



# FOOD CART/TRUCK/POD CHECKLIST



## GENERAL SAFETY (G)

- Equipped with appliances that emit smoke or grease-laden vapors (319.1.1) (G1)
- Existing or new unit (319.1.2) (G2)
- "Systematic Plan of Cooperation" to comply by Jan. 1, 2025 (319.1.3) (G3)

## MOBILE FOOD UNITS (MFU)

- Operational permit issued (319.2.1) (MFU 1)
- MFU is not blocking (319.2.2) (MFU 2):
  - Fire apparatus access roads (MFU 2a)
  - A fire lane (MFU 2b)
  - Fire hydrants or other fire appliances (MFU 2c)
- Current location (address) posted and accessible to all employees (319.2.3) (MFU 3)
- MFU separated by a min. of five feet maintained to (319.2.4) (MFU4):
  - Buildings or structures (MFU 4a)
  - Combustible materials (MFU 4b)
  - Vehicles (MFU 4c)
  - Other cooking operations (MFU 4d)
- Sufficient space to allow timely egress in the event of fire or natural disaster (319.2.4) (MFU 5)
- Generators and cooking operations located indoors (319.2.5) (MFU 6)
- Approval from the building official granted (319.2.5) (MFU 7)

## GENERATORS (G)

- No refueling while operating (319.2.6) (G1)
- Not operated in an enclosed area (319.2.6) (G2)
- Vehicle-mounted generators are installed, used, and maintained according to listing and manufacturer's instructions (319.2.6.2) (G3)

## EXITS (EX)

- Means of egress are clear and unobstructed (319.2.7) (EX1)
- Two exits provided (319.2.7) (EX2)
- Customer service window is appropriately sized for egress (319.2.7) (EX3)

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## ELECTRICAL (EL)

- Cords, outlets, wiring, etc. (319.2.8) (EL1):
- Used and maintained in accordance with NFPA 70 (EL 1a)
  - Listed and labeled (EL 1b)
  - Modified or damaged electrical repaired or replaced (EL 1c)
  - Approved covers for all switches, electrical outlet boxes (EL 1d)
  - Proper use of temporary wiring (EL 1d)

## HEATING APPLIANCES (319.2.9.603.9) (H)

- Labeled and listed (H1)
- Directly plugged into an electrical outlet (H2)
- Extension cords are prohibited (H3)  
605.5 through 605.7:
  - Portable unvented heaters (H4)
  - Heating appliances (H5)
  - Unauthorized operation (H6)

## EXHAUST HOOD (EH)

- Type I hood present for appliances that produce smoke or grease-laden vapor (319.2.10 section 606) (EH1)

## FIRE PROTECTION (FP)

- Proper fire protection for the cooking equipment (319.2.11) (FP1)
- Proper fire extinguisher(s) (319.2.11.2) (FP2)  
When vehicles are in transit (319.2.11.3) (FP3):
  - Secure deep-fat fryers (FP 3a)
  - Disarm automatic fire extinguishing system (FP 3b)
  - System rearmed (FP 3c)
  - Verify and post new location (FP 3d)
- Deep fat fryer lid (NFPA 96) to prevent oil spill (319.2.11.4) (FP4)

This guide is for **on-site mobile food unit inspections** to comply with the 2022 Oregon Fire Code Section 319. Code sections are listed in the order found in OFC Section 319. Labels are illustrated and reference the applicable code section.



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## COOKING OIL STORAGE

- 120-gallon max cooking oil storage container (319.2.12.1)  
Nonmetallic storage tanks (319.2.12.2.2):
  - Listed for use with cooking oil and max. temp
  - Shall not exceed 200 gallons
- Piping, connections, valves, tubing, hose, pumps, vents, and other related components for oil transfer (319.2.12.2.3)
- Design suitable for working pressures encountered (319.2.12.2.4)
- Normal and emergency tank venting provided (319.2.12.2.5)
  - Normal vents located above the normal liquid line (319.2.12.2.5)
  - Minimum effective area is not smaller than the largest filling or withdrawal connection (319.2.12.2.5)
  - Emergency vents located above the normal liquid line (319.2.12.2.5)
  - Device relieves excessive internal pressure caused by exposure to fire (319.2.12.2.5)

## APPLIANCE CONNECTOR

- Labeled in compliance with ANSI Z21.69/CSA 6.16 (319.2.13)

## LP GAS SYSTEMS (LP)

- Inspected annually (319.2.14) (LP1)
- Maximum aggregate volume of 200 pounds (319.2.14.2) (LP2)
- Container securely mounted and restrained (319.2.14.3) (LP3)
- Container manufactured in compliance with NFPA 58 (319.2.14.4) (LP4)
- Container installation complies with NFPA 58 Section 6.26 (319.2.14.4) (LP5)
- System piping protected to prevent tampering, impact damage, and damage from vibration (319.2.14.5) (LP6)
- Listed LP gas alarm required (319.2.14.6) (LP7)

## COMPRESSED NATURAL GAS (CNG) SYSTEMS:

- Containers supply only cooking fuel (319.2.15.1)
- Meets maximum aggregate volume (319.2.15.1.1)
- Container is properly protected (319.2.15.1.2)
- Container constructed properly (319.2.15.1.3)
- Containers supply transportation and cooking fuel (319.2.15.2)
- Piping properly protected (319.2.15.3)
- Methane alarms present (319.2.15.4)

## SOLID FUEL COOKING (SF)

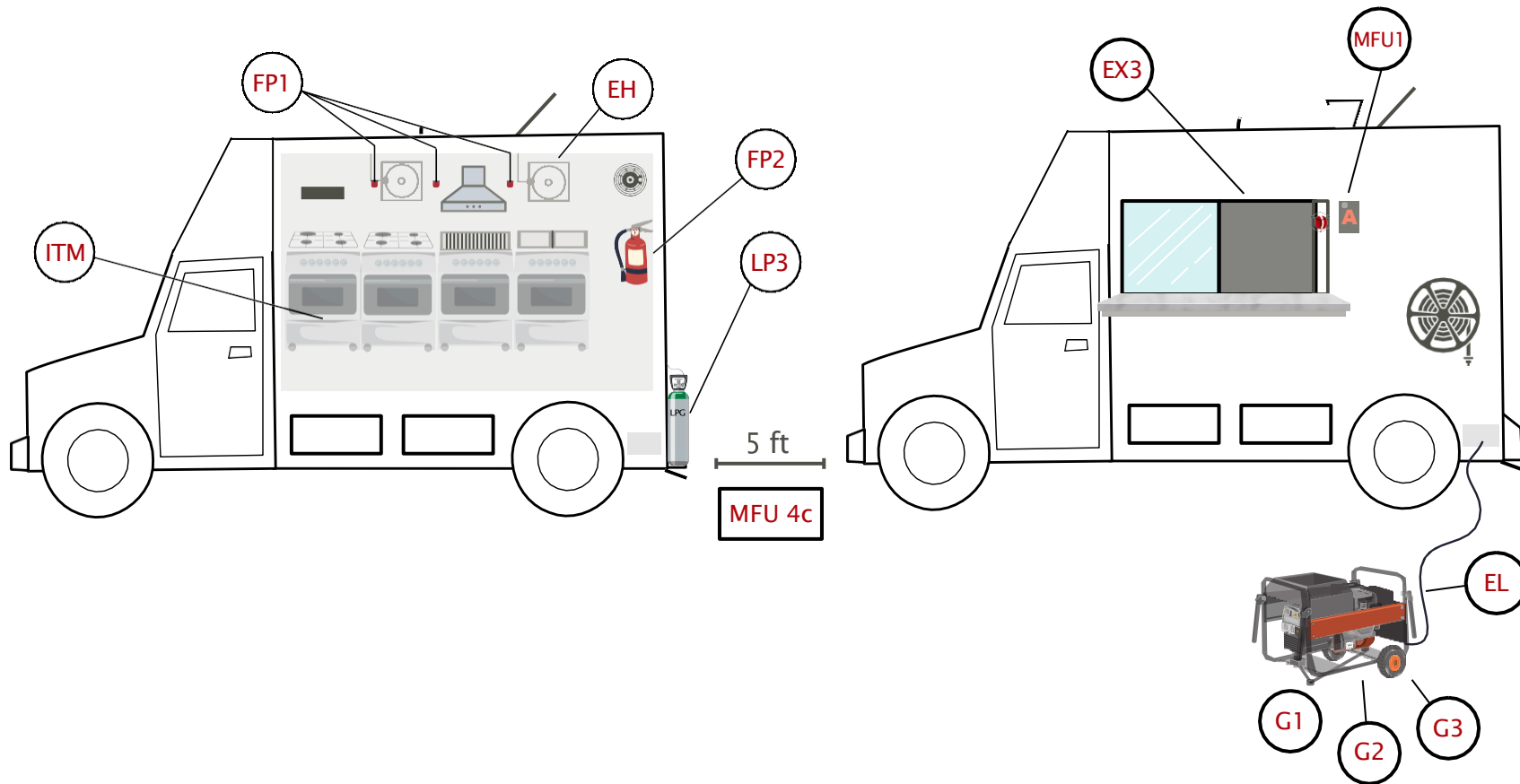
- Dedicated hood provided (319.16.1) (SF1)  
Required fire extinguishers present (SF2):
  - 2.5 gallon water extinguisher, Class K extinguisher (319.2.16.2.1)
- Fuel properly located (319.2.16.2.2) (SF3)
- Outdoor storage (319.2.16.2.3) (SF4)
- Fuel properly separated (319.2.16.2.4) (SF5)
- Ash properly removed (319.2.16.2.5, 319.2.16.2.5.1-2) (SF6)
- Carbon monoxide alarms as required (319.2.17)(SF7)

## INSPECTION, TESTING, AND MAINTENANCE (ITM)

- System inspected, tested, maintained every six months (319.2.18) (ITM1)
- Exhaust system inspected, tested, maintained every six months (319.2.18.1) (ITM2)
- Fire protection systems/devices tested by qualified professional (319.2.18.2) (ITM3)
- Fuel gas system tested or replaced every 5-12 years (319.2.18.3) (ITM4)
- No appliances connected to fuel gas systems without a current satisfactory fuel gas inspection (319.2.18.4) (ITM5)

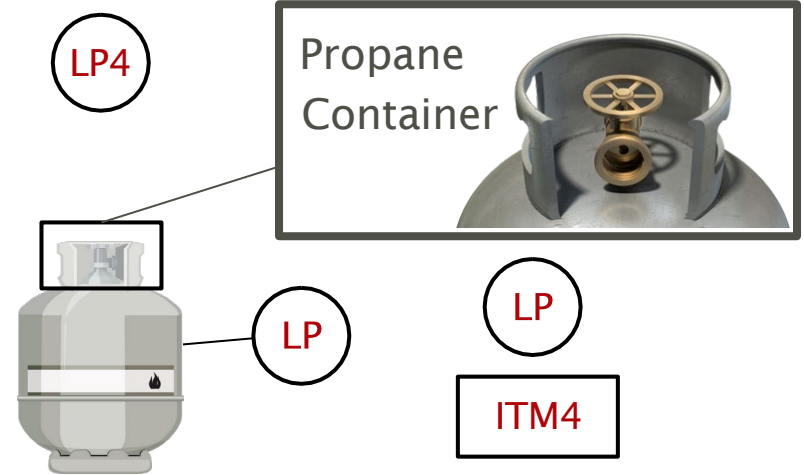
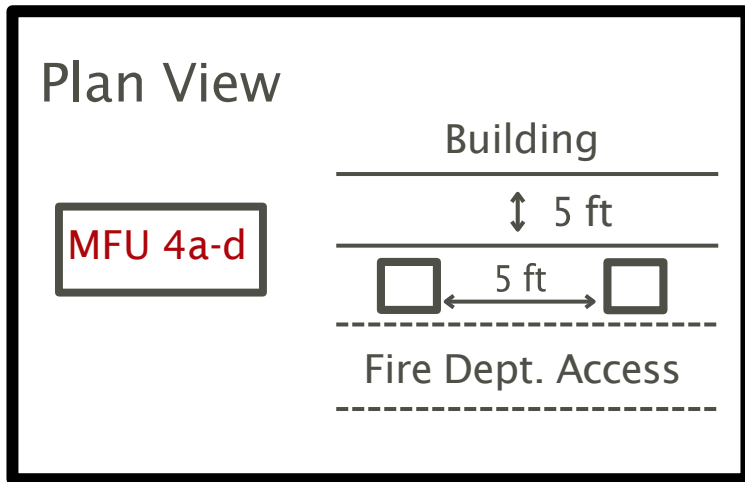


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## SOLID FUEL COOKING

