



Port Huron Fire Department

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Food Truck Fire and Safety Guidelines

Referenced Standards:

- 2015 International Fire Code as adopted by Chapter 79-2
- 2015 Michigan Building Code
- NFPA 101, Life Safety Code
- NFPA 58, Liquefied Petroleum gas Code
- NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

Commentary:

A review of the above standards was conducted to develop the **Food Truck Fire and Safety Guidelines** for the City of Port Huron. These guidelines cover food trucks and other mobile cooking operations. Mobile cooking operations create a number of unique hazards based on the type of fuel used, the electrical power, the mobile nature, and the cooking operation itself. Numerous incidents have occurred across the country resulting in the injury and/or death of workers and bystanders. It is with these concerns in mind that this document has been created to outline the minimum requirements of operating a food truck or mobile cooking operation in the City of Port Huron. This document or any subsequent inspection does not eliminate the requirement to comply with all applicable codes and standards and general industry safety practices.

Standards:

General

- Special event application must be approved, if applicable.
- Provide documentation from St. Clair County Health Department or Michigan Department of Agriculture and Rural Development (MDARD) of approved and current Temporary Food, Mobile, or Special Transitory Food Unit (STFU) Licensure (ex. current license certificate, license decal, or approved temporary food license form).
- Eliminate all trip hazards.
- No smoking signs shall be posted and no smoking shall be permitted.
- All combustibles must be kept a minimum of 36" away from any cooking equipment.
- Any open wiring or misuse of extension cords will not be permitted.
- No public seating may be provided in the food truck.
- Tents must be comply with the **Tent Guidelines**.

Site

- Fire department access is provided and approved (IFC 503.4).
- Access to fire hydrants shall not be obstructed (IFC 503.4).
- Keep a minimum of 10 feet from any buildings, structures, vehicles or combustibles (NFPA 96).
- Trucks must be located with a minimum of 10 feet of clearance between other trucks.
- Vehicle exhaust must be kept at least 10 feet from air intakes and means of egress; also directed away from buildings and other cooking operations.

Fire Watch

- A responsible adult shall be on-site at all times and shall conduct an active fire watch to monitor for hazards, alert occupants, assist in evacuation, contact 911 and extinguish the fire if trained to do so.

Hood Suppression

- A Type I hood shall be installed (IFC 609.2).
- Clean hoods at regular intervals (IFC 609.3.3). Obviously dirty hoods, filters, etc. will not be permitted.
- Provide documentation that the UL 300 approved kitchen hood suppression system has been inspected and tagged within the last six months by a certified service provider. Provide report in advance, field inspection will verify tag.
- Fryers shall be separated from open flame by 18 inches. If 18 inches is not provided, a baffle is required.

Fire Extinguishers

- Provide a minimum of a 2A:10BC fire extinguisher in a visible and accessible area (IFC 906).
- If deep fryers are used a class K extinguisher must be provided (IFC 904.12.5, IFC 904.12.5.2).
- All extinguishers must have a current inspection tag (IFC 906.2).

Generators

- Generators shall be located a minimum of 20 feet from trucks, tents and the public unless its fixed to the truck or trailer, or contained.
- No refueling is permitted while the generator is operating. Allow the generator to cool.
- Generators must be kept at least 10 feet clear of areas of egress, air intakes, other vehicles, etc.

Gas Cylinders

- All gas cylinders must be secured at all times (chained, mounted, restrained, etc.)
- Gas cylinders must have been hydrostatically tested within the last six years.
- Manufacturer date is found on the collar, requalification dates found on the tank.

Solid Fuels

- Fuel is kept at least 3 feet from any cooking appliance.
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals, at least once a day and placed in a closed, metal container.

Training

- Proper use of portable fire extinguishers and extinguishing systems.
- Proper method of shutting off fuel sources.
- Proper method of notifying 911.
- Proper procedure to make and test gas connections.
- Do not leave equipment unattended while it is still hot.

If you have any questions, please contact us at (810) 984-9757 or via email at brunkk@porthuron.org.

Respectfully,



Kyle E. Brunk
Fire Marshal