



# ROSWELL FIRE DEPARTMENT



## Food Truck Fire Safety Checklist

Fire Prevention Bureau

575-624-6830

200 S. Richardson Ave

Roswell, NM 88201

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This informational document is provided as a guide to assist food truck vendor/operators in acquiring a city permit. It is not intended to be used as part of the official permit application, nor does it include all applicable codes. Please make arrangements with the Fire prevention office for a formal inspection once all items on this list have been addressed.

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The following checklist should be used in conjunction with the NFPA FOOD TRUCK SAFETY checklist and DOT LPG guide provided within this packet.

### PERMIT: RFD permit required

- 1) \_\_\_ Once approved, RFD permit and Business license must be clearly displayed and on board at all times (IFC 105.3.5).

### PROPANE: Must be in accordance with IFC 319.8.

- 2) \_\_\_ State Propane Inspection must be completed prior to fire department inspection. State LP Gas Bureau (505) 222-9808 [www.rld.state.nm.us/construction](http://www.rld.state.nm.us/construction)
- 3) \_\_\_ Truck must be equipped with an LP alarm in the area of propane-fueled equipment. (Section 319.8.5)

### KITCHEN:

- 4) \_\_\_ Type I Exhaust Hoods- must be present in any commercial kitchen whose operation produces grease laden vapors. Commercial hoods shall be professionally cleaned and must have documentation of the cleaning readily available (Section 606). Upon inspection, regardless of last professional cleaning, hood systems must be free of collected soot, grease or other material posing fire a hazard.
- 5) \_\_\_ Automatic Fire Extinguishing Systems- Each required commercial kitchen exhaust hood and duct system required by Section 606 to have a Type I hood shall be protected with an approved automatic fire-extinguishing system installed in accordance with this code (IFC 904.2.2). Documentation of a valid trip test by a professional installer or witnessed trip test are required prior to final approval.
- 6) \_\_\_ Class K Extinguisher- Cooking involving solid fuels or vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher. Extinguisher must be easily accessible and separated from the hazard area (IFC 906.4)
- 7) \_\_\_ Class ABC Extinguisher 5lb min commercial rated required (IFC 906.1)

### ELECTRICAL:

- 8) \_\_\_ All extension cords or electrical wiring from generators shall be protected from traffic and other damage (IFC 603.6).
- 9) \_\_\_ Exposed wiring should be covered or removed (IFC 603).
- 10) \_\_\_ Extension cords may not be used for permanent power supply to appliances unless rated for permanent use (IFC 603.6).
- 11) \_\_\_ Generators must be located at least 12' from other trucks, tents, or structures (NFPA 96.B.13).

### REQUIRED ACCESS:

- 12) \_\_\_ Unobstructed access to interior shall be maintained at all times (IFC 504.1).
  - 13) \_\_\_ Separation between food trucks and tents or other mobile cooking vehicles shall be a minimum of 10 feet. (NFPA 96, 17.2)
  - 14) \_\_\_ Fire Apparatus access must be maintained in accordance IFC 503.1 Minimum width 20'ft (IFC 503.2.1)
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