



SHREVEPORT FIRE DEPARTMENT

Fire Prevention Division

505 Travis Street, Suite 510
Shreveport, Louisiana 71101



FOOD TRUCK REQUIREMENT CHECKLIST

- Provide a minimum of one 2A:10-B:C fire extinguisher and, if cooking produces grease-laden vapors, a minimum of one Class K fire extinguisher [NFPA 96:B.9.7] (NOTE: All fire extinguishers are required to be certified annually and tagged by a Louisiana licensed fire extinguisher company)
- If cooking operations produce grease-laden vapors and no fire suppression system is installed, the owner shall have until **January 1, 2022** to have one installed by a Louisiana licensed fire protection company. [NFPA 96:10.1.2] [NFPA 1:50.4.3.2*]
- If a fire suppression system is installed, it shall receive a certification from a Louisiana licensed fire protection company at least every 6 months. [NFPA 96:11.2.1] [NFPA 1:50.5.2.1*]
- Cooking equipment used in processes that produce smoke or grease-laden vapors shall be equipped with an exhaust system. [NFPA 96:4.1.1] The exhaust system shall be inspected for grease buildup, and cleaned if necessary, at least every 6 months. [NFPA 96:11.4] [NFPA 96:11.6.1]
- Ensure that workers are trained in the following: [NFPA 1:50.7.1.9.1]
 - Proper use of fire extinguishers and extinguishing systems
 - Proper method of shutting off fuel sources
 - Proper refueling
 - How to perform leak detection

The owner and/or operator shall ensure the following each time before commencing operations:

For food trucks utilizing LPG:

- Check that the main shutoff valve on all gas containers is readily accessible. [NFPA 58:6.26.4.1(3)]
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [NFPA 58:6.26.3.4]
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [NFPA 58:6.16; NFPA 58:6.17]
- Close gas supply piping valves and gas container valves when equipment is not in use. [NFPA 58:6.26.8.3]
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [NFPA 96:14.2.2; NFPA 96:14.2.3]

For food trucks utilizing solid fuel (i.e. wood and charcoal):

- Fuel is not stored above any heat-producing appliance or vent. [NFPA 96:14.9.2.2]
- Fuel is not stored closer than 3 ft. to any cooking appliance. [NFPA 96:14.9.2.2]
- Fuel is not stored near any combustible flammable liquids or ignition sources. [NFPA 96:14.9.2.7]
- Fuel is not stored in the path of the ash removal or near removed ashes. [NFPA 96:14.9.2.4]
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals [NFPA 96:14.9.3.6.1]
- Where solid fuel storage is in the same space as the solid fuel appliance or in the same space as the fuel-loading or clean-out doors, fuel storage shall not exceed a 1-day supply. [NFPA 96:B.10.8.2.1]
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [NFPA 96:14.2.2; NFPA 96:14.2.3]
- Install an approved carbon monoxide detector. [NFPA 1:50.7.1.11.2]

For food trucks utilizing internal combustion engine power sources (i.e. generators):

- Position generators so that the exhaust is at least 5 ft. in any direction away from any openings, air intakes, means of egress, or from any building, structure, or vehicle. [NFPA 1:50.7.1.10.2]
- Refueling shall not be allowed during mobile or temporary cooking operations. [NFPA 96:18.3.1]
- Refueling from a container shall be permitted when the engine is shut down and the surface temperature of the engine and fuel tank is below the autoignition temperature of the fuel. [NFPA 1:11.7.2.1.2]