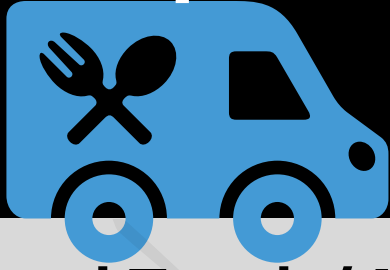


# Nampa Fire Protection District



## Prevention Bureau

### Food Truck / Mobile Food Preparation Vehicle

## Application Instructions

#1 Read & Fill out entire Application.

#2 Submit the Application

In Person at Nampa Fire Protection District  
Administration Office (9 12th Ave S - Nampa, ID 83686)

or

Through Email: [prevention@nampafire.org](mailto:prevention@nampafire.org)

Subject: Food Truck Application

#3 Annual Fire Inspections are required so please be aware and fill out this application every year.

#4 Pay applicable fee for NFPD (See Fee Schedule)

#5 Questions call Nampa Fire Protection District -  
Prevention Bureau at 208-468-5751

\*Si necesita un intérprete, por favor infórmenos cuando  
llame para su inspección.



Nampa Fire Protection District - Prevention Bureau  
Phone: 208-468-5751 Email: [prevention@nampafire.org](mailto:prevention@nampafire.org)  
Admin Office: 9 12th Ave South - Nampa, ID 83651



Boise - Buhl - Caldwell - Cascade - Eagle - Emmett  
Gooding - Idaho Falls - Jerome - Kuna - Madison - Marsing  
Meridian - Middleton - Minidoka County - Mountain Home  
Nampa - New Plymouth - Payette - Pocatello - Rupert  
Star - Sun Valley - Twin Falls - West End  
Wilder rural Fire Protection District

# MOBILE FOOD PREPARATION VEHICLE INSPECTION

## FIRE DEPARTMENTS OF IDAHO MOBILE FOOD VEHICLE CHECKLIST

Business Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Mobile Food Preparation Vehicles (Food Trucks) operating in the jurisdictions listed below are required to have a Mobile Food Truck Fire Safety inspection. To ease the inspection requirements, these local fire departments have partnered to require just a single food truck inspection. This means that any food truck operating will only be required to have one inspection and pay a single \$45 fee but will be allowed to operate in more than 20 jurisdictions. Those jurisdictions are; **Boise, Buhl, Caldwell, Cascade, Eagle, Emmett, Gooding, Idaho Falls, Jerome, Juna, Madison, Marsing, Meridian, Middleton, Minidoka County, Mountain Home, Nampa, New Plymouth, Payette, Pocatello, Rupert, Star, Sun Valley, Twin Falls, West End Fire District and the Wilder Rural Fire District.**

Food trucks equipped with appliances that produce smoke or grease laden vapors present the same hazards as commercial cooking operations in restaurants. The proximity of both workers and customers to the cooking area creates a unique safety issue. These regulations are intended to keep both the workers and customers as safe as possible. It is our goal to keep you and your customers safe throughout the year.

### What do I need prior to contacting my local fire department for an inspection?

- A completed Central District Health inspection is required, and proof of inspection must be provided. See: <http://cdhd.idaho.gov/eh-food-forms.php> for information.
- Proof a fire extinguisher and hood extinguishing system service.
  - Fire extinguishers are required to be serviced annually.
  - Hood extinguishing systems shall be serviced every six months.
  - Hood systems shall be inspected and cleaned every 6 months.
- Food trucks utilizing propane must have an LP Gas Alarm (combustible gas detector) installed in the truck or trailer.
- Some jurisdictions or cities require liability insurance for your unit.

### Now you are ready!

Contact your local Fire Department's Fire Prevention office to schedule an inspection. Normal inspection hours are Monday-Friday, from 8am to 5pm. Inspections are valid from January 1<sup>st</sup> through December 31<sup>st</sup> for the year inspected. Inspections and permits are required annually to operate food trucks.

## Mobile Food Preparation Vehicle

### Fire Safety Checklist

#### **Fire Extinguishers**

- A minimum of one (1) sized 2A:10B:C, ABC extinguisher install near cooking areas.
- 1.5 gallon Class K extinguisher for cooking operations that include grease or where grease laden vapors are produced. (one (1) per four (4) fryers).
- 1.5 gallon Class K or 2A water extinguisher for solid fuel operations
- Extinguishers mounted in an accessible location, service tag affixed and mounted properly.

**Y N n/a**

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#### **Commercial Cooking Hood & Suppression Systems**

- Cooking equipment that produces grease laden vapors shall be provided with a kitchen exhaust hood in accordance with IFC 2018 Section 607.
- The exhaust system including the hood, grease-removal devices, fans, ducts and other appurtenances shall be inspected and cleaned in accordance with 2018 IFC Section 607.3.3.1.
- Cooking equipment that produces grease laden vapors shall be protected by an automatic fire extinguishing system in accordance with IFC 2018 Section 904.12.
- Fire protection systems and devices shall be maintained and service annually in accordance with IFC 2018 Section 901.6. The system must have been inspected within the last 6 months.
- Manual activation mechanisms for fire suppression systems shall be visible, accessible and unobstructed.

**Y N n/a**

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#### **LP (Propane) Gas System**

- LP tanks are stored and secured in the upright position to prevent movement.
- LP tanks do not extend beyond the rear bumper is stored outside.
- LP tanks are not stored on the roof or interior of the food truck.
- Flexible connectors are installed between the regulator outlet and the fixed piping system. (NFPA 58:6.26.5.1)
- LP gas system piping, including valves and fittings, shall be protected to prevent Tampering, impact damage and damage from vibration (IFC 2018 Section 319).
- The maximum aggregate capacity of LP gas containers transported on the vehicle And used to fuel cooking appliances only, shall not exceed two hundred (200) Pounds of propane capacity. (IFC 2018 Section 319.8.5)
- A UL listed LP Gas Leak Detector shall be installed, within the vehicle, and near LP gas system components in accordance with the manufacturer's instruction.
- "NO SMOKING" signs (4" minimum lettering) shall be placed above or near the tanks, visible by the public, and this policy must be enforced.
- LP tanks shall be at least 10' from the food truck and buildings during use.

**Y N n/a**

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#### **Cooking Area**

- An eight (8) inch metal baffle between the fryer and surface flames or eighteen (18) inches space is provided between the two. (NFPA 96.6.2.2.1)
- No more than one hundred and twenty (120) gallons of cooking oil on board, and is protected from damage and is secured during transport. (IFC 2018 Section 319.6)
- Metal oil storage tanks are UL 80 or UL 142 listed. (IFC 2018 Section 319.7.1)
- One (1) OSHA compliant metal can for oily waste rags is provided. The can is emptied daily and no other trash or debris is a placed in the can.

**Y N n/a**

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**Solid Fuel Operations**

- |  | <b>Y</b>                 | <b>N</b>                 | <b>n/a</b>               |
|--|--------------------------|--------------------------|--------------------------|
| • Solid fuel is not stored above any heat producing appliance or vent (NFPA 96:14.9.2.20).   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Solid fuel is not stored close than three (3) feet from any cooking appliance (NFPA 96:14.9.2.2).  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Solid fuel is not stored near any flammable liquids, ignition sources or chemical.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Solid fuel is not stored in the path of ash removal or near removed ashes.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Ash, cinders and other fire debris should be removed from the firebox at regular intervals and at least once a day (NFPA 96:14.9.3.6.1).                 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Removed ashes, cinders and other removed debris should be placed in a closed metal container located at least three (3) feet from any cooking appliance. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**Emergency Egress**

- |   | <b>Y</b>                 | <b>N</b>                 | <b>n/a</b>               |
|---|--------------------------|--------------------------|--------------------------|
| • A minimum of thirty (30) inches of unobstructed clear aisle space is provided.                                  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • A clear unobstructed height over the egress aisle, of not less than seventy-four (74) inches shall be provided. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • A slip-resistant walking surface shall be provided throughout the unit.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**Generators**

- |  | <b>Y</b>                 | <b>N</b>                 | <b>n/a</b>               |
|--|--------------------------|--------------------------|--------------------------|
| • Generator is grounded and visually in good repair.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Generators permanently mounted to the unit shall have the exhaust pointed Away from doors and window and the exhaust shall be protected against accidental touching of the hot unit.       | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Any generator not mounted to the unit shall be at least twelve (12) feet from the Vehicle or temporary cooking operations.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Generators not mounted shall be provided with a way of isolating the generator from accidental touching of the hot unit. A cage or barrier must be provided at the time of the inspection. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • If applicable, the electrical panel shall be easily accessible, and all circuits shall be labelled.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Multi outlets strips are prohibited from being used to power cooking appliances.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Extension cords shall be commercial grade and intended for outdoor use.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Fuel shall be stored in UL or FM listed flammable liquid safety containers, stored away from heat sources, have a secure lid and must be secured from tipping over.                        | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • Refueling of generators shall be done with the unit shut down, and moved away from the food truck unit.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**Miscellaneous**

- |  | <b>Y</b>                 | <b>N</b>                 | <b>n/a</b>               |
|--|--------------------------|--------------------------|--------------------------|
| • No open flame cooking devices may be located under or near any type of canopy and must be ten (10) feet from any flammable fabric. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • There shall always be at least one food unit operator on-site who has been trained in the use of portable fire extinguishers.      | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| • No straw, wood chips or other combustible material may be used as ground cover where open flame cooking/heating devices are used.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**FIRE USE ONLY**

Approved By: \_\_\_\_\_ Date: \_\_\_\_\_

Inspectors Printed Name: \_\_\_\_\_ Title: \_\_\_\_\_

Dept. Performing Inspection: \_\_\_\_\_ Sticker #: \_\_\_\_\_

Vehicle/Trailer Information: \_\_\_\_\_

Notes/Comments: \_\_\_\_\_