



CITY OF YPSILANTI FIRE DEPARTMENT
 525 W. Michigan, Ypsilanti, MI 48197
 (734) 482-9778



**Fire Prevention Checklist
 Mobile Food Vendor**

All mobile food vendors vehicles equipped with a kitchen exhaust hood and duct system and/or using deep fryers are subject to an annual fire inspection. Call the City of Ypsilanti Fire Department Fire Marshal' Office at 734-482 9778 during regular business hours to schedule your free initial inspection at the Fire Department. Failure of this inspection will delay permission to operate the mobile unit in the City of Ypsilanti. The City of Ypsilanti accepts proof of inspection by other certified fire agencies.



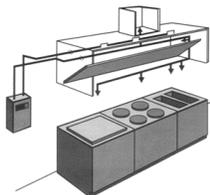
Extinguisher Requirements:



All cooking vendors are required to have at least one extinguisher.
 At least one class ABC extinguisher with a minimum of a 3A40BC rating.
 Visible current inspection tag
 Fully Charged (gauge indicates full)
 Located within 30 feet of commercial type cooking equipment.



Does your cooking operation produce grease-laden vapors? (Grills, fryers) If so, in addition to the portable extinguisher listed above your operation requires;
 Class K rated portable extinguisher.
 Current inspection tag
 Fully Charged (gauge indicates full)
 Located within 30 feet of commercial type cooking equipment.



Does your cooking operation produce grease-laden vapors required to be exhausted through a commercial kitchen exhaust hood and duct system? If so, in addition to the portable extinguishers listed above your operation requires; Commercial kitchen exhaust hood and duct system with an automatic fire extinguishing system and current proof of inspection.

Compressed Gas: LP/Propane cylinders are properly secured and remain secured by one of the following methods, unless actively being refilled; Nested and secured by one or more restraints to a fixed object.
 Minimum of 10-foot clearance from any trash or combustible material.
 Not kept in passenger area of vehicle
 Emergency shut off ¼ turn located on the exterior.



Protection from Vehicular damage (NFPA 1 601.15)

Egress and Emergency Access: The placement of the concession operation does not interfere with fire lane, fire break, fire hydrant, or exit access of any proximate structures.

Mobile Food Vendor Frequently Asked Questions:

1. Why is a suppression hood required with my ventilation system?

A ventilation hood system equipped with a fire suppression system will provide a rapid response to extinguish cooking fires. The release of grease laden vapors associated with commercial cooking can ignite without warning. The suppression hood will immediately react to high temperatures associated with cooking fires and extinguish them prior to the fire spreading to other combustibles around the cooking area.

2. Why am I required to have a Class K fire extinguisher?

This must be applied after the initial automatic fire suppression system has activated. Grease fires are extremely hot and can rekindle. Cooking operations that involve deep frying or the release of grease laden vapors can lead to fires that cannot be controlled with the Dry Chemical type ABC extinguishers. Class K extinguishers emit a Low PH Wet Chemical Agent in a fine mist that helps prevent grease splash and fire rekindle while cooling the appliance.

Some advantages are:

- Precise extinguishing agent application
- Excellent for use on all cooking appliances
- Less corrosive and cleaner than Dry Chemical powders

3. What size Class K Extinguisher do I need?

A 1.5 gallon (6 liter) Class K extinguisher is sufficient for up to 4 fryers with a maximum capacity of 80 lbs each.

4. What is the best way to secure and transport LPG cylinders in a vehicle or trailer?

All LPG cylinders should be secured during transport and must be isolated from the interior or passenger areas. LPG cylinders must also be kept away from open flames and other heat sources such as generators. ASME cylinders are generally permanently mounted around the exterior and all appliances are piped outside of the passenger / work area to the cylinder. Portable cylinders must also be isolated from the passenger / work area. They can be securely mounted on the outside or placed in a gastight compartment that prevents vapors from entering the passenger/work area. LPG cylinders should never be transported or installed inside a vehicle passenger area.

5. Does the Fire Code Inspection cover only the items listed on the checklist? What are they?

The checklist provided covers some of the most common concerns with mobile food operations, but additional items are subject to inspection:

- Electrical wiring – all wiring in safe manner, not exposed to elements or public
- Access / egress - sufficient exits for escape in the event of fire, not blocked or locked

These examples are not all inclusive, and do not include other State vehicle / trailer inspection and safety regulations.