Mobile Food Vehicle (MFV) Inspection Information sheet

The following information sheet provides an outline of the items the Fire Marshal’s office will be looking for during your mobile food vehicle inspection. This is only a guide, and additional items may be required per code. Please have all of the following applicable items addressed before the inspection appointment;

I. GENERAL SAFETY REQUIREMENTS

- **Name of Responsible Party/Owner displayed**: The contact information for the business must be displayed or readily available.
- **No Smoking Signs must be present as needed** (English/Spanish)
- **Wheel Chocks are present and adequate**: There must be wheel chocks present to prevent the vehicle from rolling in the event of brake failure.
- **Carbon Monoxide Detector**: There must be a Carbon monoxide detector securely installed inside the vehicle.
- **Workers are trained** on fire extinguisher operation, the method for shutting off fuel sources, 911 call procedures, fuel properties, and the performance of a simple leak test on gas connections.

II. COMPRESSED GAS & FUEL SYSTEMS (If applicable)

- **CNG/LP Regulator protected & Cabinet protecting gas cylinders well vented from the top and bottom**: The gas regulator must be protected from impact. If the cylinder cabinet is enclosed, the cabinet must be vented adequately at the top and bottom.
- **Fuel Shutoff valves are readily accessible**
- **Flexible Connections between the regulator outlet and fixed piping systems must be installed throughout**
- **Gas Cylinders are securely mounted to the vehicle by approved bracing or strapping**: DOT approved metal bracing or strong/rated ratchet type straps must be used.

III. GENERATOR & ELECTRICAL SYSTEMS

- **Generator is separated from nearby combustibles**
- **Cover plates installed and tight on all electrical fixtures throughout**
- **Power Cords or conduit are proper and without frays or damage**
IV. FLAMMABLE STORAGE
- Flammable liquids and other fire hazards must be in a proper storage location away from ignition sources.

V. INTERIOR
- General Housekeeping: storage must be organized to prevent hazards.
- Fire Extinguisher: 3A-10BC: A “RED” fire extinguisher for the vehicle, must be tagged/ serviced within one year. If new, a receipt of purchase must be provided.
- “K” (Kitchen) Extinguisher: must be tagged within one year or if new, a receipt of purchase provided.
- Both Fire extinguishers should be securely mounted near an exit and readily accessible
- Exits unobstructed: Exits must be without obstruction.

VI. SUPPRESSION SYSTEM: If applicable
- Tagged/ Documentation of service within one (1) year: tagged by a Maryland State Fire Marshal approved service company.
- Appears Clean: Hood and duct shall be clean & without grease build up.
- Mounted UL Listed Grease vapor Vents: vents shall be listed for grease vapor.
- Pull station mounted near exit/ unobstructed: suppression system pull stations must be mounted near the exit.

VII. APPLIANCES
- Propane/CNG appliances clearly marked with NSF, ULS, ETL labels: Appliances must be listed for their use.
- Closeable Lid/s on frying Appliance: a mechanism to prevent grease spillage during transport shall be provided.
- Ovens, brick cookers, or solid fuel appliances are clean, vented, and without damage
- Awnings: Awnings or canopies must be NFPA 701 approved.

Fire Safety Inspections are completed by appointment only!
The Fire Marshal’s office is located at 2660 Riva Road, Annapolis MD 21401. Please park along the back of the parking lot.
Please call Lt. Stephen Stanton @ 410-222-7574 to schedule.

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