

# FARMINGTON FIRE-RESCUE



***“Serving Those in Need”***

430 Third St.  
Farmington, MN 55024  
651-280-6940



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## Mobile Food Preparation Vehicles Policy

### Subject:

This policy outlines the fire safety guidelines and permit application requirements as well as inspection scheduling information related to mobile food preparation vehicles conducting business within the City of Farmington.

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### Statement of Purpose:

The purpose of this guideline is to establish the minimum requirements consistent with nationally recognized good practice for providing a reasonable level of life safety and property protection from the hazards of fire, explosion or dangerous conditions in new and existing Mobile Food Preparation Vehicles, and to provide safety to fire fighters and emergency responders during emergency operations.

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### Guideline:

Mobile Food Preparation Vehicles are defined as vehicles and enclosed trailers able to be occupied by persons during cooking operations that contain cooking equipment that utilize open flames or produce smoke or grease latent vapors for the purpose of preparing and serving food to the public. Vehicles used for private recreation shall not be considered *mobile food preparation vehicles*.

### Permit Requirements:

A permit issued by the Farmington Fire-Rescue Department shall be required to operate Mobile Food Preparation Vehicles in the City of Farmington. A permit application can be obtained from City Hall located at 430 3<sup>rd</sup> Street. All permits for Mobile Food Preparation Vehicles shall be good for one year.

### Inspection Requirements:

The Fire Official is authorized to conduct such inspections as deemed necessary to determine the extent of compliance with the provisions of the code.

Vendors shall comply with any applicable City of Farmington permits and fees.

Once the inspection is completed on a portable food platform and any code violations have been corrected, a permit will be issued. Changes to items, processes, storage, or configuration within

the scope of the fire inspection must be approved by the Fire Code Official to maintain the validity of the inspection permit.

Permit shall be kept on sight at all times in plain view.

All inspections will take place at one of the two fire stations before the permit will be issued and prior to selling in the City of Farmington.

Fire Protection Systems:

- Fire suppression systems shall comply with the appropriate provisions of the Minnesota State Fire Code (MSFC) §319.4 through 319.4.2.
- Seating for the public within any *mobile food preparation vehicle* is prohibited.
- All Mobile Food Trucks that have any commercial cooking equipment that utilize open flames or produce grease laden vapors shall be protected by automatic fire extinguishing systems in accordance with MSFC §904.12.
- Fire protection systems and devices shall be maintained and inspected by a certified technician. MSFC §901.6.
- Cooking equipment that produces grease laden vapors shall be provided with a kitchen exhaust hood in accordance with NFPA 96.
- Ventilation Control systems shall be appropriate for the cooking operations conducted. Ventilation systems shall be capable of exhausting all byproducts of cooking operations. The hood must be designed to adequately collect and exhaust fumes, smoke and vapors from the area over which it is installed. The exhaust system, including hood, grease-removal devices, fans, ducts and other appurtenances, shall be inspected and cleaned in accordance with the MSFC Chapter 6. MSFC §607.3

TYPE OF COOKING OPERATIONS	FREQUENCY OF CLEANING
High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking	3 months
Low-volume cooking operations such as places of religious worship, seasonal businesses and senior centers	12 months
Cooking operations utilizing solid fuel burning cooking appliances	1 month
All other cooking appliances	6 months

- Fire extinguishers are required for all mobile food vendor operations in accordance with MSFC §906.4. All fire extinguishers shall be maintained and inspected on an annual basis. A fire extinguisher (minimum size of 2A 10 BC) will be required in addition to any

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Class K extinguisher. If cooking operations create grease laden vapors, operators shall have and maintain a Class K portable fire extinguisher.

## Storage of Flammables:

- Cooking oil storage tanks within mobile food preparation vehicles shall comply with the MSFC §319.6 through 319.7.5.2. Cooking oil storage containers within mobile food preparation vehicles shall have a minimum aggregate area volume not to exceed 120 gallons. The storage and use of Flammable Liquids shall be in accordance with any applicable regulations under the Minnesota State Fire Code Chapter 57.
- Hazardous materials or liquids shall be disposed of in the proper manner. They shall not be released into any sewer, storm drain, ditch, drainage canal, creek, stream, river, lake or tidal water or on the ground, sidewalk, street, and highway or into the atmosphere.

## Propane and Natural Gas Handling Requirements:

- Gas cooking appliances shall be secured in place and connected to fuel supply piping with approved ANSI Z21.69/CSA 6.16 connectors. Installation shall be in accordance with manufacturer’s instructions. Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturer’s instructions. MSFC §319.5
- The maximum aggregate capacity of LP-gas containers transported on the vehicle and used to fuel cooking appliances only shall not exceed 200 pounds propane capacity. MSFC §319.8.1
- LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement. MSFC §319.8.2
- LP-gas containers installed on the vehicle and fuel-gas piping system shall be inspected annually by an approved inspection agency or a company that is registered with the U.S. Department of Transportation to requalify LP-gas cylinders to ensure that system components are free of damage, suitable for the intended service, and not subject to leaking. MSFC §319.10.3

## Location placement and Operation:

- No Mobile Food Preparation Vehicle shall block any fire department access roads or park in fire lanes.
- Ensure clearance is provided for the fire department to access fire hydrants and access to fire department connections.

- Mobile food preparation vehicle units shall not have a drive-through or public seating within the food truck.
- Mobile food preparation vehicles shall provide an independent power supply that is screened from public view if it is not located on the food truck.
- Mobile food units shall not use any outside sound amplifying equipment, televisions or similar visual entertainment devices, lights, or noisemakers such as bells, horns or whistles. Ord. 078-66

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Rationale: Minnesota State Fire Code

**319.1 Where required.** Mobile food preparation vehicles that are equipped with appliances that produce smoke or grease-laden vapors shall comply with this section.

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