Regional Fire Marshals
Food Truck Inspection Checklist (06-2021)

This document is a standardized inspection recognized by multiple fire jurisdictions. You may receive a single inspection once every 12 months from any participating jurisdiction, and that inspection will be recognized by all participating jurisdictions. You must still contact each local fire department and, if required, receive a food truck permit prior to operating in that jurisdiction. Permit fees may be discounted if you have received a regional inspection from another jurisdiction. Participating jurisdictions: https://www.kingcountyfirechiefs.org/fire-prevention/

Name of Mobile Food Vehicle: ________________________________

Mailing Address: __________________________________________

_________________________________________________________

Contact Person: ____________________________________________

Phone Number: ___________________________ Email: ____________

L&I Number (VEN): ______________________ License Plate#: ________

Date Inspected: ___________________________ Fire Agency: __________

Inspector Signature: _______________________________________

<table>
<thead>
<tr>
<th>Summary of Inspection - Regional</th>
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</thead>
<tbody>
<tr>
<td>☐ Approved – No violations</td>
</tr>
<tr>
<td>☐ Approved to Operate – Violations must be corrected</td>
</tr>
<tr>
<td>☐ Not approved to operate– Violations must be corrected</td>
</tr>
</tbody>
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Regional Inspection Checklist

**Documentation**

1. Washington State L&I Approval Sticker  PASS  FAIL  N/A
2. Fire Department Permit  PASS  FAIL  N/A

**Cooking System Type-1 Hood** *(If produces grease laden vapors)*

1. Cooking suppression system is UL300 listed, serviced, and cleaned.
   - Date of last service: (Semiannually) ___________________________
   - Date of last cleaning: ___________________________

Cooking Oil Storage
1. Aggregate volume less than 120 gallons.
2. Storage tanks stored in such a way as to not be toppled or damaged during transport.

LP-Gas Systems
1. LP tanks located on the outside of the vehicle or in a vapor tight cabinet vented to the outside.
2. LP tanks located on back of vehicle are provided with adequate impact protection provided.
3. Maximum LP tank size less than 200 pounds. (4.23 lb = 1 gal)
   - Number of tanks: _______________________________
   - Size of tanks: _______________________________
   - Date last inspected: _______________________________
     (Annually)
   - Date of last hydro: _______________________________
4. LP tanks securely mounted, and piping protected.
5. LP gas alarm installed, operational and tested.
   - Last test date:
6. LP shut off valves installed and accessible.
7. LP tanks used or stored outside of the vehicle shall be secured with a non-combustible strap or chain in an upright position and protected from impact.

CNG Systems
1. All CNG containers are NGV-2 cylinders with a maximum size less than 1300 pounds. (1 ft³ = 8 lbs)
   - Number of tanks: _______________________________
   - Size of tanks: _______________________________
   - Tank expiration date(s): _______________________________
   - Date last inspected: _______________________________
     (Every 3 years)
   - Date of last hydro: _______________________________
2. Tanks securely mounted, and piping protected.
3. Methane gas alarm installed, operational and tested.
   - Last tested date:

Portable Fire Extinguishers
1. Class K Extinguisher installed along egress path (If using deep fat fryer or solid fuels).
   - Date last Serviced (Annually)
2. Fire protection system use placard installed near Class K Extinguisher.
3. 2A:10B:C portable extinguisher shall be provided along egress path. If LP-gas is used the portable extinguisher shall be a 2A:40B:C.
   • Date last serviced (Annually) ☐ ☐ ☐

Electrical

1. Extension cords protected from damage. ☐ ☐ ☐
2. No open electrical junction boxes or wiring. ☐ ☐ ☐

Generators

1. Generators located a minimum or 10 feet from combustibles. ☐ ☐ ☐
2. Refueling of internal combustion engines shall not be allowed during cooking operations and only when the electric generators and internal combustion power sources are not in use. ☐ ☐ ☐

Keep Required Documentation in Your Food Truck

Please ensure you keep a copy of the following documents in your truck. You may be asked to produce these at any time by a fire department inspector.

• Your fire inspection report (this form or other documentation provided to you by the fire agency that completed your inspection).
• A copy of the inspection, test, and/or cleaning reports for your commercial range hood, fire suppression system and extinguishers, completed by the contractor you use.
• A copy of any permit(s) issued by a local fire department for your food truck.