



# North Charleston Fire Department Fire Inspection Bureau Mobile Food Vendor Fire Safety Self-Survey 2023 - 2024

<b>Business Name:</b>	<b>Address:</b>
<b>Employee Completing Survey:</b>	<b>Date:</b>
<input type="checkbox"/> <b>NEW PERMIT</b>	<input type="checkbox"/> <b>RENEWAL – EXISTING DECAL # _____</b>

*Items in red are changes from 2022 – 2023 Requirements.*

**\*A “No” may indicate a violation of the Fire Code unless the condition is not applicable**

	Yes	No*	N/A
<b>Mobile Food Units</b>			
<b>Portable Fire Extinguishers</b>			
At least one 2A:10BC portable fire extinguisher in the unit	Yes	No	N/A
When cooking operations produce grease-laden vapors, one 1.5-gallon Type “K” extinguisher is required	Yes	No	N/A
Deep frying - one 1.5-gallon Type “K” extinguisher is required for every 4 fryers	Yes	No	N/A
Extinguisher visible, readily accessible, and <b>mounted</b>	Yes	No	N/A
Each fire extinguisher is maintained per SCFC 906	Yes	No	N/A
<b>Electrical Equipment and Wiring</b>			
All electrical equipment and wiring in the mobile food unit installed per NFPA 70 (2017)	Yes	No	N/A
Extension cords are only used temporarily, only for portable items, and never in place of permanent wiring	Yes	No	N/A
Electrical junction box covers, outlet covers, and switch plates are secured in place	Yes	No	N/A
Extension cords must be in good repair, free from obvious damage to the cord or the plug	Yes	No	N/A
Grounding must take place when required during the use of an extension cord	Yes	No	N/A
<b>No Smoking Signs</b>			
“No Smoking” signs conspicuously posted inside the mobile food unit	Yes	No	N/A
“No Smoking” signs shall be posted outside the MFV Unit in the vicinity of every location where the flammable gas or liquid is stored or kept – The sign shall indicate the type of fuel present	Yes	No	N/A
<b>Generators</b>			
Generators <b>shall not</b> be fueled while the mobile food unit is in operation	Yes	No	N/A
Generators <b>shall not</b> be fueled while the generator is in use	Yes	No	N/A
Generator <b>shall</b> be turned off, and the surface temperature cool to touch before the generator is fueled	Yes	No	N/A
Generator <b>shall not</b> be used or fueled within the occupant space of the mobile food unit	Yes	No	N/A
On-site fuel for generators must be kept in a U.L. Listed Type I or Type II Safety Can	Yes	No	N/A
The generator <b>shall be protected to prevent someone from encountering the unit (Burn Injury)</b>	Yes	No	N/A
<b>Separation Distances</b>			
The mobile food unit separated from other mobile food units by a clear space distance of <b>10 feet</b> (not including awnings and other projections)	Yes	No	N/A
The mobile food unit is separated from entrances and other exits of buildings or structures by a clear space distance of <b>10 feet</b> (not including awnings and other projections)	Yes	No	N/A
The mobile food unit is separated from combustible materials by a clear space distance of <b>10 feet</b> (not including awnings and other projections)	Yes	No	N/A

Mobile Food Units	Yes	No*	N/A
<b>Obstructing Fire Protection Equipment</b>			
The mobile food unit <b>shall not</b> block fire lanes			
The mobile food unit <b>shall</b> be separated from fire hydrants by a clear space distance of <b>10 feet</b>			
The mobile food unit <b>shall not</b> block other fire protection equipment			
<b>Egress</b>			
The egress path must be clear and free of any obstructions during food prep and serving			
Doors serving as an exit discharge must open completely and with ease			
An adequate path of travel is required from the MFV Unit to the public way			
<b>Kitchen Hood</b>			
The hood exhaust must be clear of trees or other obstructions, and the fan must be operating			
Hood exhaust must be cleaned, operational, and tagged by a qualified vendor			
Hood suppression must be inspected and tagged by a qualified vendor in the last 6 months (report kept in vehicle)			
<b>LP-Gas Storage, Use, and Handling (See also IFC Chapters 53, 57, 58, 61)</b>			
<b>Containers</b>			
Only certified ASME or DOT mobile LP-Gas containers being used			
The total capacity of all LP-Gas containers in the mobile food unit is 200-pounds or less			
LP-Gas containers have been inspected and approved, and the hydrostatic test date is still valid – Every 12 years			
LP-Gas containers secured with noncombustible material or devices			
LP-Gas containers <b>shall not</b> be installed on the roof of a mobile food vending unit			
LP-Gas container valves, components, and connections shall be protected to prevent damage from accidental contact with stationary objects, loose objects, and road debris			
LP-Gas container valves, components, and connections protected from damage due to overturn or similar vehicular accident - LP-Gas cylinders have permanent protection for cylinder valves and connections			
All food trucks/trailers utilizing LP-Gas shall have a UL-listed LP-gas alarm installed within the MFV unit and mounted between 4 and 20 inches from the floor and within 5 feet of the LP-gas cooking components			
<b>Piping and Connectors</b>			
All piping installed per NPFA 58 (2017), section 6.11			
A flexible connector is installed between any regulator outlet and the fixed piping system (to protect against expansion, contraction, jarring, and vibration strains)			
Flexible connectors are installed between cooking equipment and the piping system installed per ANSI Z21-69-2015/CSA 6.16 with restraint cable			
Fixed piping systems designed, installed, supported, and secured in such a manner as to minimize damage due to vibration, strains, or wear and in such a manner to preclude loosening while in transit			
All piping systems (including the hose) have been inspected and pressure tested by an approved testing agency			
<b>Cooking Oil</b>			
Cooking oil storage containers within the MFV Unit shall not be more than 120 gallons and shall be stored in such a way as not to be toppled or damaged during transport			
A 16" clearance between the fryer and an open flame appliance shall be provided, or a metal shield or tempered glass baffle 8" high should be installed. The minimum clearance for solid fuel appliances is 3 feet.			
<b>General Safety</b>			
Ensure cooking surfaces are clean/free from grease and combustible materials			
Storage, food, and stock are in an orderly and not excessive to present a safety concern			
Current business license, NCFD Decal, and DHEC permit posted in public view			
<b>Inspection, Testing, and Maintenance (ITM) – Last Inspection Date (Service Reports Must be Kept With MFV Unit)</b>			
<b>Fire Extinguishers*:</b>	<b>LPG Pressure Test*:</b>	<i>*Every 12 Months - ** Every 6 Months</i>	
<b>Hood Suppression**:</b>	<b>Professional Hood Cleaning**:</b>	03/01/2023 DPR	