



Santa Barbara County Fire Mobile Food Preparation Vehicles

Safety is as easy as 1-2-3

1. Safe & Operable Vehicle:

- pictures showing the inside & outside of the food truck

2. (1) Minimum 2A10BC Fire Extinguisher:

- serviced within the last 12 months
- properly mounted, accessible and visible

3. If operations produce any grease laden vapors, current tags & K-rated fire extinguisher is required:

- Ansul tag** (white): performed by a licensed fire protection company within the last 6 months

- Commercial kitchen hood tag**: steam cleaned within the last 6 months

-K-rated fire extinguisher:

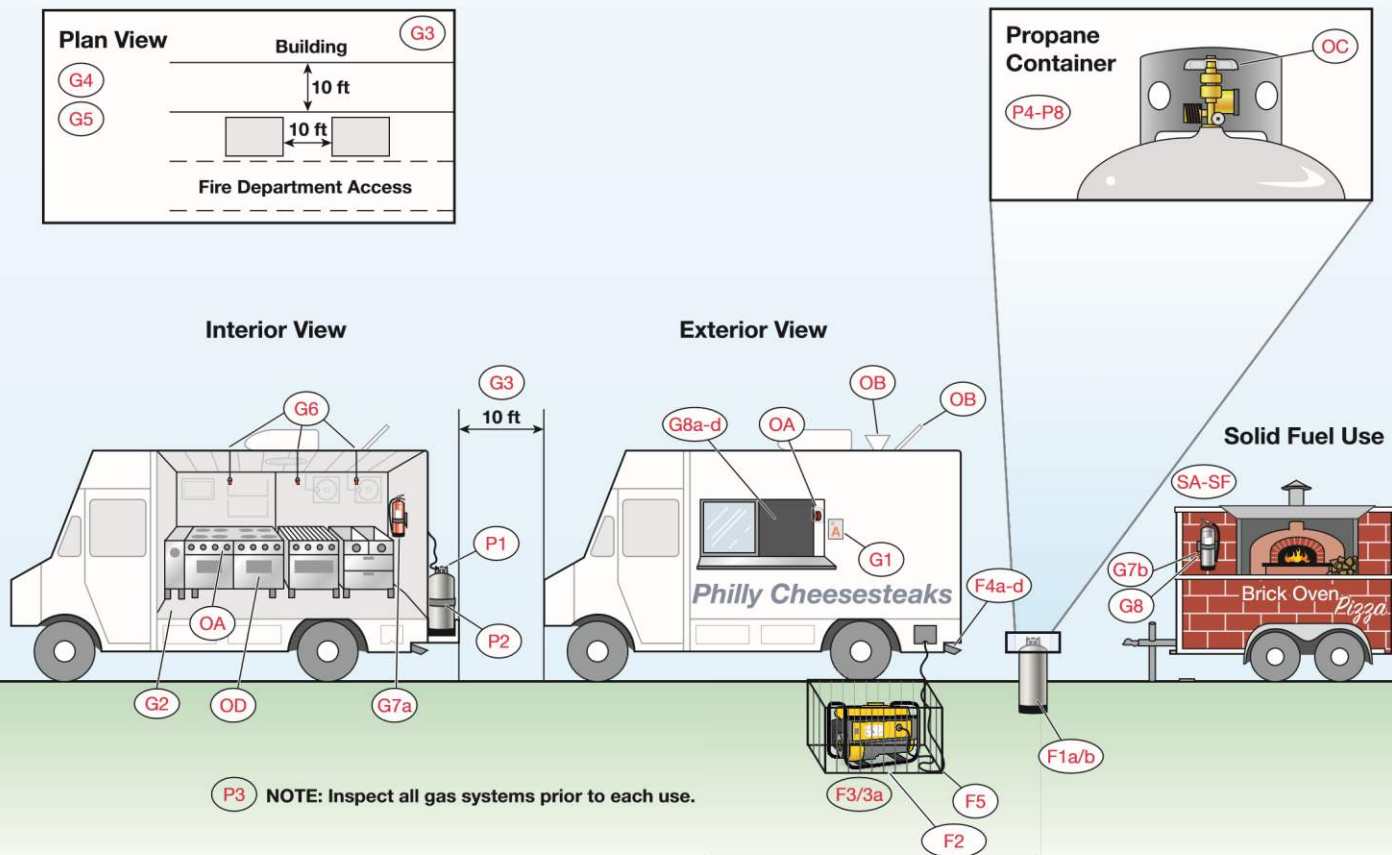
- serviced within the last 12 months
- properly mounted, accessible and visible

Please email: Inspection.Services@sbcfire.com with name and contact information of vendor and photos of the 3 minimum requirements above prior to operation. Refer to the 2019 CA Fire Code Sections 319, 607 & 904.

Santa Barbara County Fire Prevention - 1676 Oak Street, Solvang, CA 93463 - Office: (805) 686-5077



FOOD TRUCK SAFETY



NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Chapter 17 in NFPA 96.

General Safety Checklist

- ☐ Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- ☐ Ensure there is no public seating within the mobile food truck. [1:50.8.3.2] **G2**
- ☐ Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:17.2] **G3**
- ☐ Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- ☐ Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.4; 1:13.1.5] **G5**
- ☐ Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- ☐ Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9] **G7a**
- ☐ Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:15.7.1] **G7b**
- ☐ Ensure that workers are trained in the following: [96:17.10]: **G8**
 - ☐ Proper use of portable fire extinguishers and extinguishing systems [96:17.10.1(1)] **G8a**
 - ☐ Proper method of shutting off fuel sources [96:17.10.1(2)] **G8b**
 - ☐ Proper procedure for notifying the local fire department [96:17.10.1(1)] **G8c**
 - ☐ Proper procedure for how to perform simple leak test on gas connections [96:17.10.1(5)] **G8d**

