Department of Homeland Security Office of the State Fire Marshal

1700 MacCorkle Avenue SE Charleston, WV 25314

Phone: (304) 558-2191

Fax: (304) 558-2537

Fire Safety Inspection Report Mobile or Temporary Cooking Unit

NFPA 58 (Propane)			
Are cylinders properly mounted on the exterior of the unit?	Yes	No	N/A
Is the main shutoff valve accessible?	Yes	No	N/A
Does the unit have a combustible gas detector?			N/A
Does the unit have a log showing the unit was tested prior to use?	Yes	No	N/A
Generators			
If not mounted, is the generator at least 12 feet away from any vehicle?	Yes	No	N/A
If mounted on the unit, is it properly guarded from accidental contact?	Yes	No	N/A
If mounted, is the generator properly grounded?	Yes	No	N/A
Is the exhaust pointed away from the unit and all other units and structures?	Yes	No	N/A
Stabilization			
Does the vehicle or trailer have wheel chocks and or jacks?	Yes	No	N/A
Proper Distances			
Does the mobile cooking unit have 10 foot clearance from everything?	Yes	No	N/A
Other Requirements			
Is a Caution Plate installed?	Yes	No	N/A
Are all flammable and combustible materials removed?	Yes		
Is there a carbon monoxide detector in the food service unit?	Yes		
Is there a Training log for all employees?	Yes		
Is there proper fire department access to the unit?	Yes		
cles within 6 feet of a water source GECI amtended? Yes No MA	atnone	re lie	07.6

Other comments:

SUBMIT PLAN OF CORRECTION WITHIN 15 DAYS RECEIPT OF REPORT

THIS REPORT SHALL REMAIN INSIDE THE MOBILE FOOD UNIT AT ALL TIMES

Orig: Administrator Cc: Fire Marshal

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REQUIREMENTS LISTED ARE NOTIFICATION OF FIRE CODE VIOLATIONS

(NFPA - National Fire Protection Association: SFC - State Fire Code)

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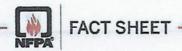
Fire Safety Inspection Report Mobile or Temporary Cooking Unit

Inspection Date		Inspection Type	11 10 10/19/1		La	st Inspection	on sie	
Business			DBA	ob aso	elditsu	dmoo a ev	nit har	Does the un
Enclosure Type		FUELD OF TOTAL A	County	THE HOLE	Simeron	ie Roi is ai	1311 401	in elli seco
Administrator			Phone No.					Зепогатоп
Mailing Address	Address	ay from any venal	WE 7881 S.I	1888	IS TOTE!	enag ent	1001	urious jours
	City		Shabnu	State	30010 T	Zip	is th	betnuom t
ASFM Signature	Ctures?	unts and stru	Control of the Contro	Owners Signature		ust po	s the exha	
Compliant	Yes No	VIN (If Applicable)					Fee	\$

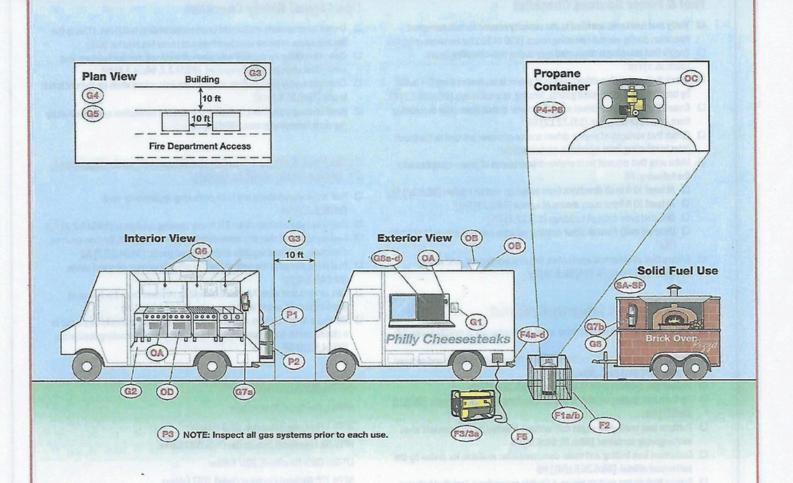
SFM Sticker ID #		This sticker shall remain affixed to the upper left corner of the serving side of the mobile food unit.
	arance non everyming?	Food unit stickers expire December 31 each year. It is the responsibility of the food unit owner to contact the State Fire Marshal's Office for annual inspection.

REQUIREMENTS

THE SOLVED DOOR OF THE ION OF SURVINGENCE OF THE ION OF			
NFPA 70 (Electrical)			
Are all receptacles within 6 feet of a water source GFCI protected?	Yes N	lo N	V/A
Are extension cords UL approved for outdoor use and in good condition?	Yes N		
NFPA 96 - Commercial Cooking Systems			
Is there an NFPA compliant ventilation hood system?	Yes N	1 01	N/A
Is there an NFPA 96 compliant automatic extinguishing system?	Yes N	VO	N/A
Does the AES have a current inspection tag?	Yes N	No I	N/A
Is the cooking equipment listed for commercial use?	Yes N	VO I	N/A
Is the cooking equipment in the correct position for the suppression system?	Yes N	Vo	N/A
Is the cooking equipment and hood clean?	Yes N	No I	N/A
Is there a horn/strobe mounted on the exterior of the vehicle?	Yes N	10 1	N/A
Fire Extinguisher(s)			
Class K - If cooking food that gives off grease laden vapors.	Yes N	Vo !	N/A
Pressurized water extinguisher - Cooking with solid fuels.	Yes N	No !	N/A
Dry Chemical Extinguisher - If generator is used.	Yes 1	No	N/A
Does the fire extinguisher have a current inspection tag?	Yes N	No I	N/A
Have employees been inspecting fire extinguishers monthly?	Yes I	No	N/A
All employees had fire extinguisher training in the past year?	Yes	No	N/A



FOOD TRUCK SAFETY

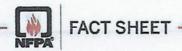


NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Annex B in NFPA 96.

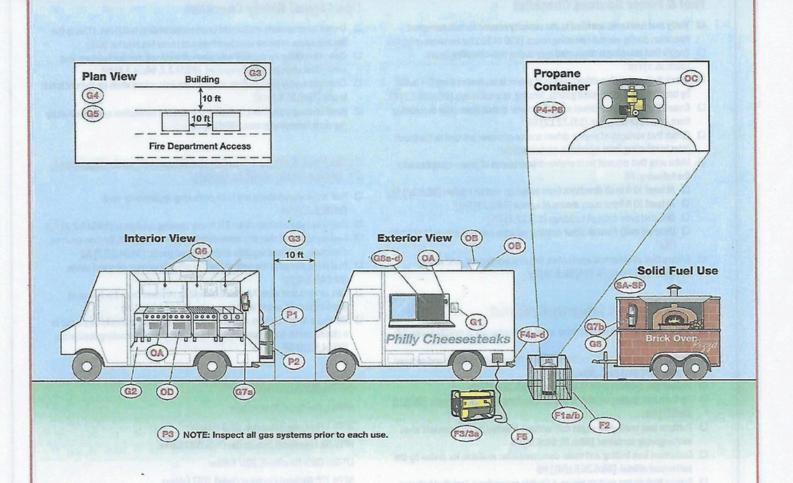
General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.12.8(a)] G1
- ☐ Ensure there is no public seating within the mobile food truck. [1:50.7.1.6.3] G2
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] @3
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] G4
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.5] G5
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] @6

- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3] G7a
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment.
 [96:14.7.1] G7b
- ☐ Ensure that workers are trained in the following: [96:B.15.1]: G8
 - Proper use of portable fire extinguishers and extinguishing systems [10:1.2] G8a
 - ☐ Proper method of shutting off fuel sources [96:10.4.1] G8b
 - □ Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] GSc
 - Proper procedure for how to perform simple leak test on gas connections
 [58:6.16, 58:6.17] G8d



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