gas leaks can result in explosive fires when the gas finds an ignition source. Propane or Natural Gas detectors can monitor the levels of these gases present at the sensors. There are detection devices that are designed to go into alarm at less than 25% of the lower explosive levels of natural gas or propane. Installation of these devices can provide some early detection of these flammable gases. In no way do these devices substitute for proper maintenance of all piping, tubing, pressure regulators and valves.

### **Staff Training**

- **Find and use a fire extinguisher appropriately.** An acronym you may find helpful is PAST – Pull out the pin, Aim at the base, make a Sweeping motion, be Ten feet away.
- **Clean up the grease.** Cleaning exhaust hoods is especially important, since grease buildup can restrict air flow. Be sure to also clean walls and work surfaces; ranges, fryers, broilers, grills and convection ovens; vents and filters.

- **Never throw water on a grease fire.** Water tossed into grease will cause grease to splatter, spread and likely erupt into a larger fire.
- **Remove ashes** from wood and charcoal-burning ovens at least once a day.
- **Store flammable liquids properly.** Keep them in their original containers or puncture resistant, tightly sealed containers with labeling. Although a food truck kitchen is very small, you should attempt to store containers in well ventilated areas away from combustible supplies, food, food preparation areas or any source of flames.
- **Tidy up to avoid fire hazards.** Store paper products, linens, boxes and food away from heat and cooking sources. Properly dispose of soiled rags, trash, cardboard boxes and wooden pallets at least once a day.
- **Use chemical solutions properly.** Use chemicals in well ventilated areas, and never mix chemicals unless directions call for mixing. Immediately clean up chemical spills.
- **Prepare an emergency plan.** If a fire breaks out in your food truck, your staff must take control of the situation and all employees must safely exit the vehicle and lead customers to a point safely away from the truck. Ensure your staff knows their exit ways.
- **Be prepared to power down.** Train staff members how to shut off propane and electrical power in case of emergency.

***BE SAFE!***





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## **Mobile Food Vehicle Inspection Checklist**

Mobile Food Vehicles (MFV's) equipped with a gasoline, diesel or electric generator, propane or compressed natural gas, Type I exhaust hood or fire suppression system, are required to be inspected by the Boulder Fire Department annually. The following is a fire inspection checklist that has been derived from the 2012 International Fire Code to assist you in preparing for your inspection.

### **Chapter 6 - Building Service and Systems, Commercial Kitchen Hoods 609**

- Cooking operation producing grease-laden vapors, those vapors are required to be exhausted through a commercial kitchen exhaust hood and duct system.
- Cooking operation producing grease-laden vapors, the commercial kitchen exhaust hood and duct System is required to have an automatic fire extinguishing system.
- The commercial kitchen exhaust hood and duct System having an automatic fire extinguishing system, requires an inspection by a licensed contractor every 6 months.

### **Chapter 9 - Fire Protection Systems, Portable Fire Extinguishers 906**

- All cooking vendors are required to have at least one 2A:20-B:C rated fire extinguisher.
- The fire extinguisher is fully charged (gauge indicates Full).
- The fire extinguisher has had an annual inspection conducted by a licensed contractor.
- The fire extinguisher is located within 30 feet of commercial type cooking equipment.
- The fire extinguisher is mounted on a hanger, secured and in clear view.
- Cooking operations producing grease-laden vapors, an additional 6L Class K portable fire extinguisher is required.
- The 6L Class K fire extinguisher is fully charged (gauge indicates Full).
- The 6L Class K fire extinguisher has had an annual inspection conducted by a licensed contractor.
- The 6L Class K fire extinguisher is located within 30 feet of commercial type cooking equipment.
- The 6L Class K fire extinguisher is mounted on a hanger, secured and clear view.

### **Chapter 10 – Means of Egress, General Means of Egress 1003**

- Protruding objects are not to reduce the minimum clear width of accessible egress routes.

Walking surfaces of the egress route are to have a slip resistant surface and be securely attached.

### **Chapter 10 – Means of Egress, Maintenance of The Means of Egress 1030**

- Means of Egress (aisle way) is to be free of any obstructions that would prevent its use.

### **Chapter 53 – Compressed Gases, General Requirements 5303**

- All compressed gas containers are required to have their pressure relief devices located so as to direct vented vapors away from personnel, ignition sources, containers and structures, as well as enclosed spaces to prevent personal injury and property damage.
- 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.
- Compressed gas containers must be labeled (CGA C-7 Standards) with the name of the gas it contains to include the correct color label. These labels are to be visible at all times.
- All compressed gas containers are secured to prevent falling caused by contact or vibration. This is done by tightly securing the containers to a fixed object, nesting or within a rack designed for such use.

### **Chapter 53 – Compressed Gases, Storage of Compressed Gases 5304**

- All compressed gas containers are to be stored in an upright position with the valve end up.

### **Chapter 53 – Compressed Gases, Use and Handling of Compressed Gases 5305**

- Piping, tubing, pressure regulators and valves shall be kept gas tight to prevent leakage.
- Required shutoff valves on compressed gas systems must not be removed or altered and must be accessible at all times.

### **Chapter 61 – Liquefied Petroleum Gases, Installation of Equipment 6103**

- Portable LP-gas containers are not allowed to be used or stored within the structure or vehicle. Vehicle. Portable LP-gas containers may be stored in a special transport area with wall separation from the interior or passenger area..

### **Chapter 61 – Liquefied Petroleum Gases, Safety Precautions and Devices 6107**

- Safety devices on LP-gas containers are not to be tampered with or made ineffective.
- “No Smoking” signs are to be next to or directly above the propane container(s) and visible to the public. These signs shall be posted with a minimum of 2 inch red lettering with a white background.

**2015 NFPA 1192 Standards, Carbon Monoxide (CO) Alarms 6.4.6**

- Mobile Food Vehicles are to be equipped with a working carbon monoxide (CO) detector. This device is to be listed and marked as being suitable for use in recreational vehicles under the requirements of ANSUL/UL 2034 or CSA 6.19 and installed to according to the terms of its listing.

**2015 NFPA 1192 Standards, Propane Detectors 6.4.8**

- Mobile Food Vehicles that are equipped with a propane appliance and an electrical system, are to be equipped with a propane detector. This device is to be listed and device is to be listed and marked as being suitable for use in recreational vehicles under the requirements of ANSUL/UL 1484 and installed to according to the terms of its listing.
- Vehicles that contain a special transport area with wall separation from the interior or passenger areas, the required propane detector is to be located outside the special transportation area and in interior or passenger area.

**\*\* Does the Boulder Fire Department fire code inspection cover only the items on this Checklist?**

This checklist only covers some of the most common concerns with mobile food vendors, but additional codes within the 2012 International Fire Code or the 2015 NFPA Standards are subject to inspection. This checklist does not include Health Department, Building Department, Licensing or State vehicle and trailer inspection and safety regulations.



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### Mobile Food Vehicle Inspection Application

To schedule an MFV inspection, this application must be completed legibly and emailed to our Administrative Assistant, Kim Harris at [harrisk1@bouldercolorado.gov](mailto:harrisk1@bouldercolorado.gov) prior to scheduling an inspection. Once this is received, you will be contacted to schedule an appointment on a Wednesday or Friday of each week. These inspections will take place at Boulder Fire Department Headquarters located at 3065 Center Green Drive, Boulder, CO. 80301. Please contact Kim Harris @ (720) 564-2118 if you have any questions.

DATE:

Trade Name (DBA):

Business Mailing Address:

Business Owner Name:  Cell Phone:

Email Address:  Home Phone:

Approved Kitchen Address:

Emergency Contact Name:  Phone:

Emergency Contact Name:  Phone:

Emergency Contact Name:  Phone:

Mobile Food Vehicle Information:

Make:  Model:

VIN:  License Plate Number:  State:

Color:  Business Name/Logo Advertised on Vehicle? Yes  No

Business Name/Logo Advertised:

Propane Tanks on Board? Yes  No  Number of Bottles?  @  lbs./each

Do your cooking operations produce grease-laden vapors? (Grills or Fryers) Yes  No