



# Brighton Fire Rescue District

500 S. 4<sup>th</sup> Ave, 3<sup>rd</sup> Floor • Brighton, Colorado 80601

Telephone: (303) 659-4101 • Fax: (303) 659-4103 • Website: [www.brightonfire.org](http://www.brightonfire.org).

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## MOBILE FOOD VEHICLES (MFV) FIRE SAFETY PACKET

All mobile food vehicles operated within our fire district need to fill out the following form when they utilize a gasoline, diesel, or propane supplied electric generator and/or any mobile food vehicle using propane or compressed natural gas for cooking operations.

**Are Liquid Propane Gas (LPG) Cylinders going to be stored or used?**

Yes  No

**Are the following requirements met?**

Yes  No

LPG cylinders are a necessary tool in the MFV business world. These tools can be safely utilized if they are stored, mounted, piped and utilized within the safe parameters of the fire code. The following, are just a few safe parameters of the fire code to adhere to in order to assist with a safe operation in the MFV business.

- The maximum aggregate **water capacity** for propane bottles is 50 gallons. This is equivalent to approximately an aggregate capacity of 2-100 pound bottles of propane.
- The LPG cylinders or the manifold system shutoff valves that are designed to stop the supply of fuel from all cylinders shall be clearly marked with a sign "Propane Shutoff Valve". These signs shall be posted with a minimum of **2 inch** red lettering with a white background and visible to the public.
- All LPG cylinders shall be secured during transport and must be isolated from the interior or passenger areas. LPG cylinders shall also be kept away from open flames and other heat sources such as generators.  
ASME cylinders are generally permanently mounted around the exterior and all appliances are piped outside of the passenger/work area to the bottle. Portable cylinders shall also be isolated from the passenger/work area. They can be securely mounted on the outside or placed in a gastight compartment that prevents vapors from entering the passenger/work area. LPG cylinders shall never be transported or installed inside a vehicle passenger area.
- All LPG cylinders shall be stored in an upright position with the valve end up and be secured to prevent falling caused by contact or vibration. These cylinders shall have their pressure relief devices located as to direct vented vapors away from personnel, ignition sources, containers and structures, as well as enclosed spaces to prevent personal injury and property damage.
- All piping, tubing, pressure regulators and valves shall be kept gas tight to prevent leakage. These said systems shall be on an inspection/maintenance program to ensure that leakage does not occur.

- “No Smoking” signs shall be next to or directly above the propane container(s) and visible to the public. These signs shall be posted with a minimum of **2 inch** red lettering with a white background.

**Are grease laden vapors produced during cooking operations?** Yes  No   
**If so, is a Type I Commercial Hood System installed?** Yes  No   
**Does the hood system meet the following requirements?** Yes  No

The food service business obviously involves cooking equipment operating at high temperatures. This cooking equipment in addition to grease-laden vapors being produced, can lead to a fire within the business and cause severe damage. The following, are just a few safe parameters of the fire code to adhere to in order to assist with a safe operation in the MFV business.

- If a Type I Hood is installed, a restaurant fire suppression system shall be required for all cooking operations that produce grease-laden vapors. These systems can be activated automatically or manually to dispense chemicals to suppress the flames of a fire. Activation of the system not only suppresses the fire but it will automatically shut down the fuel or electric supply to the cooking equipment.
- All restaurant fire suppression systems shall be inspected every **six (6) months** by a licensed contractor. The contractor shall attach an inspection tag to the system and shall also send a copy of the inspection report to Brighton Fire Rescue District. If this report is not received by the fire department in a timely manner, the MFV business will be contacted and be asked to stop conducting business.
- All restaurant fire suppression systems shall pass the inspection of the licensed contractor. All violations noted of the system, the MFV business shall have thirty (30) days to correct the violations and have the licensed contractor send a report showing code compliance.

**Are portable fire extinguishers located in the MFV?** Yes  No   
**Are they installed in accordance with the following?** Yes  No

Portable fire extinguishers give the occupants the means to suppress a fire in its incipient (beginning) stage. The capability of this type of manual fire suppression can contribute to the protection of the occupants, especially if there is evacuation difficulties associated with the occupancy or the specific hazard in the area. To be effective, personnel must be properly trained in the use of portable fire extinguishers.

- All MFV’s shall be equipped with at least one 2A:20-BC rated fire extinguisher. This fire extinguisher shall be fully charged and inspected by a license contractor on an annual basis.
- The fire extinguisher shall be mounted within 30 feet of commercial type cooking equipment on a hanger, secured and in clear view.

- All MFV's with commercial cooking operations producing grease-laden vapors, shall have an additional 1.5 gal. Class K portable fire extinguisher. All solid fuel cooking appliances (wood burning ovens) shall have an additional 2.5 gal. Class K portable fire extinguisher. This fire extinguisher shall be fully charged and inspected by a license contractor on an annual basis.
- All Class K portable fire extinguishers shall be mounted within 30 feet of commercial type cooking equipment on a hanger, secured and in clear view.

**Are detection devices installed within the MFV as stated below? Yes  No**

Carbon Monoxide (CO) is a deadly, colorless, odorless, poisonous gas. It is produced by the incomplete burning of various fuels, including coal, wood, charcoal, oil, kerosene, propane and natural gas. Products and equipment powered by internal combustion engines such as portable generators, cars, lawn mowers, and power washers also produce CO. Installation of a CO detector can provide some early detection of this deadly gas. In no way does this substitute for proper use and upkeep of appliances that can produce CO.

Propane and Natural Gas leaks can result in explosive fires when the gas finds an ignition source. Propane or Natural Gas detectors can monitor the levels of these gases present at the sensors. There are detection devices that are designed to go into alarm at less than 25% of the lower explosive levels of natural gas or propane. Installation of these devices can provide some early detection of these flammable gases. In no way do these devices substitute for proper maintenance of all piping, tubing, pressure regulators and valves.

**Is your staff properly trained for a potential emergency? Yes  No**

**Below are some helpful tips to share with staff:**

- **Find and use a fire extinguisher appropriately.** An acronym you may find helpful is PAST – Pull out the pin, Aim at the base, make a Sweeping motion, be Ten feet away.
- **Clean up the grease.** Cleaning exhaust hoods is especially important, since grease buildup can restrict air flow. Be sure to also clean walls and work surfaces; ranges, fryers, broilers, grills and convection ovens; vents and filters.
- **Never throw water on a grease fire.** Water tossed into grease will cause grease to splatter, spread and likely erupt into a larger fire.
- **Remove ashes** from wood and charcoal-burning ovens at least once a day.
- **Store flammable liquids properly.** Keep them in their original containers or puncture resistant, tightly sealed containers with labeling. Although a food truck kitchen is very small, you should

attempt to store containers in well ventilated areas away from combustible supplies, food, food preparation areas or any source of flames.

- **Tidy up to avoid fire hazards.** Store paper products, linens, boxes and food away from heat and cooking sources. Properly dispose of soiled rags, trash, cardboard boxes and wooden pallets at least once a day.
- **Use chemical solutions properly.** Use chemicals in well ventilated areas, and never mix chemicals unless directions call for mixing. Immediately clean up chemical spills.
- **Prepare an emergency plan.** If a fire breaks out in your food truck, your staff must take control of the situation and all employees must safely exit the vehicle and lead customers to a point safely away from the truck. Ensure your staff knows their exit ways.
- **Be prepared to power down.** Train staff members how to shut off propane and electrical power in case of emergency.

**Any MFV's deemed unsafe due to code violations or life safety issues will not be allowed to operate until all violations have been corrected.**

Questions related to the above fire code requirements can be directed to the Fire Prevention Bureau at (303) 659-4101.



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Dear Mobile Food Vehicle Owner and/or Operator,

It is the intent of Brighton Fire Rescue District to assure that persons, companies, and organizations understand and comply with the adopted fire code as it applies to the temporary facilities noted below to be located at special events within the District.

To indicate that an understanding of the code requirements and that compliance with these requirements will be assured by the facility's responsible party, please fill out the appropriate information below and sign below. **This page must be returned prior to the operation of the MFV.** A record of all returned forms will be kept on file and verification that this form has been received will be completed before operation begins.

Thank you for your cooperation in assuring safe operation of your MFV!

Owner Name:

Signature:

Date:

Food Vehicle  
Name:

Contact Phone  
Number:

Email: