



*City of Oakland Park Fire Prevention*  
*5399 N. Dixie Highway, Suite #2*  
*Oakland Park, FL 33334*  
*Phone: 954-630-4559*  
*www.oaklandparkfl.gov*

Food Truck(s) Compliance Sheet, please submit all requested documentation 2 weeks before event.

**\*\* Please Note If ANY system is deficient shall be corrected prior to event.\*\***

- 1- Hood Suppression System Report (If Expired you will be asked to leave).
- 2-Current Hood Cleaning Report and Tag. (If Expired you will be asked to leave).
- 3-All Extinguishers Shall be Current. Please provide copy of annual service.
- 4- Have a Current Department of Health Certificate.
- 5- This is a copy of our Inspection Checklist, please note any deficiencies may result in being asked to leave the event.



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## Oakland Park Fire Rescue Food Truck Inspection Checklist



Ensure they have a Department of Health certificate.	
Check the general impression of the exterior and interior of the truck.	
Ensure they have an 3A:40BC fire extinguisher with a current inspection tag and Class K fire extinguisher if cooking operations produce grease-laden vapors	
Ensure they have a Class K fire extinguisher with a current inspection tag if their cooking method produces grease laden vapors.	
Ensure they have a proper hood/suppression system for the type of cooking being done.	
Inspect hood system for proper nozzle coverage, nozzle height, cylinder guage at proper level, and trigger pin is in the cocked or set position.	
Inspect hood system, fusible links and nozzles for excessive grease build-up.	
Ensure proper separation (8") (or baffles)from cooking oils and open flames.	
Ensure LPG tanks are secure and not leaking.	
Look at hood system report and ensure hood system has been inspected within the past 6 months and does not have any deficiencies.	
Housekeeping and over all safety (i.e bad oil leak, jagged steel bumper etc...)	
Are documents in a binder and accessible (semi-annual fire suppression system report; hood cleaning report)	
Ensure vehicles are separated and have a clearance of at least 10 feet in all directions from vehicles, buildings, combustible materials, and other cooking opearitions	
A placard shall be conspicuously placed near each Class K extinguisher that states that the fire extinguishing system shall be activated prior to using the fire extinguisher	
A method of communication to emergency personnel shall be accessible to all employees (at least one person in every truck must have a cell phone.	
All employees operating the mobile food vehicle must be trained in: use of portable fire extinguishers and automatic extinguishing systems; proper method of shutting off fuel sources; proper procedure for notifying the local fire department; proper refueling; how to perform leak detection of LP-gas. Refresher training shall be provided annually and all training documentation shall be located inside binder.	
Portable generators shall be positioned so that the exhaust is directed: at least 12 feet in any direction away from any openings or air intakes and means of egress; away from any building; away from any mobile or temporary cooking vehicle or operation.	
LP-Gas - cylinders must be mounted at least 5 feet from any ignition source, such as a generator.	
LP-Gas - cylinders shall be secured in an upright position	
LP-Gas - there shall be a quarter-turn valve installed within the LP-gas piping for emergency shut off. This shall be installed on the exterior of the vehicle and readily accessible	
LP-Gas - A "PROPANE EMERGENCY SHUT-OFF" sign and a "NO SMOKING" sign shall be installed directly next to or above the gas cylinder; shall be highly visible; permanent weatherproof sign with a minimum of 2" lettering	
LP-Gas - regulator shall be installed with a durable cover designed to protect against rain, mud, and wheel spray and the pressure relief vent opening pointing vertically downward to allow for drainage of moisture collected on the diaphragm of the regulator	
LP-Gas - containers that show excessive denting, bulging, gouging, or corrosion shall be removed from service.	
LP-Gas - cylinders shall be retested every 5-12 years in accordance with the manufacturer's recommendations (no letter after the requalification date means the cylinder must be retested within 12 years; an "S" after the requalification date means must be retested withing 7 years; an "E" after the requalification date means the cylinder must be retested within 5 years	
LP-Gas containers on vehicles shall not exceed 200 gallon aggregatd water capacity	
Leak Detection: A test gauge shall be installed at or before the regulator; pressure shall be observed for a minimum of 3 minutes with no drop in pressure; tanks, hoses, and fittings shall be free of leaks. Documentation that the system if free of leaks shall be kept in binder	
An LP-gas detection device and carbon monoxide detector shall be installed in every Mobile Food Dispensing Vehicle with a gas supply to either a generator or cooking appliances and shall be tested every month.	