



STATE OF OKLAHOMA

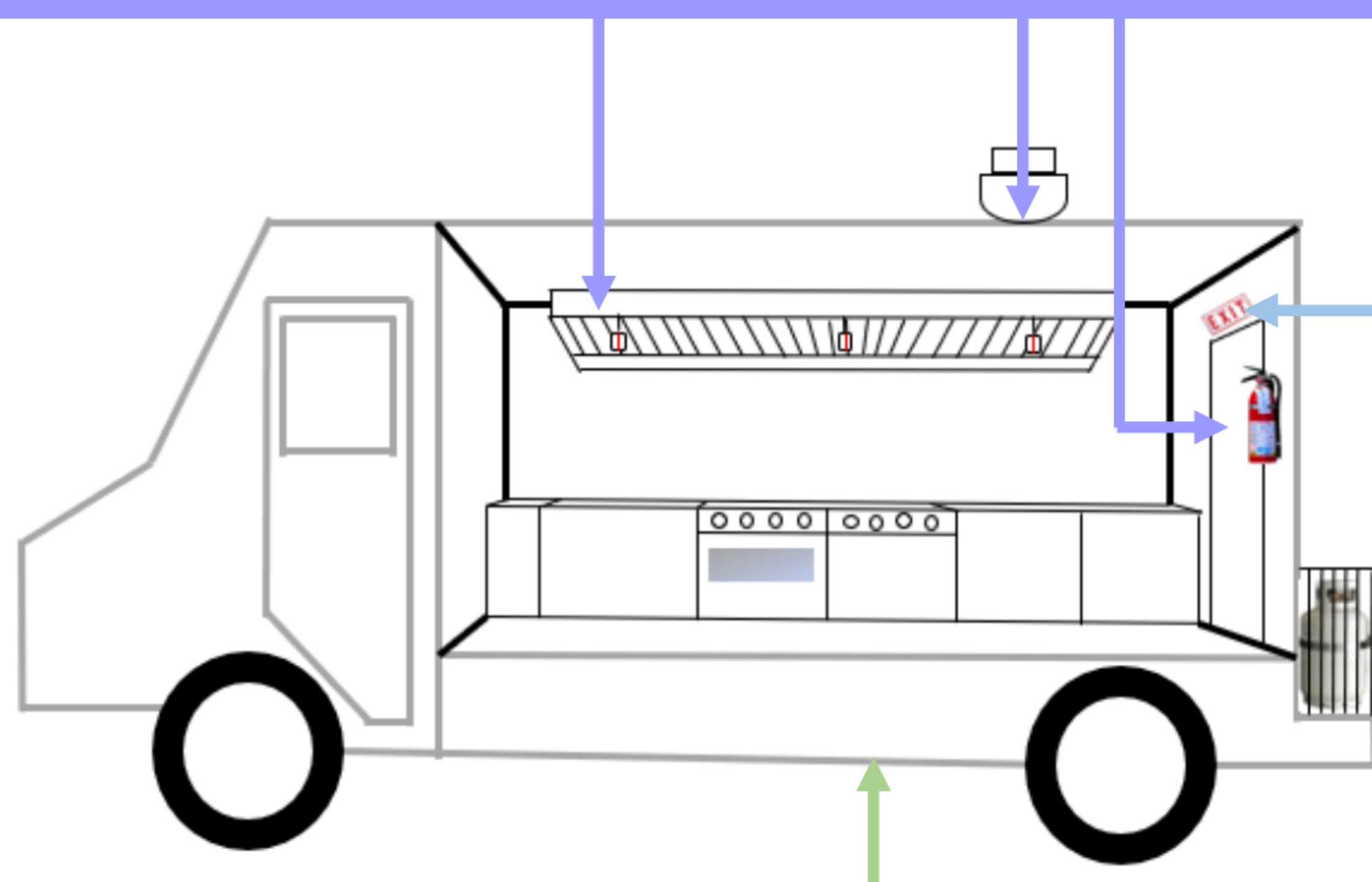
FOOD TRUCK GUIDELINES



This Mobile Food Vehicle Inspection Guide applies to all vehicles that are equipped with cooking appliances that produce smoke or grease-laden vapors. All listed requirements are minimum Oklahoma code requirements and based on the 2018 International Fire Code and or the NFPA.

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.



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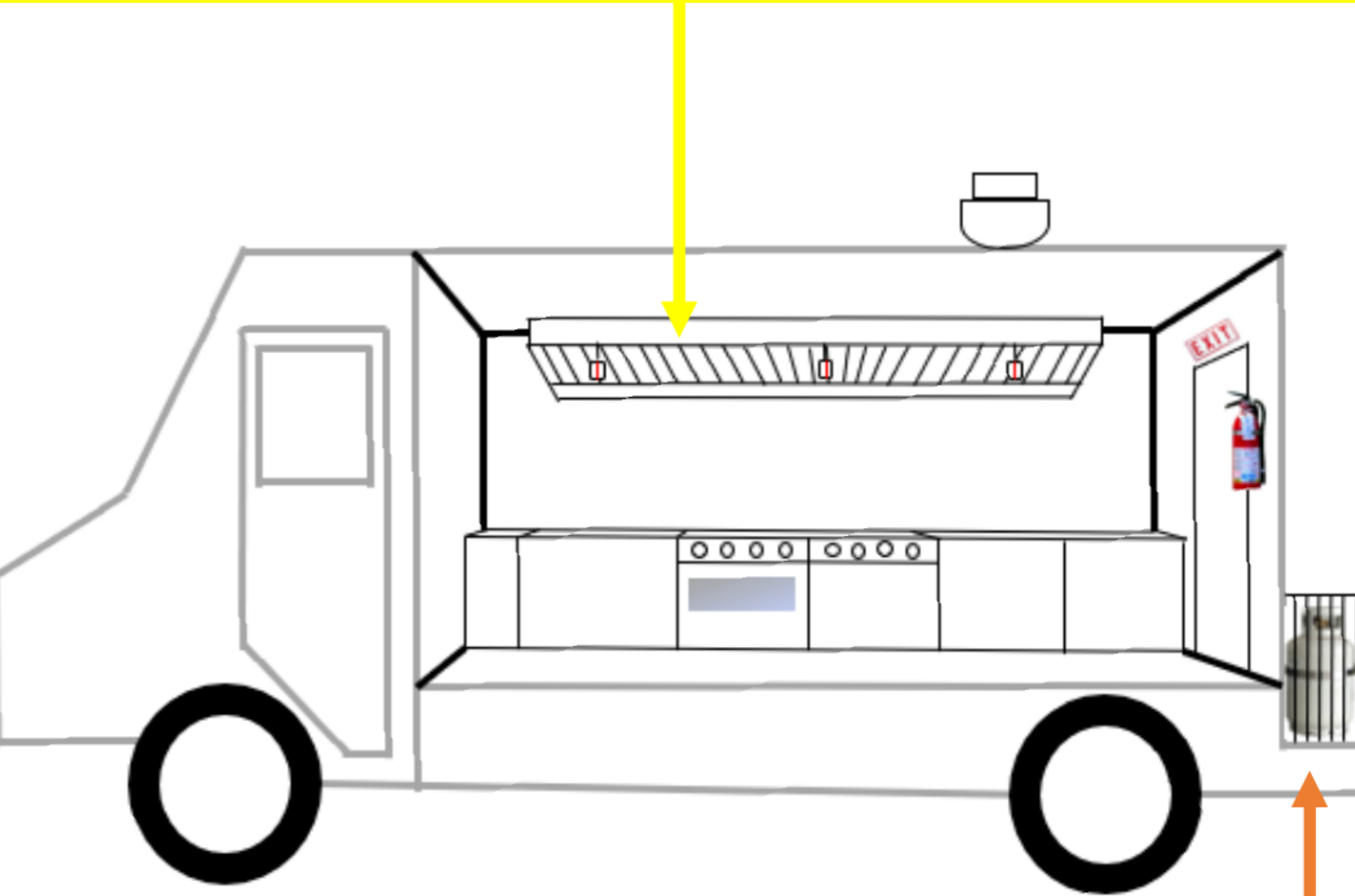
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Hood Exhaust System

(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.

Liquefied 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:

4.2 lbs of propane = 1 gallon of propane

Propane questions? Contact OK LP Gas Administration



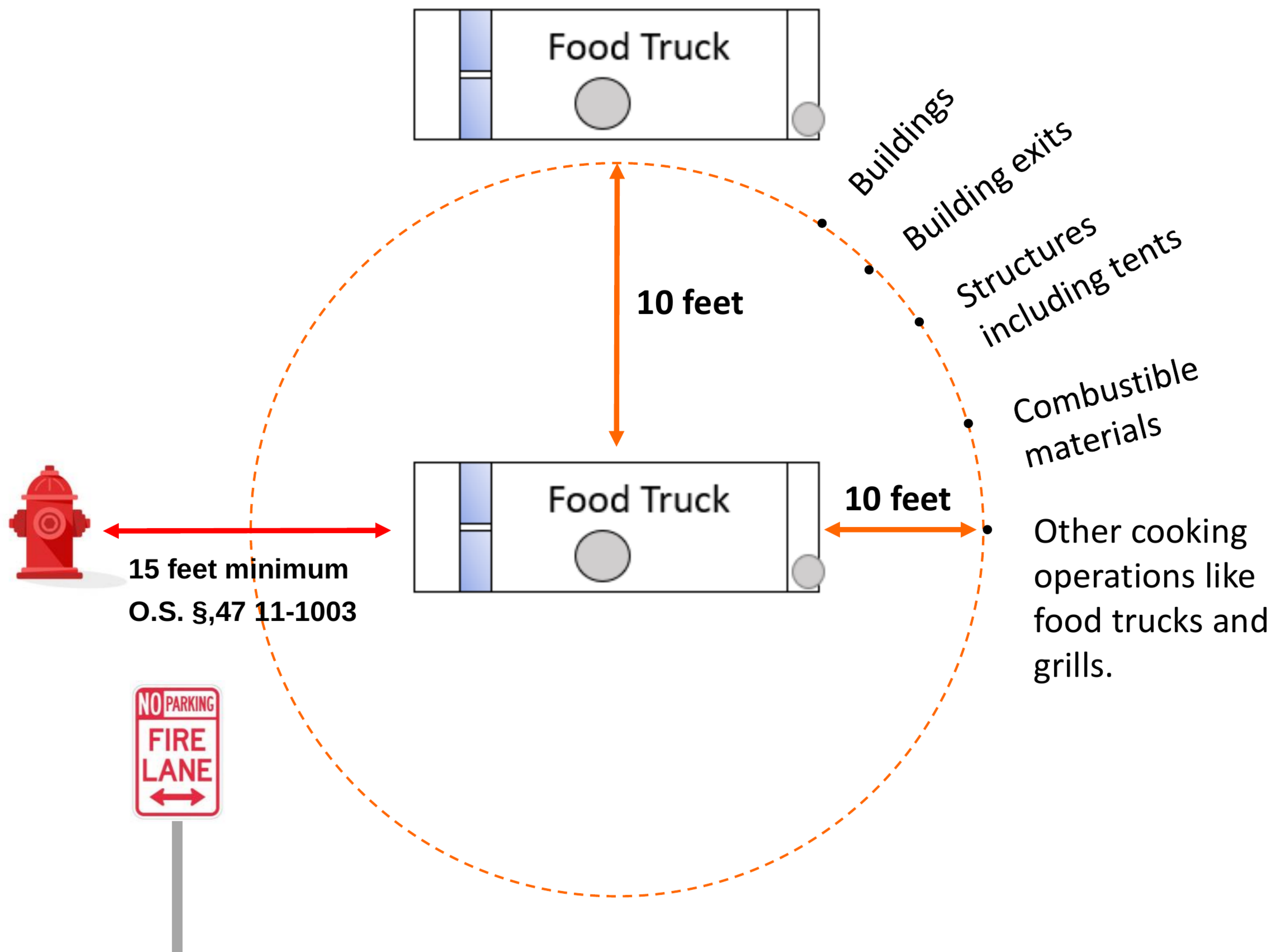
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FOOD TRUCK PARKING GUIDE

PARK SAFELY DURING EVENTS



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).



Questions? Contact your local fire official and learn more about mobile food vehicle safety at:
<https://www.nfpa.org/Codes-and-Standards/Resources/Standards-in-action/Food-truck-safety>