



DIVISION OF PERMITS AND INSPECTIONS
FIRE PREVENTION BUREAU

MOBILE FOOD UNIT INSPECTION FORM

- References are to the 2024 edition of NFPA 1, Chapter 50, NFPA 58, NFPA 96, and referenced codes.
- This checklist is summarized – see the code references for detailed requirements.
- Each line item is graded as follows: Pass: ✓ Fail: X Not Applicable: NA

A. LP Gas Systems

1.		Cylinders s 200 gal. and secured upright (50.8.8.3.1.1 & 50.8.8.1.1)
2.		Disconnected containers & cylinders secured upright during transport & stored outside the vehicle (50.8.8.3.2) ; COMAR (29.06.01.08 VW)
3.		Cylinders located outside the vehicle shall meet the following
4.		Proper road clearance (58.6.27.3.3(A) & 11.8.3)
5.		Valves, appurtenances, and connections are protected (50.6.27.3.3(E))
6.		Weather protection (58.6.27.3.3(G))
7.		Cylinders inside must be in a compartment that meets the following (58.6.27.3.3)
8.		Vapor-tight to the inside
9.		Accessible only from the outside
10.		Vents are provided near the top & bottom of the compartment
11.		Vents at least 3' from vehicle openings below the vent level
12.		Cylinders are tested at the following intervals (50.8.8.3.5)
13.		E designation = 5 years
14.		S designation = 7 years
15.		No letter designation = 12 years
16.		Propane leak detector provided & UL 1484 listed for vehicle use (50.8.8.2.1)
17.		Propane leak detector tested monthly (50.8.8.2.2)
18.		Gas shutoff on each appliance (50.8.5.1)
19.		Main shutoff, if provided: accessible & permanent reflective sign (50.8.8.1.2)
20.		A flex connector is provided between the regulator outlet & fixed piping (58.6.27.5.1(B))
21.		Gas piping enters vehicle directly beneath or adjacent to appliance (58.6.27.5.1(1))

B. Cooking Equipment & Ventilation

1.		Grease-producing equipment has a listed hood, filter and exhaust (50.2.1.1)
2.		Make-up air openings are provided and unobstructed (50.6.1.3)
3.		Grease buildup inspection documentation can be from the operator (50.6.4)
4.		Solid fuel – monthly
5.		High-volume cooking, charbroiling, & wok cooking – Quarterly
6.		Moderate-volume cooking – Semiannually

7.	Baffle 8" high, installed between deep fat fryers & flame-producing cooking, with a minimum clearance of 16" between appliances (50.7.1.2.4 & 50.7.1.2.5)
8.	Deep fat fryers have lids that are secured when the vehicle is in motion (50.8.13.1)
9.	Appliances are located so that a fire does not block escape (50.8.5.4)
10.	Gas-fired cooking appliances shall be equipped with shutoffs (50.8.5.1)
11.	To minimize possible damage and impaired operation due to items shifting in transit, cooking appliances shall be constructed and secured in place or otherwise protected (50.8.5.3)
12.	Gas-fired cooking appliances shall be equipped with automatic devices designed to shut off the flow of gas to the main burner and the pilot in the event the pilot flame is extinguished (50.8.5.7)

C. Vehicle-Mounted Generators and Electrical Systems

1.	Generator shall be listed, installed per the manufacturer's instructions, and be vapor resistant to the interior of the vehicle (50.8.7.2)
2.	Generator compartment shall be lined with galvanized steel not less than 26 MSG thick (50.8.7.3)
3.	Generator compartment seams and joints must be lapped (50.8.7.3.1)
4.	Liquid fuel lines and exhaust systems shall not penetrate the interior (50.8.7.4)
5.	Holes entering the interior shall be sealed (50.8.7.5)

D. Fire Suppression System

1.	Cooking equipment that produces grease-laden vapors shall be protected by a fire-extinguishing system for the protection of grease removal devices, hood exhaust plenums, and exhaust duct systems (50.5.1.2)
2.	Semi-annual and after any system activation, maintenance conducted (50.6.2.1))
3.	Interlocked with fuel and electric power (50.5.3.1)
4.	Manual actuation device in means of egress (50.5.4.1.1)
5.	Audible and visual device on exterior of all vehicles 2021 or newer (50.5.5.2)
6.	Where the fire-extinguishing system or exhaust system is non-operational or impaired, the system shall be tagged as non-compliant, the system owner or the owner's representative shall be notified in writing of the impairment, and, where required, the AHJ shall be notified (50.6.1.6.1)
7.	Permanent caution plate installed, visible to operational personnel (50.8.5.5 & 50.8.5.6)

E. Fire Extinguishers

1.	Fire extinguishers of the proper types must be charged, tagged, mounted, unobstructed, and near a means of escape (50.5.7.1)
2.	Class K for cooking with oil and fat (50.5.7.2)
3.	Class 20-BC for generators and fuel-fired equipment (50.5.7.5)
4.	Class 2-A for wood or charcoal (50.5.7.3)
5.	Carbon Dioxide (CO2) type extinguisher shall not be permitted (50.5.7.6)
6.	Placard next to class K extinguisher stating to activate system first (50.5.2.1)

F. Event Setup

1.	Mobile or temporary cooking operations shall be separated from the entrances and other exits of buildings or structures, combustible materials, vehicles, and other cooking operations by a clear space distance of 10 ft (50.8.2.1)
2.	Mobile or temporary cooking operations shall be separated from other mobile or temporary cooking operations by a clear distance of 10 ft (50.8.2.2)
3.	When the mobile unit is parked, the vehicle shall be stabilized so that it will not move, either by jacking the vehicle or placing wheel chocks around the wheels (50.8.2.3)
4.	Exhaust systems shall be operated whenever cooking equipment is turned on (50.6.1.1)
5.	Filter-equipped exhaust systems shall not be operated with filters removed (50.6.1.2)
6.	Openings provided for replacing air exhausted through ventilating equipment shall not be restricted by covers, dampers, or any other means that would reduce the operating efficiency of the exhaust system (50.6.1.3)
7.	Cooking equipment shall not be operated while its fire-extinguishing system or exhaust system is non-operational or impaired (50.6.1.6)
8.	Portable generators located at least 12 ft from cooking operations (50.8.6.4.1) & shall be positioned so exhaust complies with the following: (50.8.6.4.3) (1) 12 ft from openings, air intakes, and means of egress (2) Pointed away from any building (3) Pointed away from any cooking operation
9.	Generators shall be isolated by physical guards, fencing, or an enclosure (50.8.6.4.2)
10.	Generators shall only be fueled when shut down and cooled (50.8.9.3)

