



## Food Truck Safety Checklist

**All Mobile Food Preparation Vehicles Shall obtain a business license from City of Mauldin Business Development Department. All vehicles that are equipped with appliances that produce smoke or grease-laden vapors are subject to a fire inspection in accordance with IFC 319.**

Safety Standards in addition to annual fire inspection	Yes	No
Minimum Space of 10 feet from the front and rear bumpers of other trucks or buildings.		
All trucks must have a 2A10BC extinguisher installed.  In addition, a Type K extinguisher shall be installed in vehicles with grills, stoves and deep fryers that produce grease laden vapors.		
Cooking oil storage shall not exceed 200 gallons and shall be secured for transport.		
Electrical connections must be made using permanent wiring. Extension cords shall not replace permanent wiring and shall not pass through walls, ceilings, or floors.		
Generators shall only be fueled at motor vehicle fueling stations. At no time should gas cans be stored on or near the food truck.		
No LP tanks shall be installed, transported, stored inside the vehicle or on the roof at any time. Max capacity 200lbs.		
No CNG tanks shall be installed, transported, stored inside the vehicle or on the roof at any time. Max capacity 1300lbs.		
Vehicles with a grill, stove or deep fryer within the vehicle, a Type I hood system must be in place above appliances that produce grease laden vapors.		
Hood and exhaust systems shall be inspected in compliance with IFC Section 607.		
Vehicles equipped with LP Gas equipment shall have a LP Gas Alarm. Vehicles equipped with CNG equipment shall have a methane alarm.		