



## River Forest Fire Department General Requirements Mobile Food Trucks

In the Village of River Forest, food truck vendors may be required to apply for a number of permits as well as undergo inspections by both the Health and Fire Departments.

Each registered truck requires a Village of River Forest permit for open burning/cooking. Special Event permits for those Food Trucks that do not regularly operate in River Forest may be obtained by submitting an application and having an inspection approved.

A fuel storage permit is required for all diesel or propane not fueled directly from a vehicle fuel tank. (Gasoline generators with a separate fill are not allowed).

**No mobile food vehicle may carry more than 40 pounds of total propane. This standard will be judged by the rated capacity of the propane tank(s). Vehicles may carry either one 40 pound tank or two 20 pound tanks. The same regulations also apply to Natural Gas tanks.**

Generator and LPG storage compartments located on the exterior of the vehicle must be enclosed. These compartments must have venting to the exterior and must not allow any venting to the interior of the vehicle. No storage or use of LPG cylinders or tanks within the vehicle will be allowed at any time.

If an LPG storage compartment is added on the rear of the truck, the bumper shall extend beyond the compartment to provide added impact protection.

Belly tanks shall be installed according to Illinois Department of Transportation standards and located within the truck body frame for additional structural protection.

A commercial kitchen ventilating (CKV) hood and extinguishing system are required for any vehicle with a grill, stove or deep fat fryer or any other cooking appliance that may produce grease laden vapors in accordance with NFPA 17A and NFPA 96. When a grill, stove and fryer are adjacent to each other, there shall be an 8 inch steel or tempered glass baffle plate between the fryer and surface flames from adjacent cooking equipment as required by NFPA 96 or a 16" space must be provided.

Hood and exhaust systems shall be inspected in accordance with the requirements of the 2004 edition of NFPA 96 and the current version of the International Code Councils (ICC) International Fire and Mechanical Codes as adopted by the Village of River Forest.

At the time of inspection, the commercial hood & exhaust systems must be clean and the hood shall have the appropriate, dated sticker attached by a Certified Commercial Hood and Duct Cleaning Contractor.

All piping, interior gas appliances and commercial kitchen hood suppression systems must be professionally installed and permitted.

A "Flex pipe" is allowed from the LPG tank to the regulator. The regulator to the appliance must be "hard piped" by a licensed plumber. Copper pipe or tubing will not be approved.

One (1), 1.5 gallon (6 liter) Class K extinguisher and One (1), 3A:10BC extinguisher shall be mounted within the egress path.

When parked on Village streets, vendors are required to obtain a Village of River Forest Parking permit for 3 spaces. This ensures clear area in the front and rear of the truck.

During festivals or Special Events, trucks shall maintain a minimum spacing no closer than 10 feet from the front and rear bumpers of other trucks.

**The following must be met so that fire code and life safety concerns are met:**

### **1. Requirements for Portable Fire Extinguishers**

- All On-Street Mobile Food Trucks must have a minimum of a 4A:60B:C type portable fire extinguisher mounted conspicuously and the portable fire extinguisher must have had an annual test by a qualified technician. (NFPA 10 1-6.3)
- Portable fire extinguishers shall be maintained by a qualified technician at intervals not more than one year. (NFPA 10 4-1.2(3), NFPA 10 4-4.1)
- Where a fire suppression system is installed, an additional 1.5 gallon (6 liter) Class K portable fire extinguisher shall be located in the cooking area with a tamper seal intact and a current dated tag must be prominently displayed on the fire extinguisher.

### **2. Requirements for Class 2 Compressed Gas Cylinders**

- All Class 2 compressed LPG gas cylinders shall be firmly secured to protect the cylinder from valve damage and falling over.
- Cylinders shall not be stored in an exit or access to exit.
- Propane cylinders shall not be stored inside the Food Truck.

### **3. Requirements for Cooking Equipment used in Processes Producing Smoke or Grease-laden Vapors**

- Concession hood, duct and fire suppression systems must be in conformance with NFPA 96 and meet the UL 300 Standard for Commercial Cooking.
- All Cooking Appliances must be covered by the Hood and Fire Suppression system and installed to the manufactures specifications.
- All hoods, ducts and filters must be cleaned on a regular basis so as not to allow a grease build-up.
- The fire suppression system must be serviced by a qualified technician every 12 months.
- A tamper seal must be intact and a current dated service tag displayed prominently on the pull station.
- The system must be interconnected to an electrical contact and/or fuel shut off, so if the system is discharged the gas valve will close and the electricity or fuel to the appliances will be shut off.
- Appliance shall have a clearance of 450mm (18") from combustible materials.
- Staff shall be trained on the operation of the Fire Suppression System, and the use of the fire extinguishers.

#### **4. Requirements for Open Flames**

- Flaming meals or drinks shall be ignited only at the location of service.
- Refueling of equipment used for flaming meals or drinks or for warming food shall be performed outside the serving area, and away from ignition sources.
- Devices having open flames shall be securely supported in non-combustible holders and shall be located or protected so as to prevent accidental contact of the flame with combustible materials.
- Smoking and open flame devices shall not be permitted in an on-site mobile food truck.

#### **5. Requirements for Extension Cords**

- Extension cords and GFCI devices shall be used in accordance with the International Electrical Code.
- Extension cords shall be a minimum of 14 gauge and rated for outdoor use.
- Extension cords shall be used so as not to create a tripping hazard nor impede any means of egress.

#### **6. Requirements for Emergency Planning**

- All staff members shall be instructed in emergency planning including:
- Locations of exits, fire extinguishers, gas shut off valves, fire extinguishing system manual activation devices
- Usage of fire extinguishers, fire extinguishing system manual activation devices, gas shut off valves
- Procedures to be followed in case of an emergency
- Instructions to be given to the public in case of an emergency.
- Emergency notifications IE: calling 911

To apply for a River Forest Fire Department Food Truck inspection, complete an application for a Fire Department permit for open burning (cooking) or call the River Forest Fire Prevention Office if you have additional questions at 708-714-3562.

# FIRE SAFETY TIPS FOR MOBILE COOKING OPERATIONS



## General

- Does your jurisdiction require a license or permit to operate (e.g. local fire/health department)?
- Is cooking equipment attended at all times?
- Are all required ventilation openings open during cooking operations?
- Is the cooking hood/ventilation system free from grease?
- Is the vehicle parked at least 10 feet from buildings, other vehicles, or combustibles?
- Is the vehicle parked so as not to block fire hydrants, fire lanes, fire department connections, exits, etc.?

## Training

- Are employees trained in proper use of cooking equipment?
- Are employees trained in how to shut-off fuel sources (e.g. propane, generators)?
- Are employees trained in how to notify the local fire department in an emergency?
- Are employees trained in proper storage, handling and fueling procedures?
- Are employees trained in how to perform a leak test and when one is needed?
- Are workers trained in the proper use of portable fire extinguishers and hood extinguishing system?

## Fire Protection

### PORTABLE FIRE EXTINGUISHERS

- Are portable fire extinguishers charged, not obstructed, and in operating condition?
- Are portable fire extinguisher located near the cooking appliance, solid fuel storage, and any portable energy source (e.g. generator)?

## Hood Fire Suppression System

- Is the hood fire suppression system charged and in operating condition?

## Fuel and Power Sources

### PROPANE

- Is the propane system inspected prior to use?
- Are the propane tanks secured in an upright position?
- Are the propane tanks within their hydrostatic test date?
- Is the propane system in good condition, (i.e. no leaks, rust)?
- Has the propane system been leak tested?
- Has a leak test been performed when a new tank is installed, or a modification to the system has been made?
- Is documentation available for any leak test?
- Is the main shut-off marked, in plain view and easily assessable?
- Is the fuel supply shut off when not in use and while in transit?
- On gas system piping, is a flexible connector installed between the regulator outlet and the fixed piping system?

### ELECTRICAL

- Is the electrical system and other equipment in good working condition?
- Are extension cords in good condition?
- Is the electrical system, including extension cords in accordance with the electrical code?

### GENERATORS

- Are generators placed at least 10 feet from buildings, structures, vehicles and combustibles?
- Are generator exhausts directed away from mobile cooking vehicle, vehicles, buildings, structures, exits and openings?
- Are generators protected from contact by the public?
- Are fuel supplies properly stored?
- When refueling are the generators shut down, engine cooled and then refueled?

### SOLID FUEL

- Is combustible solid fuel stored properly and away from combustibles or heat producing appliances?
- Are ashes, cinders, and other fire debris removed at the end of the day and stored in a proper container away from the vehicle, buildings and combustibles?

» This tip sheet provides some safety information to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. You should check with your local jurisdiction for specific requirements. This tip sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information.



# ATTENTION.

## Food Truck Operators

### Are you aware that your compressed gas cylinders must be inspected?

Cylinders are required to be requalified, or replaced every 5-12 years depending on the cylinder type, condition, and previous requalification method (Ref. 49 CFR §§ 180.205(d) and 180.209).

The original manufacture/test date and any requalification/retest dates must be presented in a specific manner. Cylinders that are overdue for requalification must not be refilled.

If propane tanks are manufactured to ASTM Standards and built into the truck's body making it difficult to remove, then these tanks are exempt from the DOT reinspection requirements.

For more information, contact the Hazmat Info-Center: 1-800-467-4922.



RIN number identifying retester/requalifier

7<sup>A1</sup><sub>32</sub> 14

Month last requalified    Year last requalified

Requalification Date



#### Original Manufacture/ Test Date

If no requalification markings are found, the cylinder must be requalified within 12 years of the original manufacture date. (Must be requalified by 5/2017 in this example)



#### Volumetric Test.

Basic Marking. Must be requalified within 12 years of stamped date (Must be requalified by 7/2026 in this example)



#### Proof Pressure Test.

“S” indicates cylinder must be requalified within 7 years of stamped date (Must be requalified by 7/2021 in this example)



#### External Visual Test.

“E” indicates cylinder must be requalified within 5 years of stamped date (Must be requalified by 7/2019 in this example)



U.S. Department of Transportation

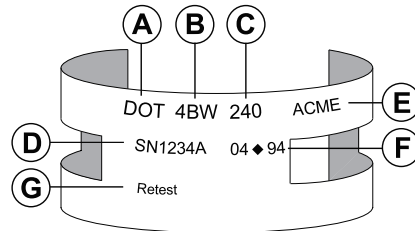
Pipeline and Hazardous Materials Safety Administration

If cylinder is out of test find an approved requalifier to requalify your cylinder. A list of DOT approved requalifiers is available from the PHMSA website:

<https://portal.phmsa.dot.gov/rinlocator>

# Requalification Guidance for Propane Cylinders

Propane cylinders have identifying marks on the cylinder neckring (collar), or cylinder shoulder depending on the cylinder type. The diagram below depicts examples of several of the required markings.



- Ⓐ Manufactured to U.S. DOT specifications
  - Ⓑ Cylinder specification type (e.g. 4B, 4BA, 4BW, and 4E)
  - Ⓒ Cylinder service pressure (psig)
  - Ⓓ Cylinder serial number
  - Ⓔ Manufacturer's name (or registered symbol)
  - Ⓕ Original manufacture/test date, month and year, and inspector's mark, as required (i.e., this diagram indicates April 1994 and inspector's mark ♦)
  - Ⓖ Area for date requalified/retested (no date is shown indicating that the 12-year requalification is *overdue*)
- \* Additional markings may be present as authorized by HMR under the specification

## Requalification/Retesting (49 CFR § 180.205)

The "requalification" date, also known as the "retest" date (Ⓖ), is an important marking for fillers and/or consumers.

Propane cylinders must be requalified or replaced every 5-12 years depending on the cylinder type, condition, and previous requalification method. (Ref. 49 CFR § 180.205(d) and 180.209.)

The original manufacture/test date (Ⓕ) and any requalification/ retest date(s) (Ⓖ) must be presented in a specific manner, reviewed, and determined to be within test prior to filling.

## Visual Cylinder Inspection

In accordance with 49 CFR § 173.301(a)(2), cylinders must undergo a visual inspection prior to being filled. If any of the defects noted in items 1 through 4 below are present, the cylinder **must not be filled** and may only be repaired, requalified, or rebuilt by an authorized U.S. DOT facility (see authorized RIN and VIN holders below):

1. Damage to the cylinder's exterior including dents; bulges; cuts; or cracks on the cylinder's surface, or to welds; and any evidence of physical abuse; fire; or heat damage.
2. Detrimental rust, corrosion, or pitting on the cylinder, particularly on the bottom.
3. Absence of/damage to a cylinder footring, cylinder neckring (collar), or valve cover.
4. A leaking or defective valve or leaking or defective pressure relief device.

A cylinder conforming to the Visual Inspection criteria also must be examined for the most recent repair, requalification, or rebuild date prior to filling. Cylinders that are overdue for requalification must **NOT** be refilled.

- DOT 4-series propane cylinders must be requalified **12 years** following their manufacture date and every **5, 7, or 12 years** thereafter depending on how the last requalification, if any, was completed.
  - » If no requalification date is present, 12-years from the date of manufacture.
  - » If requalification was completed by the "**Volumetric Expansion**" method, as indicated by a valid RIN holder's requalification mark, 12-years after that date.
  - » If requalification was completed by the "**Proof-Pressure**" method, as indicated by a valid RIN holder's requalification mark followed by an "**S**" 7-years after that date.
  - » If requalification was completed by the "**External Visual**" method, as indicated by a valid RIN or VIN holder's requalification mark followed by an "**E**" 5-years after that date.

## Sample Requalification Marks (49 CFR § 180.213)

01 **A** 1 07  
3 2

An approved **RIN** holder's marking "A123" certifying a 12-year Volumetric Expansion test conducted in January 2007

01 **A** 1 07 "X"  
3 2

The same **RIN** holder's marking where "X" represents the symbol of the testing method used for requalification:  
"E": 5-Year External Visual Method  
"S": 7-Year Proof-Pressure Method

V123456 0107 E

An External Visual marking for an approved **VIN** holder denoting the 5-Year External Visual method conducted in January 2007 (Ref. VIN Approval Letter)

**NOTE!** Requalification Marks may only be applied by valid U.S. DOT RIN (Requalifier Identification Number) or VIN (Visual Identification Number) holders!

Authorized RIN and VIN holders are listed: <http://phmsa.dot.gov/hazmat/regs/sp-a/approvals/cylinders>