



# Mobile Food Truck Vendor Inspection Checklist



Name of Business: \_\_\_\_\_

Name of Owner: \_\_\_\_\_

Phone: \_\_\_\_\_

Business Address: \_\_\_\_\_

Vehicle Identification Number: \_\_\_\_\_

\_\_\_\_\_

Unique ID: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

## Facility:

- General housekeeping issues to the exterior or interior of the vehicle.
- Misuse extension cords or adapters
- Faulty/non-code-compliant electrical appliances, fixtures, equipment, and wiring

## Means of Egress:

- Blocked or obstructed exits
- Exits Operate Properly

# Mobile Food Truck Vendor Inspection Checklist (Continued)

## Fire Suppression and Alarm System:

- Kitchen exhaust systems are required anytime cooking equipment produces grease-laden vapors. Cooking equipment shall be protected by automatic fire extinguishment systems
- All suppression being tested/ inspected annually (Sprinkler, alarm, and hood/ duct)
- The hood and duct system is cleaned at least twice a year
- Grease build-up above the filters (Pull filters to inspect)
- Fire extinguishers (Including K class) tested/ inspected annually
- Fire extinguishers (Including K class) are properly placed and available

## Supplemental:

- Additional hazards unique to the business. List any:  
\_\_\_\_\_
- No more than 200 pounds of LP gas
- These tanks are fixed/ secured at all times
- Emergency gas shut-off built into the gas lines, which is tripped by the activation of the hood/ duct
- LP gas alarm is installed in the vehicle in order to detect leaks

Additional Comments:

Inspected by: \_\_\_\_\_

Date of inspection: \_\_\_\_\_