



City of Rockford Fire Department

Mobile Food Cooking Requirements

779-348-7172 www.rockfordil.gov/fire

This checklist will cover the City of Rockford Fire Department minimal requirements to operate a mobile food vehicle or trailer within the City. This is not an all-inclusive list. Other regulatory items shall also be followed as governed by the State of Illinois, City of Rockford, and the Winnebago County Health Department.

1. A minimum space of 10 feet shall be kept at all times from other vehicles/trailers, and structures. Do not block access to fire hydrants or building fire protection connections (NFPA 1)
2. All vehicles or trailers shall have their wheels chocked to keep temporary units from moving. (NFPA 1)
3. Generators shall be operated 10 feet away from propane or natural gas tanks. Liquid fuel (gasoline or similar) generators shall be filled off site and no gasoline shall be stored in any container on site. (NFPA 70)
4. Electrical extension cords shall not be permitted inside of the vehicle. All electrical wire connections shall be permanent to approved outlets. (IFC)
5. Detection systems. All mobile food vehicles must be equipped with a working carbon monoxide detector that meets standards set forth in NFPA 1192—6.4.6.
6. All propane and natural gas piping must be constructed and installed in accordance with NFPA 58—6.23.5. All propane and natural gas pipes and fixtures must be made of steel, copper or brass. No plastic or rubber piping of any kind will be permitted in the truck for any purpose.
7. A no smoking sign in English and Spanish shall be posted close to the gas storage tanks. (NFPA 58).
8. OSHA approved propane or natural gas 3 in 1 hazard signs shall be placed on the outside of vehicles as close as possible to the tanks. A sample is shown of the symbol on the last page.
9. Fire Suppression System. All mobile food vehicles who are cooking inside must be equipped with a working Ansul R-102 or K Class automatic fire suppression system according to NFPA 96—

10.2.1 and 10.2.2, which is yearly tested and maintained with a current (within one year) inspection tag.

10. Extinguishers. All vehicles must also be equipped with no less than one 10lb ABC-rated fire extinguisher, and, if frying is present, a Class K fire extinguisher. Extinguishers must have current (within one year) inspection tag.
11. Kitchen Exhaust Hood. Each mobile food vehicle that uses propane or natural gas for cooking must be equipped with a Type I or Type II commercial kitchen exhaust hood. Exhaust hoods must be inspected annually by a licensed HVAC professional to ensure continuing maintenance and upkeep.
12. All fat/grease fryers must have a lid over the container vat that can be secured in order to prevent the spillage of cooking oil during transit. This lid shall be secured at all times when the vehicle is in motion. (NFPA 1)
13. Cooking Equipment. All cooking appliances must be listed by Underwriters Laboratories or NSF International for mobile applications for the appropriate fuel and be clearly marked with the appropriate rating sticker.
14. LPG tanks shall be covered and protected from weather and public tampering. (NFPA 58)
15. No tanks shall be installed inside of the vehicle area (unless in an approved interior cabinet). Tanks cannot be mounted on the roof at any time. Internal cabinet mounted LPG tanks shall be monitored by a leak indicator (NFPA 1192 6.4.8)
16. No more than 2, 100-pound tanks shall be allowed at any time. LPG, or other gas piping shall be installed by a licensed contractor (NFPA 6.23.5). Only U.S. DOT approved gas tanks shall be used. All tanks shall have manual shutoffs. (NFPA 58)
17. A minimum of one onsite employee shall be trained on how to check the gas system for potential leaks, trained in the use of extinguishers, calling 911 for help, and shutting off ignition sources. (NFPA 96)
18. Propane shut off markers (decals) shall be placed at LPG or natural gas valves. (NFPA 58)
19. The mounting of propane and natural gas tanks must withstand impact equal to four times the weight of the filled propane or natural gas 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). Under these guidelines there are three permitted mounting options for propane and natural gas tanks:

- 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 with a solid style strap (bungee style straps are not allowed), vapor-tight to the interior of the vehicle, mounted no less than 28" above the top of the bumper with a weather-protected regulator.
- c. Chassis mounted, according to NFPA 58—6.23.3.4. No gas tanks shall be installed on the roof of the vehicle under any circumstances.

20. All vehicles with a GWR of 8,000 pounds or greater shall keep a certificate of safety issued by the State of Illinois DOT (State of Illinois).

21. Automatic and Manual Shutoffs. Each gas-fired appliance shall be equipped with an automatic device designed to shut off the flow of gas to the main burner and pilot in the event the pilot flame is extinguished. The main system shutoff valves located on or closest to the fuel tanks and sufficient to stop the supply of fuel from all fuel tanks must be clearly marked with the words "PROPANE AND NATURAL GAS SHUTOFF VALVE" permanently affixed to the outside of the vehicle in reflective decal material. (NFPA 58—5.20.7).

22. A propane leak detection test shall be performed on each date the propane appliances are in use. The attached form is a guide and shall be completed and kept on site at all times for review by the City of Rockford.

Sample of 3 in 1 hazard sign



Method of Performing the Leak Detection Test for “Liquid Filled” Gauges.

Food Truck Name: _____ Date: _____

Owner/Operator: _____

Function Test

- 1. Ensure the doors and windows to the truck are in the open position.
- 2. Ensure that a leak detection gauge is installed in the appropriate location. (at or before the regulator)
- 3. Owner/Operator turns on the gas at the main cylinder until the line is pressurized and then the gas is turned off at the main tank. (Gauge will show pressure increase from zero until needle stops)
- 4. Owner/Operator shall observe the gauge for 3 minutes with no drop in pressure. If there is any drop in pressure, you are in need of equipment repair.

PASSED FAILED RETEST PASSED FAILED

Signature of test operator: _____

NOTE:

- If the gauge is a “**dry gauge**” then in order to be a food truck participant at the event, you are required to have the leak detection test performed by a qualified LPG Contractor or trained certified person(s).
- Inspection and approval by the AHJ shall not relieve the mobile food vendor’s owner of the responsibility of compliance with the design, construction, installation, alteration, repairs, equipment maintenance, process and relocation of the mobile food truck.
- Inspection and approval shall not hold the AHJ responsible for the enforcement of regulations of such other regulatory agencies unless specifically mandated to enforce those agencies regulations.
- **A SECOND FAILED TEST SHALL REQUIRE THE VEHICLE TO BE PLACED OUT OF SERVICE UNTIL A QUALIFIED CONTRACTOR CAN EVALUATE AND MAKE NECESSARY REPAIRS.**

This document must be completed every date the items are in use. This must remain on site with the vehicle for review of inspection by the City of Rockford. Failure to do so may result in temporary closure of the business until this is completed.