

CITY OF BOZEMAN MOBILE FOOD VENDOR AND TEMPORARY COOKING OPERATION REQUIREMENTS

Requirements:

In 2023, the State of Montana adopted the 2021 International Fire Code (2021 IFC). This edition has a new Section 319 on Mobile Food Preparation Vehicles. Section 319 references the 2021 National Fire Protection Association Standard 96 (2021 NFPA 96), which refers to mobile food vendors and temporary cooking operations. The following pages are checklists and contacts to help you meet the 2021 IFC and 2021 NFPA 96 requirements.

Inspections:

The Bozeman Fire Department is involved in the licensing process that requires a fire inspection for all Mobile Food Vehicles (MFV's) and Temporary Cooking Operations (TCO's) conducting business within the city limits. These inspections will adhere to the 2021 IFC and the 2021 NFPA 96 guidelines. The inspections will focus on fuel safety and other relevant safety concerns.

Inspection Process:

Mobile Food Vendor inspections will take place at your location or at the Bozeman FD's Station 1, located at 300 East Oak Street, Bozeman, MT. Business owners must call the Bozeman FD at 406-582-2350 to schedule an inspection.

Mobile Food Vendors are required to present the following documents during the inspection:

- Business license or application
- MFV fire inspection application
- Valid health permit

The inspection fee is \$225, payable before the inspection. A checklist for the inspection is listed below.

Inspection with violations:

MFV with violations found during the initial inspection will require a re-inspection. A 30 - day period will go into effect after the initial inspection to correct all violations. Once the violations have been corrected, business owners must call Bozeman FD and schedule a re-inspection. If the MFV fails the re-inspection, a City of Bozeman license will not be issued.

TCO inspections where violations are found must have all violations corrected before a scheduled event, unless an exception is granted by the Bozeman FD.

MOBILE FOOD AND TEMPORARY COOKING REQUIREMENTS

Fire Extinguishers:

- A minimum of one size 2A-10BC all-purpose dry chemical fire extinguisher is required.
- A Class K liquid chemical extinguisher is also necessary if you use grease in your cooking process.
- Extinguishers must be mounted in an accessible location, with the top of the extinguisher positioned between 3 and 5 feet above the floor.
- Each extinguisher must have a current service tag affixed at the time of inspection. This tag should indicate that the extinguisher has been serviced and inspected within the past eleven (11) calendar months, and the extinguisher must be a serviceable model according to NFPA 10 standards. Plastic fire extinguishers are not permitted.

Commercial Cooking Appliance Systems:

- The fire suppression system and the portable Class K liquid chemical extinguisher must have a current service tag that is less than six (6) months old. If the extinguisher has not been serviced within this time frame, it must be professionally serviced before inspection.
- A Class K liquid chemical extinguisher must be properly mounted.
- The Class K liquid chemical extinguisher must be tagged as required.
- The manual activation for the hood suppression system must be easily accessible and free from obstruction.
- Activating the suppression system must also turn off the gas supply to the burners.

Waste:

- A single OSHA-compliant metal can with a tight-fitting lid is required for collecting oily waste. The size of the can will depend on the number of rags used.
- Oily waste cans must be emptied daily.
- The oily waste can may be placed just outside the booth or stand where space is limited, as long as it remains accessible during operating hours.
- No other trash or debris should be placed in these cans.

Generators:

- All generators and fuel cans must be kept at least twelve (12) feet away from the mobile food preparation vehicle. Additionally, all fuel cans on-site must have a secure lid or cover to minimize vapor release.
- Generators should be isolated from the public to prevent accidental contact with hot units.
- Generators must not be refueled while running. Always shut down the unit and move it away from the food truck before refueling.

LP Gas:

- LP tanks must be placed at least ten (10) feet away from tents and canopies.
- LP tanks must be stored and secured in an upright position.
- Refueling of LP tanks is only permitted after event hours.
- Vendors using propane or LP gas must display “NO SMOKING” signs above or near their tanks and enforce a “NO SMOKING” policy around their mobile food units.

Miscellaneous:

- No straw, wood chips, or other combustible materials may be used as ground cover in areas where open flame cooking or heating devices are utilized.
- Open flame cooking devices must not be located under or near any canopy and must remain at least ten (10) feet away from any flammable fabric.
- There must always be at least one food unit operator on-site who is trained in the use of portable fire extinguishers.
- Vendors using solid fuel cooking appliances must have a water extinguishing source available, such as a hose, bucket, or water extinguisher.

INSPECTION CHECKLIST

Fire Extinguishers:

- Portable fire extinguishers rated 2A:10B:C are installed near kitchen cooking areas.
- Cooking appliances that produce grease-laden vapors must be protected by a listed fire extinguisher (Class K), with one extinguisher required for every four fryers.
- Additionally, a 1.5-gallon Class K or 2A water extinguisher is recommended for solid fuels.

LP (Propane):

- A flexible connector must be installed between the regulator outlet and the fixed piping system, following NFPA 58:6.26.5.1(B).
- LP gas containers installed on the vehicle must be securely mounted and restrained to prevent movement, as specified in 2021 IFC 319.8.2.

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- LP gas system piping, including valves and fittings, must be adequately protected against tampering, impact damage, and damage from vibration, according to 2021 IFC 319.8.4.
- The maximum aggregate capacity of LP gas containers transported on the vehicle for fueling cooking appliances must not exceed 200 pounds (propane capacity), in accordance with 2021 IFC 319.8.1.
- A listed LP gas alarm should be installed within the vehicle, near the LP gas system components, following the manufacturer's instructions as per 2021 IFC 319.8.5.
- Tanks must not be stored on the roof or inside the vehicle.
- Tanks should not extend beyond the bumper and must be equipped with impact protection.

Exhaust Hood and Fire Protection:

- Cooking equipment that produces grease-laden vapors must be equipped with a kitchen exhaust hood, in accordance with the 2021 International Fire Code (IFC) Section 606 [2021 IFC 319.3].
- The exhaust system, which includes the hood, grease-removal devices, fans, ducts, and other components, must be inspected and cleaned according to 2021 IFC 606.3 [2021 IFC 319.10.1].
- Cooking equipment must be protected by an automatic fire extinguishing system, in compliance with 2021 IFC Section 904.13 [2021 IFC 319.4.1].
- Fire protection systems and devices must be maintained according to 2021 IFC Section 901.6 [2021 IFC 319.10.2].
- The manual activation mechanism for the fire suppression system must be visible and easily accessible.
- A "No Smoking" sign must be mounted above or near liquefied petroleum (LP) tanks, with lettering that is at least four inches in height.

Solid Fuel Operations:

- Solid fuel must not be stored:
 - Above any heat-producing appliances or vents. [NFPA 96:15.9.2.2]
 - Closer than three (3) feet from any cooking appliances. [96:15.9.2.2]
 - Near flammable liquids, ignition sources, or chemicals. [96:15.9.2.7]
 - In the path of ash removal or near removed ashes. [96:15.9.2.4]

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- Ash, cinders, and other fire debris must be removed from the firebox at regular intervals, and at least once a day. [96:15.9.3.6.1] and placed in a closed metal container that is located at least three (3) feet from any cooking appliance. [96:15.9.3.8]

Cooking Area:

- There should be either an eight (8) inch steel baffle between the fryer and surface flames, or an eighteen (18) inch gap between the fryer and surface flames [96:6.2.2.1, 96:6.2.2.2].
- No more than one hundred twenty (120) gallons of cooking oil should be stored, and it must be protected from damage and secured during transport [2021 IFC 319.6].
- Metal storage tanks must be UL 80 or UL 142 listed [2021 IFC 319.7.1].

Emergency Egress:

- A minimum of thirty (30) inches of unobstructed aisle space throughout the unit.
- A clear height over the aisle of at least seventy-four (74) inches.
- The walking surface of the egress path must have a slip-resistant surface.

Generators/General Safety:

- The generator must be grounded and in good visual condition [2021 IFC 1204.4].
- Any generator that is not mounted to the vehicle must be positioned at least twelve (12) feet away from mobile or temporary cooking operations [96:17.5.2.1].
- Fuel must be stored in a UL or FM-listed flammable liquids safety container [2021 IFC 5704.3.2.1].
- Fuel must be stored away from combustible materials, and the storage area should be kept clear of combustibles for a minimum of 15 feet [2021 IFC 5704.4.6].
- Extension cords cannot be used as a substitute for permanent wiring [2021 IFC 603.6].
- The generator must be shut down and moved away from the mobile food unit before refueling.
- The electrical panel must be accessible [2021 IFC 603.4].
- If the heat source is non-electric and open flames are used, at least one listed carbon monoxide alarm must be installed [96:17.9.1]..9.1]