



# ARLINGTON COUNTY FIRE DEPARTMENT

Fire Prevention Office  
1020 North Hudson Street  
Arlington, VA 22201



ARLINGTON  
VIRGINIA

TEL 703.228.4644

[www.arlingtonva.us](http://www.arlingtonva.us)

FAX 703.228.4655

## MOBILE FOOD UNITS

The Arlington County Fire Prevention Office will conduct inspections of Mobile Food Units as a joint effort with Arlington County Public Health beginning in June of 2016. This flyer provides general guidance on the requirements of the Statewide Fire Prevention Code (SFPC) pertaining to equipment and components commonly found on Mobile Food Units. *(Referenced SFPC numbers are identified at the end of each section where applicable)*

1. A commercial hood (Type I) shall be installed above all commercial cooking appliances or domestic cooking appliances used for commercial purposes. *609.2*
2. Ventilation systems shall be appropriate for the cooking operations being conducted and capable of exhausting all byproducts of cooking operations. The hood must be designed to adequately collect and exhaust fumes, smoke and vapors from the area over which it is installed. They shall be maintained and cleaned in accordance with the SFPC. *T609.3.3.1*
3. All Mobile Food Units with commercial cooking equipment that produce grease laden vapors shall be required to have an automatic fire extinguishing system. *904.2.1 / 904.11*
4. Automatic fire extinguishing systems shall be inspected by a qualified service authority in accordance with the SFPC. *904.5.1/904.6.1*
5. Fire extinguishers are required to be maintained and inspected on an annual basis. The minimum size fire extinguisher shall be a 2A-10BC. If the operation uses a deep fryer an additional Class K portable fire extinguisher is required. *904.11.5 / 904.11.5.2*
6. Use of Propane (LPG)
  - The use of propane (LPG) requires an additional permit from the Fire Prevention Office.
  - The system piping for LPG may require a mechanical inspection from Arlington County Building Services (ISD).
  - The use of LPG shall follow the provisions under the SFPC – Chapter 61 for storage, handling, transportation, and installation of LPG equipment.
  - LPG tanks and storage cabinets shall be labeled "PROPANE" in red 3" letters on a contrasting background.
  - LPG tanks shall be shut off while the mobile food vehicle is in motion, unattended and/or in overnight storage.
  - Generator(s) and LPG storage compartments located on the exterior of the vehicle must be enclosed. These compartment must be vented to the exterior and must not allow venting to the interior of the vehicle.

### *MISSION*

*We serve the community with compassion, integrity and commitment through prevention, education and a professional response to all hazards.*

- LPG shall be located a minimum of ten (10) feet from any open pits, air intakes, ventilation systems, or similar equipment.
- Mobile Food Units should be equipped with a Carbon Monoxide (CO) alarm.
- Mounting and placement of LPG tanks must withstand impact equal to four times the weight of the filled LPG container according to NFPA 58-6.23.3.4. Tanks must be secure (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.
  - a. 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.
  - b. 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.
  - c. Chassis mounted, according to NFPA 58 – 6.23.3.4
  - d. LPG tanks shall be affixed and secured to the Mobile Food Unit in a manner that provides a reasonable expectation of security while parked or in transit. All applicable DOT regulations shall be followed. Hydrostatic test dates of LPG tanks will be checked by the fire code official.
  - e. There shall be no storage or use of LPG tanks within any building or any Mobile Food Unit tow vehicle at any time.

7. Hazardous Materials and storage of flammables:

- The storage and use of flammable liquids shall be in accordance with any applicable regulations under the SFPC – Chapter 57.
- Individual containers, cartons or packages shall be conspicuously marked or labeled in an approved manner.
- 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.

8. General Information:

- Mobile Food Units shall maintain proper separation distances from buildings and combustible materials for the type of fuel used in the cooking operation (LPG, solid fuel, etc.) as identified in the SFPC.
- Mobile Food unit operations shall not obstruct any building exits or means of egress systems.
- Smoke or odor emissions, which create a hazard, as determined by the fire code official shall be prohibited.
- The Fire Code Official is authorized to conduct such inspections as deemed necessary to determine the extent of compliance with the provisions of the SFPC.

***MISSION***

*We serve the community with compassion, integrity and commitment through prevention, education and a professional response to all hazards.*



# ARLINGTON COUNTY FIRE DEPARTMENT

Fire Prevention Office  
1020 North Hudson Street  
Arlington, VA 22201  
TEL 703.228.4644



FAX 703.228.4655

[www.arlingtonva.us](http://www.arlingtonva.us)

May 3, 2017

Dear Business Owner,

In accordance with Section 107.2 of the Arlington County Fire Prevention Code a permit is required for commercial kitchen operations that use a Type I hood system. This letter is to inform you that your business is required to have a permit for a commercial kitchen operation.

This is an annual permit and comes with a permit fee of \$85, however if the occupancy has a valid **ASSEMBLY** permit, a separate hood system permit is not required.

- Permit Fee will increase to \$100 after July 1, 2017

The regulation and maintenance of the Type 1 hood system is in two parts: **Commercial Kitchen Hood** and **Automatic Fire Suppression System** as detailed below.

## Commercial Kitchen Hood

**Statewide Fire Prevention Code (SFPC) 609.3.3.1 Inspection.** Hoods, grease-removal devices, fans, ducts and other appurtenances shall be inspected at intervals specified in **Table 609.3.3.1** or as approved by the *Fire Code Official*. Inspections shall be completed by qualified individuals.

**SFPC 609.3.3.2 Grease accumulation.** If during the inspection it is found that hoods, grease-removal devices. Fans, ducts or other appurtenances have an accumulation of grease, such components shall be cleaned.

**SFPC TABLE 609.3.3.1  
COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY**

TYPE OF COOKING OPERATIONS	FREQUENCY OF INSPECTION
High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking.	3 Months
Low-volume cooking operation such as places of religious worship, seasonal businesses and senior centers	12 Months
Cooking operations utilizing solid fuel-burning cooking appliances	1 Month
All other cooking operations	6 Months

All other commercial cooking ventilation systems not listed above shall be inspected in 12 month intervals in accordance with **SFPC 609.3.3.1**

## Automatic Fire Suppression System

**SFPC section 904 Wet and Dry Chemical systems.** Shall be inspected and tested for proper operation at six-month intervals by certified service personnel.

The inspection and testing of the automatic fire suppression system is required to be witnessed by a member of the Arlington County Fire Department Fire Prevention Office annually during one of the six-month intervals specified in **SFPC section 904**. An inspection fee of \$130 per hour with a minimum of ½ hour will be assessed.

The Virginia Statewide Fire Prevention Code requires automatic fire-extinguisher systems for commercial kitchen cooking hood system(s) be inspected, tested, serviced, and maintained in accordance with the fire code.

Testing of the automatic fire-extinguisher system (Hood System) requires the following:

1. Service personnel providing or conducting maintenance on automatic fire-extinguishing systems, other than automatic sprinkler systems, shall possess a valid certificate issued by an approved governmental agency, or other approved governmental agency, or other approved organization for the type of system and work performed. (904.1.1)
2. The proper Service Manual is required to be on site for the type of system being tested. This may be provided by the owner or the contractor.
3. Actuation: Automatic fire-extinguishing systems shall be automatically actuated and provided with a manual means of actuation.
4. System interlocking: The actuation of the fire extinguishing system shall automatically shut down the fuel or electrical power supply to the cooking equipment. The fuel and electrical supply reset shall be manual.
5. Alarms and warning signs: Where alarms are required to indicate the operation of automatic fire-extinguishing systems, distinctive audible, visible alarms and warning signs shall be provided to warn of pending agent discharge.
6. Monitoring: Where a building fire alarm system is installed, automatic fire-extinguishing systems shall be monitored by the building fire alarm system. This will be a required part of the testing and may require coordination with the building owner or representative.
7. System test: Systems shall be inspected and tested for proper operation at six-month intervals. Tests shall include a check of the detection system, alarms and releasing devices, including manual and other associated equipment. Extinguishing system units shall be weighed and the required amount of agent verified. Stored pressure-type units shall be checked for the required pressure. The cartridge of cartridge-operated units shall

be weighed and replaced at intervals indicated by the manufacturer. A scale shall be required to weigh the cartridge(s).

8. Fusible link maintenance: Fixed temperature sensing elements shall be maintained to ensure proper operation of the system.
9. Checking the type, location and spacing of the automatic- and manual initiating devices.
10. Size, placement, and position of nozzles or discharge orifices. Cleaning of the nozzles and making sure of proper flow.
11. Extinguishing agent: Check the extinguishing agent to make sure the proper amount and type of agent.
12. Reset the system to proper working order.

Fire suppression systems shall be inspected and tested for proper operation at 6 month intervals or twice a year. The Fire Prevention code requires testing to be witnessed by an Arlington County Fire Code Inspector once annually. The building owner/representative needs to schedule (time and date of inspection) with BOTH the fire-extinguisher system contractor and the Arlington County Fire Prevention Office

**You are required to contact the Arlington County Fire Prevention Office at (703)228-4647 to coordinate your witnessed automatic fire suppression system test.**

**SFPC 609.3.3.3 Records.** Records for the inspections shall state the individual and company performing the inspection, a description of the inspection and when the inspection took place. Records for the cleanings shall state the individual and company performing the cleaning and when the cleaning took place. Such records shall be completed after each inspection or cleaning and maintained for a minimum of 3 years and be copied to the Arlington County fire code official upon request.

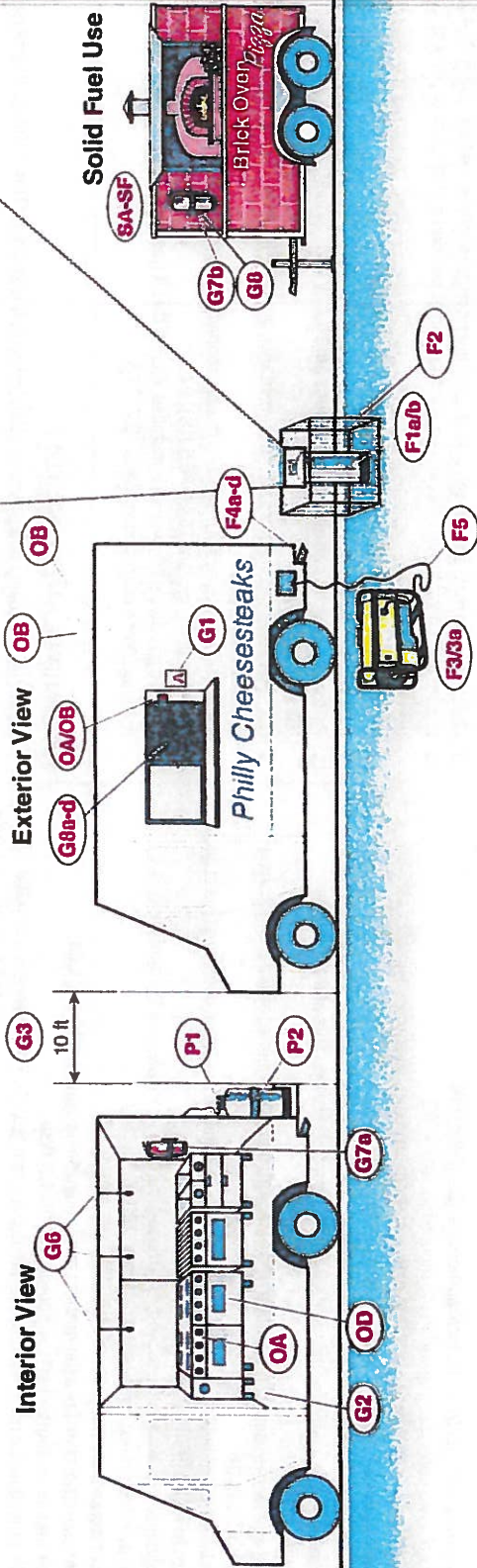
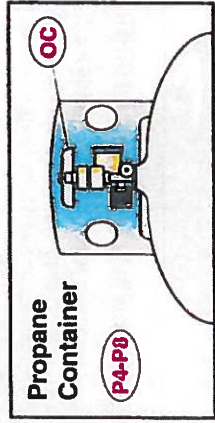
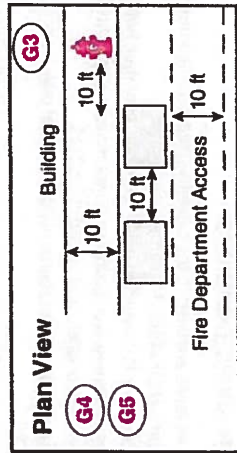
Should you have any questions please feel free to contact the Arlington County Fire Prevention Office at (703) 228-4644.

Sincerely,  
*Stuart Insley*  
Stuart Insley  
Chief Fire Marshal





# FACT SHEET » Food Truck Safety



NOTE: This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to [nfpa.org/foodtrucksafety](http://nfpa.org/foodtrucksafety).

**NATIONAL FIRE PROTECTION ASSOCIATION**  
 The leading information and knowledge resource on fire, electrical and related hazards



## FACT SHEET » Food Truck Safety (continued)

NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see Annex B in NFPA 96.

### GENERAL SAFETY CHECKLIST

- Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- Ensure there is no public seating within the mobile food truck. **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.5] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3] **G7a**
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] **G7b**
- Ensure that workers are trained in the following: [96:8.15.1]; **G8**
- Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
- Proper method of shutting off fuel sources [96:10.4.1] **G8b**
- Proper procedure for how to perform simple leak test on gas connections [58:6.16; 58:6.17] **G8d**

### FUEL & POWER SOURCES CHECKLIST

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:8.18.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:8.16.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:1.72.1.2] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
  - At least 10 ft in all directions from openings and air intakes [96:8.13] **F4a**
  - At least 10 ft from every means of egress [96:8.13] **F4b**
  - Directed away from all buildings [1:1.72.2] **F4c**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70\*. [96:8.18] **F5**

### PROPANE SYSTEM INTEGRITY CHECKLIST

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:8.19.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [96:8.19.2.1] **P8**

### OPERATIONAL SAFETY CHECKLIST

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:14.2.2; 96:14.2.3] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:11.4] **OD**

### SOLID FUEL SAFETY CHECKLIST (WHERE WOOD, CHARCOAL, OR OTHER SOLID FUEL IS USED)

- Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8] **SF**

### NFPA RESOURCES

NFPA 1, Fire Code, 2015 Edition  
NFPA 1 Fire Code Handbook, 2015 Edition  
NFPA 58, Liquefied Petroleum Gas Code, 2017 Edition  
LP-Gas Code Handbook, 2017 Edition  
NFPA 70\*, National Electrical Code®, 2017 Edition  
National Electrical Code® Handbook, 2017 Edition  
NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, 2017 Edition  
NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook, 2017 Edition

For more of these resources,  
become an NFPA member