



**Fire Rescue
Department
Risk Reduction Bureau**
Asst. Chief Stephen Hesson
1025 NE 13th Street
Gainesville, FL 32601
352-334-5065

Mobile and Temporary Cooking Safety

The following information is provided to ensure mobile and temporary cooking operations are conducted in compliance with applicable fire and life safety requirements and in a safe manner. These guidelines apply to all mobile and temporary cooking activities including, but limited to, food trucks, food trailers and any other commercial cooking operations that occur outside of a commercial kitchen.

General Rules:

- All mobile and temporary cooking operations are subject to a fire inspection by Gainesville Fire Rescue.
- All cooking appliances inside an enclosed space that create grease laden smoke or vapors must be protected in accordance with NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, which means they must have ventilation hoods and fire suppression systems.
- The current automatic suppression system semiannual inspection/test report must be presented during the fire safety inspection.
- Fire Extinguishers shall be provided in accordance with NFPA 10, Standard on Portable Fire Extinguishers. (vendors using combustible cooking media, such as vegetable oil or animal fat, shall provide a **Class K**)
- The locations of tents, vendors and associated set up shall not obstruct egress from any building.
- Mobile or temporary cooking operations shall be separated from buildings or structures by a minimum of 10 feet
- Mobile or temporary cooking operations shall be separated from vehicles, other cooking operations and combustible materials by 10 feet.
- Seating for the public shall not be located within any mobile or temporary cooking vehicle.
- Mobile or temporary cooking operations shall not block access to fire department access roads and fire lanes, or visibility and access to fire hydrants or other fire protection devices and equipment.
- Prior to performing mobile or temporary cooking operations, workers shall be trained in emergency response procedures including:
 - Proper use of portable fire extinguishers and extinguishing systems
 - Proper method of shutting off fuel sources
 - Proper procedure for notifying the local fire department
 - Proper refueling
 - How to perform leak detection

Tents:

- Any tent used for cooking must be manufactured of flame retardant material and be labeled.
- Deep fryers shall not be used within 3 feet of a tent or other combustible material.
- Mobile or temporary cooking shall not take place within tents occupied by the public.





**Fire Rescue
Department**
Risk Reduction Bureau
Asst. Chief Stephen Hesson
1025 NE 13th Street
Gainesville, FL 32601
352-334-5065

LP Gas:

- Appliances shall be installed and maintained in accordance with the manufacturer's specifications and NFPA 54, National Fuel Gas Code.
- Cylinders must installed and maintained in accordance with NFPA 58, Liquefied Petroleum Gas Code.
- Cylinders shall be free of corrosion and supported on a firm surface and secured to prevent falling or damage.
- Gas systems, fittings, connections and hoses shall be inspected for leaks prior to each use by a trained worker and documented in log available on site.
- Individual cylinders shall not exceed 200 gallons aggregate water capacity.
- Cylinders shall be equipped with an accessible shutoff valve.
- A battery powered audible flammable/combustible gas detector shall be installed in all enclosed compartments where gas appliances, piping or cylinders are present.

Generators:

- Generators shall be isolated from contact with the public.
- Portable generators shall not be operated, or refueled within buildings, or other enclosed areas.
- Portable generators shall be positioned so that the exhaust is directed away from any buildings, or vendors and at least 5' away from any openings, or air intakes.
- Fuel tanks shall be of adequate capacity to permit uninterrupted operation during normal operating hours.
- No flammable or combustible liquids shall be stored onboard an operating food truck or trailer, including interior spaces and outside compartments.
- Equipment shall not be refueled when in use, or while hot.
- One 2A 10BC rated fire extinguisher shall be provided.
- All electrical appliances, fixtures, equipment and wiring must comply with NFPA 70.

