



MOBILE FOOD VEHICLES (MFV)

2013 FIRE SAFETY INFORMATION PACKET

The Rochester Fire Department is instituting a three year phase-in program for mobile food vehicle vendors. The goal of the program is to provide a safe operating environment for the vendors, customers, and pedestrians in the vicinity of the truck. The program is intended to establish minimum safety standards for existing vehicles in year one while gradually increasing the safety to acceptable levels in year four. This allows current vendors time to plan for necessary upgrading of equipment, if necessary.

The focus of year one, 2013, is establishing acceptable standards for fuel safety. This will include all fuel used for cooking or the running of generators (on board and off board). Location, protection and storage of these materials will be addressed.

Approved propane pressure reducing valves will be required (no external tank heating devices will be allowed unless they are approved by a recognized propane industry agency).

Extinguishers will be required as described in Part 8 and Part 13 of the Fire Safety Specifications enclosed. Egress paths will also need to be identified and maintained.

Propane or CNG and CO detection will also be required.

Inspection Requirement

All mobile food vehicles that will use a gasoline or diesel generator, propane, compressed natural gas or a fire suppression hood must pass a fire safety inspection conducted by the Rochester Fire Department (RFD) that will include the focus on fuel safety as introduced above.

In this packet you will find:

- Mobile Food Vehicle Fire Safety Specifications
- Mobile Food Vehicle Inspection Checklist

Fire Safety and Propane Handling Training Requirement

All mobile food vehicles with propane must have a person trained in handling and exchanging propane tanks on board at all times. Safety training (provided by RFD at no cost to you) will be required. At least one person certified by the RFD as trained will be required to be with the food truck at all times it is in operation as a food vending site. Identification with name and year of

validation will be provided to identify certified workers. At present, this training is a stand-alone training course instructed by the Rochester Fire Department – Fire Safety Division.

- Upcoming courses will be posted on the City’s website at www.cityofrochester.gov/foodtrucks.
- All courses will be held at the Public Safety Training Facility, 1190 Scottsville Rd., Room 103.
- Training will be valid for three years, through the end of 2016

Years Two and Three:

The focus of year two, 2014, will be ventilation systems.

All the standards from year one apply AND:

Food Trucks not producing grease laden vapors (steam tables) would be required to have Type II hood systems as defined by NFPA 96.

Food trucks that produce grease laden vapors (by using griddles or fryers) would be required to have a Type I hood system as defined by NFPA 96.

The focus of year three, 2015, will be extinguishing systems.

Hood systems with approved extinguishing systems for any vending truck producing grease laden vapors will be required. The extinguishing systems will be required to have a valid inspection from an extinguishing servicing company. These inspections must be completed prior to first use (season) and inspections are valid for six months.

Any new applicants after 2015 will need to be equipped with an Onboard Generator.

The Fire Safety Division is here to assist you in meeting these fire safety standards and will be happy to answer any questions you have at the upcoming training courses. In the meantime, should you have immediate questions or concerns, please do not hesitate to contact the Fire Safety Division at 428-9344.