

## **Brookhaven Fire Marshal's Office**

4362 Peachtree Road, Brookhaven, GA 30319 404-637-5640 Joseph E. Burge, Fire Marshal

## Brookhaven Fire Marshal's Office Requirements for Mobile Food Vehicles (MFV)

#### **General Information**

- A special event permit for Mobile Food Vehicles (MFV) for temporary cooking operations shall be operated only at Brookhaven City Parks. MFV and temporary cooking operations shall be approved by the Brookhaven Fire Marshal's Office before cooking operations begin. You may call 404-637-0500 should you have questions concerning the permitting process. MFV permits are submitted at the following webpage: <a href="https://cityworks.brookhavenga.gov/ProjectPortal">https://cityworks.brookhavenga.gov/ProjectPortal</a>
- MFV permits are for the current calendar year, January 1 to December 31.
- Cooking equipment used in fixed, mobile, or temporary concessions, such as trucks, trailers and the alike shall comply with these requirements.
- Responsibility for the safe operation of all cooking operations shall be that of the owner, management and operator.
- Mobile and temporary cooking operations shall not block any required exits, public way, fire department access
  roads, fire lanes, fire hydrants, fire department connections to automatic sprinkler systems and standpipes or
  other fire protection devices and equipment.
- Mobile and temporary cooking operations shall be separated from buildings or structures, combustible materials, vehicles and other cooking operations by a minimum of 10 feet and at least 20 feet from tents and other membrane structures.
- Liquefied petroleum gas (LP-gas) systems on MFV shall comply with the currently adopted <u>International Fire Code</u>
   (IFC) and Section 319, National Fire Protection Association (NFPA) 58, 61 and Chapter 120-3-16, Georgia State Modifications.
- Cooking operations that produce smoke or grease laden vapors shall provide a vent-a-hood, duct work, mechanical exhaust system and an automatic suppression system per the currently adopted <u>IFC, NFPA 96,</u> <u>Chapter 120-3-3, Georgia State Modifications and International Mechanical Code.</u>
- All deep-fat fryers shall be installed with at least a 16" space between the fryer and surface flames from adjacent cooking equipment. Where a steel or tempered glass baffle plate is installed at a minimum 8" in height between the fryer and surface flames of the adjacent appliance, the requirement for a 16" space shall not apply.
- Vent-a-hood(s) and duct work shall be cleaned to bare metal at regular intervals.
- Covers shall be installed on fryers to prevent cooking oil from spilling while the MFV is in motion.
- Cooking oil storage containers shall comply with IFC, Section 319.6 and 319.7.
- Egress/exits from the MFV shall be adequate and unencumbered by storage, appliances or design.
- Provide two scotch blocks on each side of a tire to prevent the MFV from unwanted movement while cooking operations are conducted.
- Fabric awnings, if present shall be fire rated to comply with IFC, Section 3104 and NFPA 701. Provide documentation of fire rating or remove fabric awnings.
- A working Carbon Monoxide detection system shall be installed per manufacture's specifications in the MFV.
- A no smoking sign shall be provided near the transaction counter.

#### **Exhaust Systems**

- Exhaust system(s) shall be operated whenever cooking equipment is turned on. Filter-equipped exhaust systems shall not be operated with filters removed.
- Cooking equipment shall not be operated while the exhaust system is impaired or non-operational.

#### **Automatic Suppression Systems and Portable Fire Extinguishers**

- Cooking equipment shall not be operated while the fire-extinguishing system is impaired or non-operational.
- Upon activation of an automatic fire suppression system for cooking operations, all sources of fuel and electric power that produce heat to all equipment requiring protection by that system shall automatically shut off.
- Automatic suppression system(s) and handheld fire extinguishers shall have current inspection tags.
- Automatic suppression systems shall be serviced at least every six months or after an activation.
- Fusible links of the metal alloy type shall be replaced at least semi-annually.
- Fire extinguishing equipment shall include both automatic fire extinguishing systems as primary protection and a Class K fire extinguisher as backup. An approved placard shall be conspicuously placed near each Class K extinguisher that states the fire protection system shall be activated prior to using the Class K fire extinguisher.
- At least a Class K and a 2A10BC portable fire extinguisher shall be provided. All fire extinguishers shall be serviced
  annually or after a discharge. Ensure needle on all extinguisher gauges are "charged" before starting cooking
  operations.
- Fire extinguishers shall be securely mounted to prevent unwanted movement and shall be readily accessible.

### **LP-Gas Systems**

- Liquefied petroleum gas (LP-gas) systems on MFV and temporary cooking operations shall comply with the currently adopted IFC, Section 319.8 and Chapter 61, NFPA 58 and Chapter 120-3-16.
- All LP-gas cylinders shall be DOT approved and be re-qualified after 12 years from their manufacture date. ASME tanks are exempt from being re-qualified.
- MFV shall not exceed 200 pounds of LP-gas.
- LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement.
- LP-gas containers shall not be stored on roofs or inside the cooking compartment.
- LP-gas containers shall be manufactured in compliance with the requirements of NFPA 58.
- Piping shall be installed in accordance with NFPA 58, Section 6.11.3
- LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration.
- A listed LP-gas alarm shall be installed within the vehicle in the vicinity of LP-gas system components, in accordance with the manufacturer's instructions per IFC, Section 319.8.5.
- Shutoff valve shall be readily accessible and identified with a sign permanently affixed to the vehicle in reflective decal material with letters a minimum of 2 inches.

#### Generators

- Shall be in safe working condition and properly grounded.
- Non-permanently mounted generators shall be located at least 25 feet from combustibles or public gathering areas.
- Shall not be refueled when generator is in operation or within 20 feet of MFV.
- Shall not be operated within 20 feet of tents or other membrane structures.
- Should generator(s) be installed in a storage compartment on the MFV, it must be vented to the exterior to prevent fumes from entering the MFV.

## **Adopted Codes for MFV**

- NFPA 10, Standard for Portable Fire Extinguishers, current adopted edition
- NFPA 17A, Standard for Wet Chemical Extinguishing Systems, current adopted edition
- NFPA 58, Liquefied Petroleum Gas Code, current adopted edition
- NFPA 61, Standard for the Prevention of fires and Dust Explosions in Agricultural and Food Processing Facilities, current adopted edition
- NFPA 96, Standard Ventilation Control and Fire Protection of Commercial Cooking Operations, current adopted edition
- NFPA 701, Standard Methods of Fire Tests for Flame Propagation of Textiles and Films, current adopted edition
- International Fire Code, current adopted edition and Section 319, Mobile Food Preparation Vehicles
- Chapter 120-3-16, Rules and Regulations of the Safety Fire Commissioner, current adopted edition
- Chapter 120-3-3, Rules and Regulations of the Safety Fire Commissioner, current adopted edition

Appropriate action may be taken with the owner, management, operator of the MFV and the event coordinator by the Brookhaven Fire Marshal's Office should a fire safety violation be observed. This may include asking the MFV to leave the property and/or issuing a court summon(s).

MFV Name:						
Inspected by:			Permit #:			
Inspection Date: _			Approval Date:			
Pass: ☐ Yes	□ No					
EXTERIOR						
Type of cooking fu	uel:					
□ LP-gas □ CNG						
Mounting location of LP-gas/CNG Tanks:						
□ Rear Mounted □ Cabinet Mounted □ Chassis Mounted □ Other location						
Manufacture Date(s) of LP-gas or CNG Tanks:						
Size of Tanks:						
Numb	er and type of cooki	ing fuel Tanks	□ DOT Tanks	☐ ASME Tanks		
Warning Labels						
Shut-Offs Labeled for LP-gas/CNG with at least 2" reflective red lettering on white background						
□ Yes □ No						
No Smoking sign mounted near the transaction counter						
□ Yes □ No						
Generator						
Generator power	ed by:					
☐ Diesel	☐ Gasoline	☐ LP-gas	□ CNG			
Generator separated from nearby combustibles:						
☐ Yes	□ No	□NA				
Mounting location (Sector) of generator:						
☐ Front	□ Rear	☐ Compartment	☐ Other			
Fabric Awning(s)						
Fabric awning(s) if present are fire rated:						
☐ Yes	□ No	□ NA				

# **INTERIOR**

Type I Vent-a-ho vapors:	od, exhaust fan(s	) and an automatic suppression system installed should cooking produce grease lader			
☐ Yes	□ No	□ NA			
Vent-a-hood and	duct work cleane	ed to bare metal:			
☐ Yes	□ No				
Means of egress	clear of obstruction	ons:			
☐ Yes	□ No				
Class K fire exting	guisher with appro	opriate signage, serviced within one year of service tag and gauge indicates "Full":			
□ Yes	□ No	□ NA			
At least a 2A10BC fire extinguisher that has been serviced within one year of service tag and gauge indicates "Full":					
☐ Yes	□ No	□ NA			
A working Carbon Monoxide (CO) detector mounted per manufacture's guidelines:					
☐ Yes	□ No				
A working LP-gas manufacturer's i		within the vehicle in the vicinity of LP-gas system components, in accordance with the			
□ Yes	□ No				
Owner/Manageme	ent/Operator Name	e and Signature:			
Contact Information	on:				

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