



# FOOD TRUCK FIRE SAFETY

Safety requirements for mobile food preparation vehicles with appliances that produce smoke or grease-laden vapors

## PROPANE GAS

- An audible gas alarm must be installed 2-3 inches above the vehicle's floor.
- Propane tanks are not allowed inside the food truck at any time.
- Propane tanks must be secured to prevent tipping, vandalism, and unauthorized persons from operating the valves.
- The maximum amount of propane allowed per site with multiple food trucks cannot exceed a total of 2,000 gallons.

## FIRE EXTINGUISHERS

- Extinguishers must be serviced annually with a tag showing the date of service.
- Extinguishers must be mounted in plain view on a wall or cabinet no higher than 5 feet tall at the top of the extinguisher.
- An "ABC-class" extinguisher is required for all Type I hood systems.
- A "K-class" extinguisher is required for all Type II hood systems.
- If installed, fixed fire suppression systems must be serviced every 6 months by a qualified technician and display a tag with the service date. The technician's service report must be maintained on-site.

## OIL STORAGE / KITCHEN HOODS

- A Type I hood shall be installed at or above all commercial and domestic cooking appliances used for commercial purposes that produce grease-laden vapors. If grease-laden vapors are not produced, a Type II hood shall be installed.
- The exhaust system, including the hood, grease-removal devices, fans, and ducts, shall be regularly cleaned and maintained.
- Cooking oil storage containers shall not exceed 120 gallons and must have both normal and emergency venting access.

## LIFE SAFETY

- The public should not be allowed inside the food truck.
- Workers must not be trapped between appliances and the exit(s).
- If cooking equipment is between the work or service area and the exit, a second exit is recommended. A service window may only be a second exit if:
  - The opening is at least 24 inches high and 20 inches wide; *and*
  - The window sill is not higher than 44 inches from the floor of the cart; *and*
  - All employees are capable of exiting through the window.
- Food trucks with a side entrance should be at least three (3) feet from the next truck or from any structure (building, wall, etc.) to create a pathway, which must remain clear at all times.

**TO SCHEDULE YOUR REQUIRED FIRE INSPECTION,  
CONTACT THE WHITEFISH FIRE DEPT AT 406-863-2483**