



CITY OF CANANDAIGUA FIRE DEPARTMENT

Fire Chief Frank Magnera
335 South Main Street
Canandaigua, NY 14424-2118
Phone (585) 396-5052 Fax (585) 394-2706



Mobile Food Stand Safety Inspection

Business / Owner Name _____

Address _____

City/State/Zip _____

Description of Stand _____

Emergency Contact Number(s) _____

FIRE EXTINGUISHERS

- All vendors are required to have at least one fire extinguisher with a minimum rating of 2A:10BC with a current inspection/service tag from a licensed fire extinguisher company. The fire extinguisher shall be visible and unobstructed.
- Cooking equipment involving vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher. The fire extinguisher shall have a current inspection/service tag from a licensed fire extinguisher company.
- Mobile food vendors with portable generators shall have a 2-A:20-BC portable fire extinguisher, in addition to other required fire extinguishers. Fire extinguisher shall not be more than 50 feet from the portable generator.

FIRE EXTINGUISHING SYSTEMS & HOOD SYSTEMS

- A Type I hood shall be installed at or above commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease-laden vapors. A Type I hood system shall be equipped with an automatic fire extinguishing system. Automatic fire extinguishing systems shall be serviced not less frequently than every 6 months. Inspection shall be by a qualified individual and have a current inspection/service tag from a licensed fire extinguisher company.
- Commercial cooking equipment and systems shall be cleaned to NFPA 96 and the Fire Code of New York State in accordance with ANSI/IKECA C10. Records for inspections shall be completed after each inspection or cleaning and a tag provided in a conspicuous location with the service providers name, address, telephone number and date of service.

BAFFLES AND CLOSURES

- All deep-fat fryers shall have a steel baffle between the fryer and surface flames of an adjacent appliance. The baffle shall be 8 inches in height.
- A positive closing lid shall be required on the fryer with latching mechanisms that secure it in the open and closed positions. Exception: fryers installed under a fixed pipe extinguishing system.
- Oils and fats shall be kept in an approved container.

COMPRESSED GAS/LPG

- **LP-gas system and CNG system Containers must be inspected annually by an approved inspection agency, person or special expert who is qualified to ensure that system components are free from damage, suitable for the intended service and not subject to leaking.**
- **An annual leakage test on all fuel gas piping systems and appliances must be checked annually at the operating pressure of the system by an approved inspection agency, person or special expert. An inspection tag must be affixed on the fuel system or within the vehicle indicating the name of the agency and the date of upon completion of a satisfactory inspection.**
- Cylinders shall be stored upright or stored by manufacturers listing, properly secured by one or more restraints and protected from vehicle damage in compliance with DOT Standards.
- Minimum of 10-foot clearance from any trash or combustible materials
- Cylinders shall not be kept in passenger area of vehicle.
- Cylinders shall be kept away from open flames, generators or other sources of ignition.
- Cylinders shall have an approved label and listed shut off valve.
- Cooking appliances shall be installed with the manufacture's installation instructions and shall be of an approved type, listed and labeled for intended use and shall have an approved, labeled and listed on/off valve.
- All mobile units with propane shall post a "NO SMOKING" sign next to or directly above the propane bottle and visible to the public. Such sign shall be posted with a minimum of 4-inch lettering.
- A listed LP & Methane Gas Alarm shall be installed near the floor in accordance with manufacturer's instructions.

VEHICLE/TRAILER LOCATION

- The placement of the concession operation shall not interfere with any fire lane, fire break, fire hydrant or exit access of any structures.
- Vehicle/Trailer shall be located to allow for adequate emergency vehicle access.



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ELECTRICAL/EXTENSION CORDS

- Ensure that all electrical appliances, fixtures, equipment, and wiring comply with NFPA 70.
- Extension cords and flexible cords shall not be a substitute for permanent wiring.
- Extension cords and flexible cords shall not be affixed to structures, extended through walls, ceilings or floors, or under doors or floor coverings, nor shall such cords be subject to environmental damage or physical impact.
- Extension cords shall be properly rated for use according to manufacturer's requirements.
- Portable electric cooking devices shall NOT be plugged into an extension cord.

GENERATORS

- Portable generators shall be located no less than 20 feet from combustibles or public areas.
- Portable generators shall not be refueled in areas occupied by the public.
- Generator shall be in safe working condition according to manufacturer's requirements.
- Fuel shall be stored in an approved flammable liquid safety container in an approved location.
- Generators shall be grounded in an approved method.

TENTS AND AWNINGS

- Tents and awnings shall be composed of material meeting the flame propagation performance criteria of NFPA 701.
- Tents and awnings shall have label bearing the certificate of flame resistance.
- Tents shall be set up a minimum of 10 feet from structures and other non-cooking tents
- Tents and awnings greater than 400 square foot and canopies in excess of 400 square feet must receive approval of the Fire Department and must comply with Chapter 31 of the Fire Code of New York State.

GENERAL FIRE SAFETY

- Accumulation of combustible rubbish shall not produce conditions that will create a nuisance or a hazard to the public health, safety or welfare.
- Clearance between ignition/heat sources and combustible materials shall be maintained in an approved manner.
- Only approved containers and portable tanks shall be used for flammable and combustible liquids.
- Flammable and combustible liquids shall be separated from combustible materials and ignition/heat sources by at least 10 feet.
- Food Trucks and Enclosed Trailers shall have Carbon Monoxide Detection.

EMPLOYEE TRAINING / RESPONSIBILITIES

- Ensure that workers are trained in the following:
 1. Proper use of portable fire extinguishers and extinguishing systems
 2. Proper method of shutting off fuel sources
 3. Understanding fuel / refueling properties with internal combustion engine power sources and LP-Gas container change-out procedures.
 4. Proper procedure for how to perform simple leak test on gas connections. [58:6.16; 58:6.17]
 5. Initial & refresher training shall be documented and made available upon request.
- The provision of training shall be the responsibility of the owner, and the training program and materials shall be acceptable to the AHJ. [96:B.15.3]
- Instructions for manually operating the fire extinguishing system shall be posted conspicuously in the kitchen and shall be reviewed with employees by the management. [96:B.11.1.4]
- The responsibility for inspection, testing, maintenance, and cleanliness of the ventilation control and fire protection of the commercial cooking operations, including cooking appliances, shall ultimately be that of the owner of the system, provided that this responsibility has not been transferred in written form to a management company, tenant, or other party. [96:B.1.6]
- All record-keeping documents shall be combined in one location on the mobile cooking operation and made available to the AHJ upon request.[96:B.22]



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Fire Inspector _____

Event _____

Date _____ Pass (Sticker Issued) _____ Fail _____

Comments:

- ☐ Automatic Fire Extinguishing system _____
- ☐ Commercial Hood Cleaning (NFPA 96) _____
- ☐ Annual Leakage Test Fuel Gas Systems _____
- ☐ LP/CNG Gas Container Inspection _____
- ☐ Fire Extinguisher ABC _____ K-extinguisher _____

Food Vendor Print Name _____

Food Vendor Signature _____