

Seattle Fire Department

Permit Conditions

8206-RGL
8206-TRK

Site Address: _____

Inspector: _____

Mobile Food Preparation Vehicles

SECTION 1: MOBILE FOOD PREPARATION VEHICLE CONDITIONS UNDER CHAP 319 OF THE 2021 FIRE CODE AND WSAFM FOOD TRUCK INSPECTION CHECKLIST

1. In addition to conditions in Section 2, permit holder must meet vehicle, hood suppression, cooking oil storage, and other items listed in the Washington State Association of Fire Marshal's (WSAFM) Food Truck inspection checklist, available in multiple languages here: www.wsafm.com/Food_Trucks
2. The WSAFM Food Truck Inspection must be successfully completed within 30 days of permit fee payment. The inspection may be conducted, and will be recognized by, any WSAFM participating jurisdiction. A list of participating jurisdictions is available here: www.wsafm.com/Food_Trucks
3. This permit expires 12 months after issuance OR 366 days after the most recent WSAFM Food Truck Inspection was passed, whichever is sooner. It is the responsibility of the permit holder to maintain current inspections. Inspection documentation must be kept in the food truck for review by the fire department inspector.

SECTION 2: LPG PROPANE USE FOR MOBILE FOOD VENDING VEHICLES

1. It is the responsibility of the permit holder to train all employees in the proper storage and handling of propane tanks and how to properly use a fire extinguisher in an emergency and to make them aware of the following permit conditions. (SFC 105.3)
2. Fuel must be maintained in locations as approved by the Fire Marshal's Office. (SFC 6104.1)
3. Vendors must maintain an adequate safety separation as approved by the Fire Marshal's Office between the cooking units/fuel and customers/spectators or limit their fuel on site to a maximum of three five-gallon cylinders. (NOTE: Non-combustible partitioning may be used in lieu of separation distance.) (SFC 105.3 & 6104.1)
4. Provide an approved fire extinguisher in the vehicle for propane. The required fire extinguisher(s) must have a minimum rating of "2A-40 BC". When there is the use of deep-fat fryers the vehicle shall be provided with an additional approved fire extinguisher that is UL listed and labeled for use on Class K fires. Required fire extinguisher must be serviced annually and must have a certification tag indicating recent testing and certification, or have been purchased within the previous 12 months with a receipt affixed showing purchase date. (SFC 906.1 & 6108.2)
5. Vehicles lacking the required fire extinguisher or with an outdated fire extinguisher will be ordered to cease cooking until the required fire extinguisher is provided. (SFC 110.1)
6. Where required, equipment must carry the approval of a nationally recognized testing agency (UL, FM, etc.). (SFC 6105.1)
7. All work must be done over a non-combustible surface and away from any combustible materials. (SFC 105.3 & 6107)

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8. Adult supervision shall be present at all times. (SFC 105.3)
9. The open flame cooking operation must be located so that it in no way endangers the storage of propane bottles. (SFC 305 & 6107)
10. All cylinders must be supported and secured in an upright position with the container and hoses protected from physical damage. (SFC 6109)
11. All cylinders must be equipped with a pressure regulating device intended for use with the gases contained in the cylinder. (SFC 6107)
12. When not in use the gas supply must be completely shut off and the valve protection caps or collars in place. (SFC 6109.8)
13. To be valid, this permit including attachments must be readily available near the cooking activities. (SFC 105.3.5)
14. This permit is subject to final field inspection. Any exceptions to the above conditions must be requested prior to the event and must have Fire Department approval. (SFC 105.2.2)
15. Violators of the above conditions may have their permits canceled on the spot and all cooking activities suspended. (SFC 110.1)

SECTION 3: SOLID FUEL USE FOR MOBILE FOOD VENDING VEHICLES

1. It is the responsibility of the permit holder to train all employees in the proper storage and handling of solid fuel (e.g. briquettes/wood) and how to properly use a fire extinguisher in an emergency and to make them aware of the following permit conditions. (SFC 105.3)
2. Vendors must maintain an adequate safety separation between the fuel/open flame units and customers/spectators (generally, 10 feet is required). (SFC 105.3, 3107.4, 3107.12.3, 3107.12.6)
3. Provide an approved fire extinguisher in the booth for each fuel source (e.g. one for propane, and one for briquettes/wood). The required fire extinguisher(s) must have a minimum rating of "3A- 40 BC" for the use of propane. The required fire extinguisher(s) must have a minimum rating of "2A" for the use of wood or charcoal.
The required fire extinguisher must be serviced annually (within the last 12 months) and must have a certification tag indicating recent testing and certification, or have been purchased within the previous 12 months with a receipt affixed showing purchase date. (SFC 906.1 & 6108.2)
4. All equipment must carry the approval of a nationally recognized testing agency (U.L., F.M., etc.) (SFC 6105.1)

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5. All work must be done over a non-combustible surface and away from any combustible materials. If wood and or charcoal are used as fuel, excess storage must be a minimum of 36 inches from the heating unit. (SFC 105.3)
6. Hot ashes, cinders, smoldering coals shall be deposited in a covered, noncombustible receptacle placed on a noncombustible floor, ground surface or stand. (SFC 105.3)
7. No Class I flammable liquids (liquids with a flash point of less than 100° F, i.e. gasoline) may be used to start the fire. (SFC 105.3, 308.1.1)
8. Trash, yard waste, rubbish, and paper are prohibited as fuel for wood fires. (SFC 307.6)
9. Adult supervision shall be present at all times. (SFC 105.3)

**NOTE: ANY VARIATION FROM THESE WRITTEN CONDITIONS MAY CAUSE THIS PERMIT TO BE
INVALID AND THE LPG POWERED APPLIANCES DISCONTINUED**