



**SANTA CLARA FIRE DEPARTMENT
FIRE PREVENTION AND HAZARDOUS
MATERIALS DIVISION**

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MOBILE FOOD FACILITY STANDARD

Scope:

Jurisdictions throughout Santa Clara County conduct regulatory inspections of Mobile Food Facilities (Food Trucks) when operated in conjunction with a Special Event. The Santa Clara County Department of Environmental Health (SCCDEH), Consumer Protection Division provides direction and oversight on the annual permitting process for these facilities.

Food Trucks participating in a permitted Special Event (I.E., Festival, Carnival, Street Fair, Farmers Market, etc.) within Santa Clara County shall have a current SCCDEH annual permit, and be compliant with the following regulations:

- California Fire Code 2016 Edition (CFC)
- California Code of Regulations, Title 19 (CCR)
- California Mechanical Code 2016 Edition (CMC)
- California Health and Safety Code (H&S)

California Fire Code §904.11:

The Office of the State Fire Marshal amended CFC §904.11 to clarify the application of Underwriters Laboratories Standard 300 (UL 300). **These regulations became effective January 1, 2008.** All automatic fire extinguishing systems used for the protection of commercial cooking operations that produce grease laden vapors shall comply with UL 300. All existing dry and wet chemical fire extinguishing systems installed for the protection of those operations shall comply with the UL 300 Standard.

California Fire Code §904.11.6.2:

Automatic fire extinguishing systems shall be serviced at least every 6 months and after activation of the system. Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the fire code official upon completion.

California Code of Regulations, Division 1, §573(a):

Fire extinguishers with a Class K rating shall be provided for hazards where there is a potential for fires involving combustible cooking media (vegetable or animal oils and fats).

California Mechanical Code §513.2.2:

Commercial cooking equipment that produces grease laden vapors shall be provided with a Type I Hood (a kitchen hood for collecting and removing grease and smoke), in accordance with this California Mechanical Code, and an automatic fire extinguishing system that is listed and labeled for its intended use as follows:

Wet chemical extinguishing system, (NFPA 17A, Standard for Wet Chemical Extinguishing Systems), complying with UL 300, Fire Testing of Fire Extinguishing Systems for the Protection of Restaurant Cooking Equipment

California Health & Safety Code §113789:

Food facility includes permanent and nonpermanent food operations (commissaries and mobile facilities) that store, prepare, package, serve, vend, or otherwise provide food for human consumption, on or off the premises, at the retail level.

Electrical Power:

1. Generators shall be placed in locations approved by the authority having jurisdiction for Outdoor Special Events use. Generator placement shall be a minimum of 20 feet away from tents and canopies and their locations shall be inaccessible to the public and cordoned off with caution tape;
2. Each generator shall have a minimum 40B:C rated fire extinguisher near its location and accessible for use;
3. Food trucks with pre-plumbed (inboard) gasoline generators are allowed to operate provided they are compliant with the California Mechanical and Electrical Codes;
4. **Under no circumstances shall gasoline be stored in Food Trucks or on site.** Refueling of approved generators is prohibited during event hours. During approved refueling times, no smoking or open flames shall be within twenty five (25) feet of refueling operations;
5. Extension cords and cables shall be of a grounded type and approved for outdoor use. Extension cords shall not be frayed, worn, or in pedestrian traffic areas unless they are secured. Cables shall be provided with cable ramps;
6. All electrical power shall be in locations free from potential water intrusion and not located near gutters or storm drains;
7. Fuel line fittings shall be visually checked for leaks before any generator is operated.

Liquefied Petroleum Gas (LP-Gas):

1. LP-gas cylinders shall be secured in the upright position;
2. LP-gas cylinders shall not be stored in the food truck;
3. LP-gas cylinders, piping, valves and fittings located outside the food truck shall be adequately protected to prevent tampering, damage by vehicles or other hazards;
4. LP-gas piping, valves and fittings shall be leaked tested prior to use.

Additional Requirements:

1. A minimum of five (5) feet separation shall be maintained between individual food trucks;
2. Food trucks shall have at least one 2A:10B:C fire extinguisher serviced within the last 12 months and accessible within the vehicle at all times.