



FOOD TRUCK SAFETY CHECKLIST

GENERAL SAFETY CHECKLIST

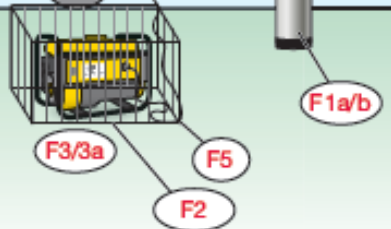
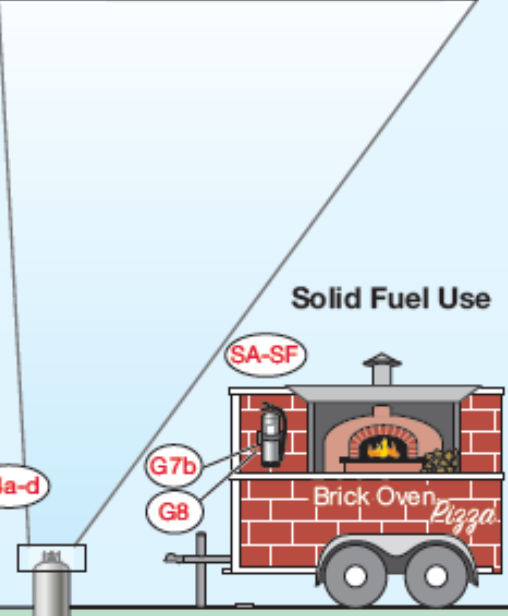
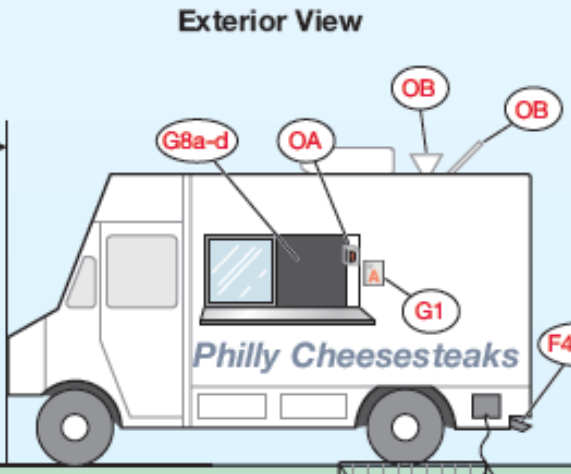
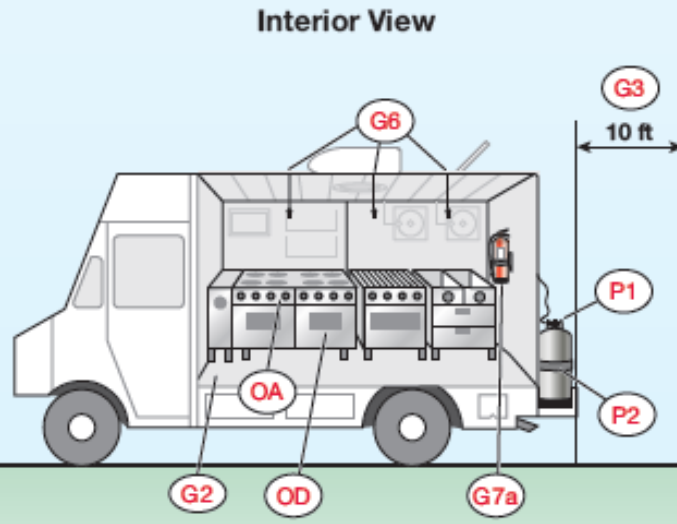
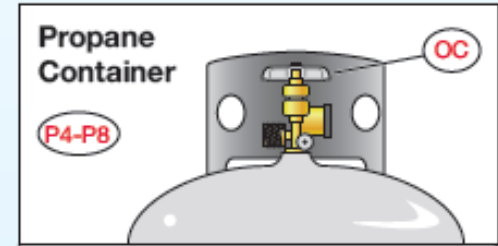
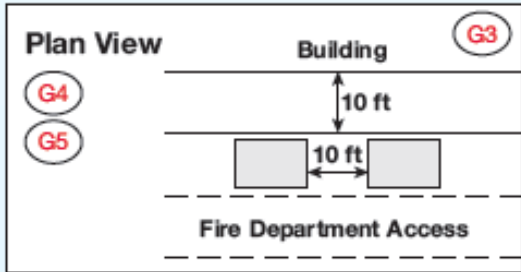
- Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] **G3**
- Verify fire department vehicular access is provided 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 appliances 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:B.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 notifying the local fire department. [1:10.14.9 for carnivals only] **G8c**
- Proper procedure for how to perform simple leak test on gas connections [58:6.16, 58:6.17] **G8d**

FUEL AND POWER SOURCE

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal business operating hours. [1:10.14.11.1 for carnivals only] **F1a**
- Refueling is conducted only during non-operating hours. [96:18.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing or enclosures. [96:17.5.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:10.15.4] **F3**

<input type="checkbox"/>	Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. [1:10.15.4] F3a
	<i>Make sure that exhaust from engine-driven source of power complies with the following: F4</i>
<input type="checkbox"/>	At least 10 ft in all directions from openings and air intakes [96:B.13] F4a
<input type="checkbox"/>	At least 10 ft from every means of egress [96:B.13] F4b
<input type="checkbox"/>	At least 10 ft away from all buildings, structures and combustible materials [1:11.7.2.2] F4c
<input type="checkbox"/>	At least 10 ft away from all other cooking vehicles and operations [1:11.7.2.2] F4d
<input type="checkbox"/>	Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70. [96:B.18] F5
	PROPANE SYSTEM INTEGRITY
<input type="checkbox"/>	Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] P1
<input type="checkbox"/>	Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] P2
<input type="checkbox"/>	Inspect gas systems prior to each use. [96:17.7.2.3] P3
<input type="checkbox"/>	Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] P4
<input type="checkbox"/>	Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] P5
<input type="checkbox"/>	Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] P6
<input type="checkbox"/>	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
<input type="checkbox"/>	Where a gas detection system is installed, ensure that it is tested monthly. [96:17.7.2.2] P8
	OPERATIONAL SAFETY CHECKLIST
<input type="checkbox"/>	Do not leave cooking equipment unattended while it is still hot. <i>(This is the leading cause of home structure fires and home fire injuries.)</i> OA
<input type="checkbox"/>	Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:12.1.1] OB
<input type="checkbox"/>	Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] OC
<input type="checkbox"/>	Keep cooking equipment, including the cooking ventilation system, clean by

	regularly removing grease. [96:12.4] OD
	SOLID FUEL SAFETY CHECKLIST
<input type="checkbox"/>	Fuel is not stored above any heat-producing appliance or vent. [96:15.9.2.2] SA
<input type="checkbox"/>	Fuel is not stored closer than 3 ft to any cooking appliance. [96:15.9.2.2] SB
<input type="checkbox"/>	Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:15.9.2.7] SC
<input type="checkbox"/>	Fuel is not stored in the path of the ash removal or near removed ashes. [96:15.9.2.4] SD
<input type="checkbox"/>	Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:15.9.3.6.1] SE
<input type="checkbox"/>	Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. [96:15.9.3.8.1] SF



P3 NOTE: Inspect all gas systems prior to each use.

F1a/b