

APPENDIX A

VOLUSIA COUNTY JURISDICTIONS MOBILE & TEMPORARY COOKING OPERATIONS INSPECTION PROGRAM

Daytona Beach, Daytona Beach Shores, Debary, Deland, Deltona, Edgewater, Holly Hill, New Smyrna Beach, Ormond Beach, Orange City, Ponce Inlet, Port Orange, South Daytona, Volusia County, Volusia County Public Schools

Business Name:	Date of Inspection:
Business Address:	Inspector Name/Agency:

Access/Separation	YES	NO	N/A
Mobile or temporary cooking operations shall be separated from buildings or structures, combustible materials (including overhanging vegetation), vehicles, and other cooking operations by a minimum of 10 ft. This includes trailers being unhitched from the vehicle. [1:50.8.2.1 - 50.8.2.2]			
Mobile or temporary cooking operations shall not block fire department access roads, fire lanes, fire hydrants, or other fire protection devices and equipment. [1:50.8.1.4]			
Wheel chocks shall be used to prevent mobile and temporary cooking units from moving. [1:50.8.2.3]			
Solid fuel cooking appliances shall be installed on floors of noncombustible construction that extend (3 ft.) in all directions from the appliance. [96.15.9.1.1] Fuel shall be separated from all exposures. [96.15.9.2.2 - 15.9.2.2.7]			
Generators/Cylinders	YES	NO	N/A
Generators and other internal combustion power sources shall be separated from temporary membrane structures and tents by a minimum of 20 ft. [1:25.1.12.2]			
Internal combustion engine power sources shall be located at least 12 ft. from mobile and temporary cooking operations. [1:50.8.5.4.1] Generators that are vehicle mounted are not required to meet this separation distance. [1:50.8.5.4]			
Internal combustion power sources shall be isolated from contact with the public by either physical guards, fencing, or an enclosure. [1:50.8.5.4.2]			
Generators and other internal combustion power sources shall also be positioned so that exhaust is directed at least 12 ft. away from any opening or air intakes, buildings, and other mobile or temporary cooking operations [1:50.8.5.4.3]			
Cooking/Warming Appliances & Hood Exhaust System	YES	NO	N/A
Cooking equipment when used in fixed, mobile, or temporary concessions, such as trucks, buses, trailers, pavilions, tents, or any form of roofed enclosure, in which cooking equipment produces grease laden vapors shall be protected by a fire-extinguishing system. [1:50.5.1.2]			
Inspection of the fire-extinguishing system shall be performed by a trained, certified person annually. [101:4.6.1.2]			
At least one portable fire extinguisher, minimum 2A:10BC, with a current state of Florida certification tag, shall be provided for all cooking operations. [1:50.5.7.1] Class K portable fire extinguisher shall be provided for cooking appliance hazards that involve combustible cooking media [1:50:5.7.2] Solid fuel cooking appliances shall be provided with a listed 2A water extinguisher, or a 1.6 gal (6L) wet chemical extinguisher listed for Class K fire. [96:15.7.8]			
Inspection of the entire exhaust system for grease build-up shall be conducted and cleaned by a properly trained, qualified, and certified person every 6 months or at inspection frequencies acceptable to the authority having jurisdiction (AHJ). [1:50.6.4] Documentation showing the name of the servicing company, name of person performing the work, and the date shall be maintained on the premises. [1:50.6.6.13] The company and person performing the work shall provide the owner with a written report. [1:50.6.6.14]			
When cooking and/or warming under any tent, regardless of size, fabrics shall meet the flame propagation performance criteria contained in NFPA 701. This includes the flame certificate being attached to the tent. [1:25.2.2.1 - 25.2.2.2]			
Unless approved by the AHJ, cooking shall not take place within tents occupied by the public. [101:4.6.1.2]			
Gas Piping/Leak Detection/Required Training	YES	NO	N/A
Mobile or temporary cooking operations with propane shall have a UL 1484 compliant gas meter. The gas meter shall be tested monthly. [1:50.8.7.3.1 - 50.8.7.3.2] If the heat source is nonelectric and open flames are used, at least one listed carbon monoxide detector shall be installed. [1:50.8.9.1]			
LP-gas systems shall be inspected prior to each use. [1:50.8.7.3.3]			
Prior to performing cooking operations, one worker shall be trained annually in emergency response procedures, to include: <i>Proper use of portable fire extinguishers and extinguishing systems- Fire department notification- Proper method of shutting off fuel sources - Proper refueling - How to perform leak detection- Fuel properties</i> [1:50.8.10.1] Training shall be documented, and documentation held in the mobile unit and made available upon request. [1:50.8.10.5]			
Food Vendor Inspection: Y/N	Food Vendor Evaluation: Y/N		
Approved: Y/N	Approved Date:	Re-Inspection Required: Y/N	Compliance Date:
Owner/ Occupant Signature:		Inspector Signature:	