



# Stafford County Fire and Rescue Department Office of the Fire Marshal

1225 Courthouse Road, PO BOX 339, Stafford, VA 22555  
(540) 658-8648 · [www.staffordfireandrescue.com/fm](http://www.staffordfireandrescue.com/fm)



## Guidelines and Specifications For: **Mobile Food Preparation Vehicles**

### Applicable Codes and Standards:

SCC – Stafford County Code

VSFPC – 2018 Virginia Statewide Fire Prevention Code

NFPA 96 Annex B –Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations- Annex B Mobile and Temporary Cooking Operations (2017)

Scope and Definitions	Code Section
Mobile Food Preparation Vehicles are defined as: “Vehicles and enclosed trailers able to be occupied by persons during cooking operations that contain cooking equipment that utilize open flames or produce smoke or grease laden vapors for the purpose of preparing and serving food to the public. Vehicles used for private recreation shall not be considered mobile food preparation vehicles”.	VSFPC 202
A Stafford County Fire Prevention Code Permit is required for mobile food preparation vehicles producing grease laden vapors and must be posted in a visible location. Permit holders are subject to inspection at any time throughout the duration of the permit. <u>Permits from other jurisdictions are not transferable.</u> Operations using propane but NOT a ventilation hood and grease laden vapors are still required to maintain a propane permit and comply with those requirements.	VSFPC 319.2 SCC 12-62, 107.2 SCC 12-62, 319.2.1
<u>Covered or enclosed outdoor cooking</u> with deep fat fryers or other similar cooking equipment producing grease laden vapors shall be conducted in an approved mobile food preparation vehicle or be located in an approved cooking tent in accordance with VSFPC 3104.15.5.	SCC 12-62, 319.12
General Requirements	Code Section
Wheel chocks shall be used.	VSFPC 319.1.1
Vehicles are to be located at least 10ft from buildings, tents, or other activities.	VSFPC 319.1.2
Cooking equipment that produces grease laden vapors shall be provided with an approved kitchen exhaust hood in accordance with NFPA 96, Annex B.	VSFPC 319.4
Kitchen exhaust hoods shall be protected by an approved, UL300 automatic fire extinguishing system. A portable, type-K fire extinguisher shall also be provided.	VSFPC 319.5
Seating areas for the public are prohibited inside of the vehicle.	VSFPC 319.3
All cooking oil storage containers shall be properly installed and secured.	VSFPC 319.7
Fuel Gas Systems	Code Section
All tanks, piping, valves, and fuel gas equipment must be properly restrained and secured. Propane equipment must comply with NFPA 58.	VSFPC 319.9
A listed and approved explosive gas alarm shall be provided where fuel gas (propane, CNG, etc.) is used inside the vehicle.	VSFPC 319.9.5 VSFPC 319.10.4
The maximum aggregate quantity of propane on a vehicle shall not exceed 200lbs	VSFPC 319.9.1
Maintenance and Inspection Requirements	Code Section
Exhaust hoods and ventilation equipment (including filters, ducts, fans, etc.) must be regularly cleaned in accordance with Chapter 6 (typically every 6 months).	VSFPC 319.11.1
Automatic fire extinguisher system shall be inspected and tagged in accordance with Chapter 9 (typically every 6 months).	VSFPC 319.11.2

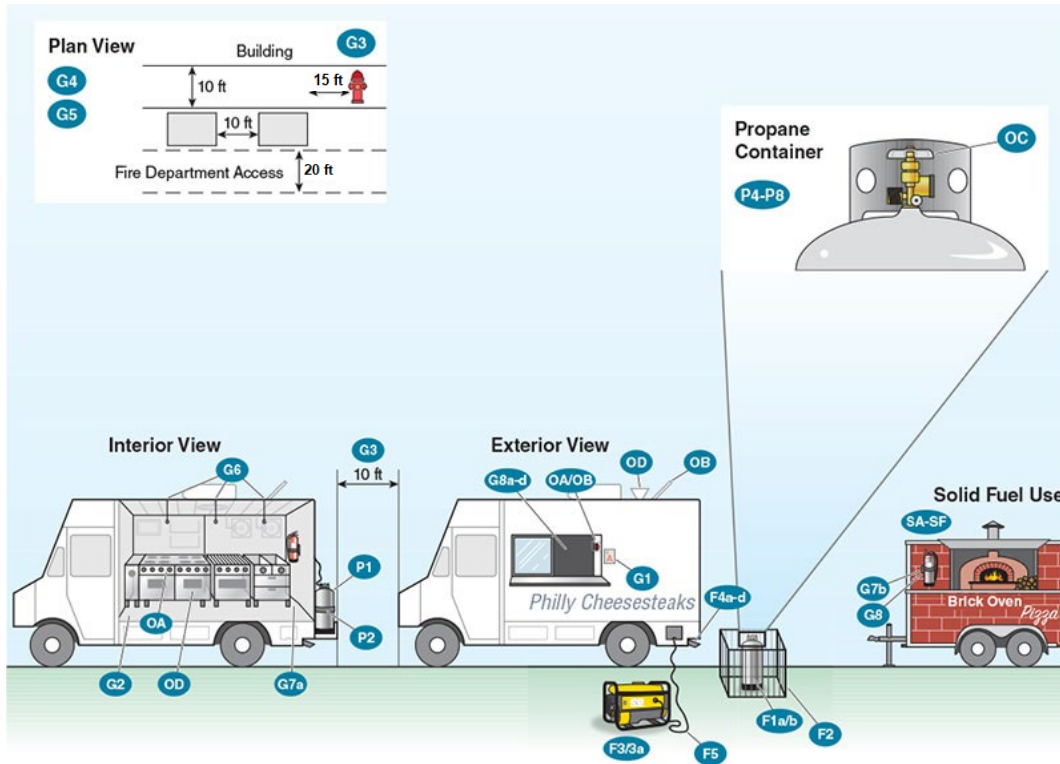


# Stafford County Fire and Rescue Department Office of the Fire Marshal

1225 Courthouse Road, PO BOX 339, Stafford, VA 22555  
(540) 658-8648 · [www.staffordfireandrescue.com/fm](http://www.staffordfireandrescue.com/fm)



## Safety Tips and Guidelines from NFPA 96, Annex B:



- G1:** Obtain and display permit.
- G2:** No public seating inside.
- G3:** Check that there is a clearance of at least 10ft away from buildings, structures, vehicles, and any combustible materials.
- G4&G5:** Do not park in fire lanes or fire department access or near hydrants.
- G6:** Have an approved fire-extinguishing systems inspected/tagged about every 6-month.
- G7a&b:** Have portable extinguishers inspected and tagged annually.
- G8a-d:** Ensure that workers are trained in fire extinguishers, fuel shut-offs, calling 911, and leak testing.
- F1a/b:** Verify that fuel tanks are filled to the capacity needed for uninterrupted operation.
- F2:** Separate fuel/power sources from public.
- F3/3a:** Ensure that any engine-driven source of power is shut down prior and cool to the touch prior to refueling a portable container.
- F4a-d:** Ensure that engine-driven sources of power are directed away from building, vehicles or activities and at least 10ft in all directions from openings, egress paths, air intakes, etc.
- F5:** Ensure that all electrical appliances, fixtures, equipment, and wiring comply with NFPA 70.

- P1&P2:** Check that the main shutoff valve on all gas containers is readily accessible and containers are in the upright position and secured to prevent tipping over.
- P4-P8:** Inspect gas systems prior to each use and document leak testing on all new gas connections or after replacement of an exchangeable container. Ensure that an explosive gas detector is installed and operating.
- OA/OB:** Do not leave cooking equipment unattended while it is still hot. Operate cooking equipment only when all windows, openings, and ventilation sources are fully opened.
- OC:** Close gas supply piping valves and gas container valves when equipment is not in use.
- OD:** Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease.
- SA-SF:** Ensure fuel is not stored closer than 3ft to any cooking appliance or near any combustible or flammable liquids, ignition sources, or near removed ashes. Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day and place in a closed metal container.