

MOBILE FOOD PREPARATION VEHICLE



OPERATIONAL PERMIT INFORMATION SHEET

This Permit issued and accepted on condition that all provisions of the Codes now adopted, or that may hereafter be adopted, shall be complied with.

- An operational permit issued by the Reno Fire Department, is required for mobile food preparation vehicles equipped with appliances that produce smoke or grease laden vapors. Such vehicles shall comply with Section 319 of the 2018 International Fire Code. IFC 105.6.30 and will require an inspection from the Reno Fire Department prior to business license issuance.
- Cooking equipment that produces grease-laden vapors shall be provided with a Type 1 kitchen exhaust hood unless otherwise allowed in IFC Section 607.2.
- Cooking equipment shall be protected by an approved automatic fire extinguishing system.
- An approved 2A-10BC fire extinguisher and Class K fire extinguisher with a State tag showing current testing shall be provided in a location readily available for operation.
- Appliance and Cooking Oil Location:
- When installations have a grill or stove and a deep fryer adjacent to each other, there shall be an 8 in. high noncombustible splash shield between them as required by NFPA 96, or a 16-inch space shall be provided between the appliances. Cooking appliances shall be secured in place and connected to fuel-supply piping with an approved connector. (ANSI Z21.69/CSA 6.16) Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturer's instructions.
- Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume not more than 120 gallons and stored in such a way as to not be toppled or damaged during transport.
- Metallic and non-metallic storage tanks shall be listed for use with cooking oil and installed in accordance with the manufacturer's instructions. Tank capacity shall not exceed 200 gallons. Normal and emergency venting shall be provided.

For More Information email:
RFDBusinessLicense@reno.gov

MOBILE FOOD PREPARATION VEHICLE

LP- Gas (Propane) Systems:

Mobile food preparation vehicles that utilize LP gas (Propane) shall be limited to a maximum aggregate quantity of LP-gas containers transported on the vehicle and used to fuel cooking appliances shall not exceed 200 pounds (91 kg) propane capacity. The following installation requirements shall apply:

- LP-gas containers shall be securely mounted and restrained to prevent movement.
- LP-gas containers shall be manufactured in compliance with the requirements of NFPA 58.
- LP-gas system piping, including valves and fittings shall be installed in accordance with the requirements of NFPA 58.
- LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration.
- A LP-gas alarm shall be installed within the vehicle in the vicinity of LP-gas system components, in accordance with the manufacturer's instructions.
- The use of natural gas (CNG) is not common in Mobile Food Preparation Vehicles. Vehicles utilizing CNG for cooking fuel must comply with section 319.9.2 of the 2018 International Fire Code and NFPA 52.

Equipment Maintenance:

- LP-gas containers and fuel-gas piping shall be inspected annually by an approved inspection agency or a company that is registered with the US Department of Transportation to re-qualify LP-gas cylinders, to ensure that system components are free from damage, suitable for the intended service and not subject to leaking.
- Fire Extinguishers shall be serviced annually. Automatic fire extinguishing systems shall be serviced every 6 months.
- The exhaust system, including hood, grease-removal devices, fans, ducts and other appurtenances, shall be inspected and cleaned in accordance with the following table (IFC 607.3.3.1):

<u>Type of Cooking Operation</u>	<u>Frequency of Inspection</u>
---	---------------------------------------

MOBILE FOOD PREPARATION VEHICLE

Cooking utilizing solid fuel-burning cooking appliances	1 month
High-volume cooking such as 24-hour operations, charbroiling, or wok cooking	3 months
All other	6-months

Food Truck Set-up and Parking:

- A minimum 10-foot clearance from buildings, structures, other vehicles, and any combustible materials must be maintained.
- Verify fire department vehicular access is provided for fire lanes and access roads. Minimum clear width required for fire access is 20 feet.