



Fire Marshals Association Of Colorado

<https://fmac-co.wildapricot.org/>
secretaryfmac@gmail.com

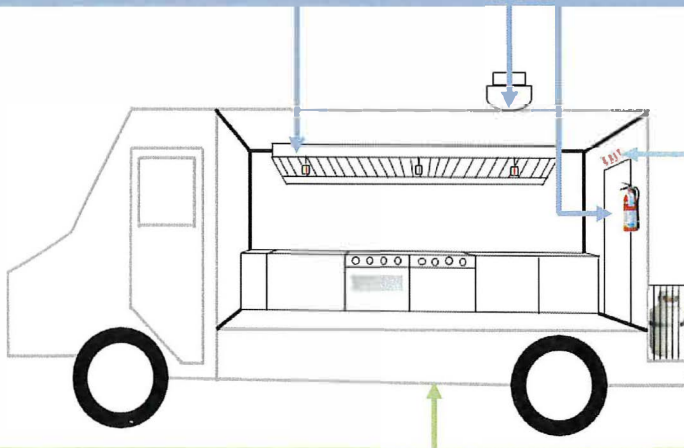
Call to schedule an appointment with Greeley Fire: 970-350-9510
Or Contact us via email at FirePrevention@Greeleygov.com

Mobile Food Vehicle (MFV) Pre-Inspection checklist

Mobile Food Vehicle inspection applies to all vehicles that are equipped with appliances that produce smoke or grease-laden vapors. All listed requirements are based on the 2018 International Fire Code.

Fire Protection Systems

- ☐ **904.2.2** An Automatic fire extinguishing system is required to protect commercial exhaust hood and duct systems.
- ☐ **904.12.5.2** Automatic fire extinguishing system is required to be inspected and tested every six months and after the activation of the system by a licensed contractor. Certificate must be available during fire inspection(s).
- ☐ **906.1** Portable fire extinguishers shall be installed in vehicles that produce smoke or grease-laden vapors.
- ☐ **906.2** All fire extinguishers must be inspected annually by a licensed contractor.
- ☐ **906.4** A Class K-rated, portable fire extinguisher is required for all cooking equipment involving solid fuels or vegetable or animal oils and fats.
- ☐ **906.4.1** Solid fuel cooking appliances with fireboxes less than 5 ft³ in volume require (1) 2.5 gal or (2) 1.5 gal, or greater volume Class-K wet-chemical portable extinguisher.
- ☐ **906.4.2** Deep fat fryers require Class K portable fire extinguishers in the following sizes and quantities:
 - 1-4 fryers with max cooking medium capacity of 80 lbs each requires a 1.5 gal or larger Class K fire extinguisher.
 - For every additional group of four fryers having a max cooking medium capacity of 80 lbs each requires one additional, minimum 1.5-gal capacity Class K fire extinguisher.
 - Individual fryers exceeding 6 ft² in surface area requires a fire extinguisher with capacity based on extinguisher manufacturer recommendations.
- ☐ **906.5** All fire extinguishers are in clear view and immediately available for use.
- ☐ **906.7** All fire extinguishers are mounted on proper hangers.



Means of Egress

- ☐ **1003.3.4** Protruding objects are not to reduce the minimum clear width of accessible egress routes.
- ☐ **1003.4** Walking surfaces of the egress route are to have a slip resistant surface and be securely attached.
- ☐ **1031.2** Means of egress (aisle way) is to be free of any obstruction that would prevent its use.

Building Service and Systems

- ☐ **604.1** Electrical wiring must be in good working condition.
- ☐ **604.4** Multi-plug adapters are not allowed.
- ☐ **604.5** Extension cords are not allowed as permanent wiring.
- ☐ **604.6** Open junction boxes and spliced wiring is not allowed.
- ☐ **607.2** Where grease vapors are produced; a Type 1 exhaust hood system is required.
- ☐ **607.3.3.2** Accumulated grease is cleaned regularly according to ANSI/IKECA C10 standards according to timing in Section 607.3.3.1

- ☐ **607.3.3.1** Commercial cooking systems inspection frequency by qualified individuals:
 - High-volume operations-24-hour cooking, charbroiling & wok cooking-**3 months**
 - Operations using solid fuel-burning appliances-**1 month**
 - All other operations (excluding low-volume operations)-**6 months CLEANING**

Cooking Oil Storage Systems

- ☐ **319.6** Cooking oil storage containers can have a maximum combined volume 120 gal or less and stored so that they will not be toppled or damaged during transport.



If you are using any compressed gases, the tank must be labeled with a sign of what type of gas and a "No Smoking" sign. IFC 6107.2

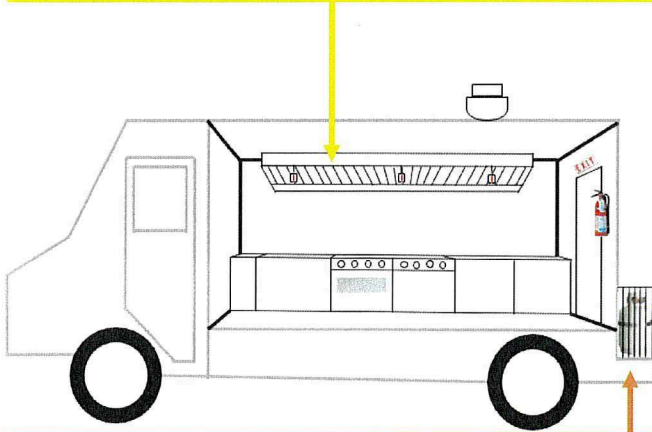
Also, must have a Carbon Monoxide, Propane, Natural and explosive gas detector inside the food truck. NFPA 1192

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Hood Exhaust System (IFC 319/607, IMC 507)

- ☐ Must be installed at or above commercial cooking appliances.
- ☐ Listed and labeled in accordance with IMC Type I, UL 710 or NFPA 96 standards.
- ☐ Inspection records from fire code officials, equipment servicing, and cleaning companies shall be maintained.
- ☐ Most recent inspection tags by service provider shall be placed in a conspicuous location with service provider name, address, telephone number and date of service.



Compressed Natural Gas (CNG) Systems

- ☐ **319.9** Requirements for CNG containers only supplying cooking fuel:
 - ☐ **319.9.1.1** Cannot exceed 1,300 lbs water capacity.
 - ☐ **319.9.1.2** Securely mounted and restrained to prevent movement. Containers cannot be installed in an area subject to vehicle impact.
 - ☐ **319.9.1.3** Must be constructed as an NGV-2 cylinder.
- ☐ **319.9.2** CNG containers supplying transportation and cooking fuel must be installed according to NFPA 52 standards.
- ☐ **319.9.3** CNG system piping, including valves and fittings, shall be adequately protected to prevent tampering and damage from impact and vibration.
- ☐ **319.9.4** A listed methane gas alarm must be installed within the vehicle according to the manufacturer's instructions.
- ☐ **319.10.3** All CNG systems must be inspected every 3 years in a qualified service facility.

Compressed Gases

- ☐ **5303.3.4** Pressure relief devices shall be arranged to discharge upward without obstruction to the open air.
- ☐ **5303.5** Pressure relief devices or vent piping is to be designed or located so that moisture cannot collect and freeze in a manner that would interfere with the operation of the device.
- ☐ **5053.4.2** Compressed gas containers must be labeled (CGA C-7 Standards) with the name of the gas it contains and the correct color label. Labels must be visible at all times.
- ☐ **5303.5.1** Areas used for the storage, use and handling of compressed gas containers shall be protected against unauthorized entry and safeguarded in an approved manner.
- ☐ **5303.5.2** All compressed gas containers are to be protected from vehicle impact.
- ☐ **5303.5.3** All compressed gas containers are secured to prevent falling caused by a fixed object, nesting or within a rack designed for such use.
- ☐ **5304.1** All compressed gas containers must be stored upright and with the valve end up.
- ☐ **5305.3** Piping, tubing, pressure regulators and valves shall be kept tight to prevent leakage.
- ☐ **5305.4** Required shutoff valves on compressed gas systems must not be removed or altered and must be accessible at all times.

Liquified Petroleum (LP) Gas Systems

- ☐ **319.8.1** Maximum aggregate capacity of LP-gas containers transported on a vehicle and only used to fuel cooking appliances is 200 lbs (47.3 gallons) propane capacity.
- ☐ **319.8.2** LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement.
- ☐ **319.8.4** LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damages and damages from vibration.
- ☐ **319.8.5** A listed LP-gas alarm shall be installed within the vehicle in the vicinity of the LP-gas system components, according to the manufacturer's instructions.

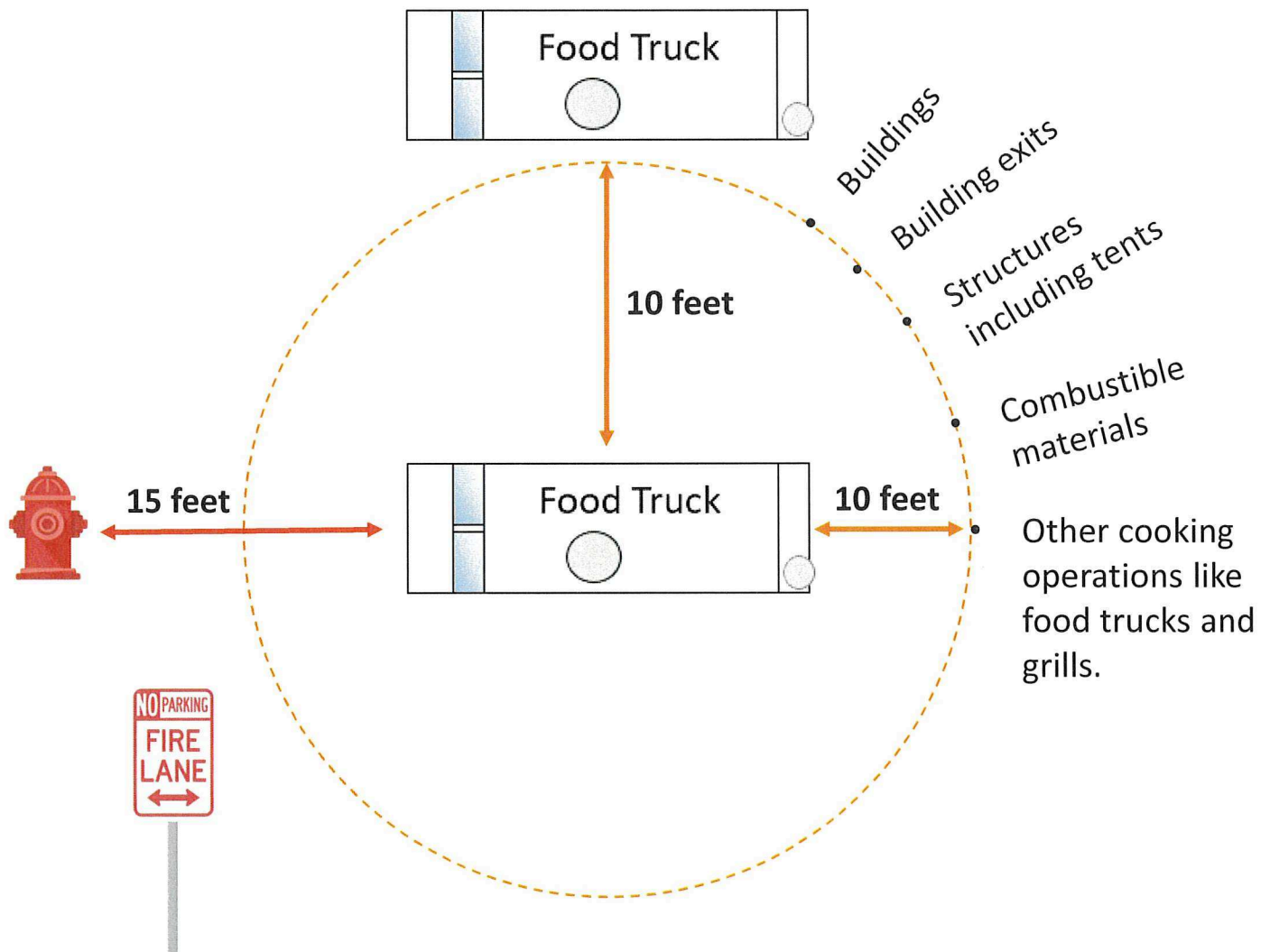
Note:

4.23 lbs of propane = 1 gallon of propane



PARK SAFE

1. **Give space** (15 feet for fire hydrants and 10 feet for everything else).
2. **Don't park** in fire lanes or fire department access roads.
3. **Stabilize your food truck when its parked** (wheel chocks or jacks).





(970) 962-2471



(970) 686-2626



(303) 833-2742



(970) 413-2508



(303) 857-4603



(970) 673-5771



(970) 673-5771



(970) 350-9510



(970) 587-4464



(970) 577-0900



(970) 416-2891



(970) 532-2264



(970) 673-5771



(303) 536-0161

2025 Certificate of Inspection Mobile Food Vehicles

This Permit Expires 12/31/25

Business Name: _____

Business Address: _____

City, State Zip: _____

Phone: _____ Email: _____

Vehicle Owner: _____

Mobile Vehicle Type: _____

VIN: _____ License Plate: _____

Vehicle Notes:

Date of Inspection: _____

Comments:

Owner/Operator Signature: _____ Date: _____

Inspector Signature: _____ Jurisdiction: _____

ICC Fire Inspector 1 Certificate #: _____ Date: _____

Office Use Only Below Line

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☐ Payment Received