



GREAT FALLS FIRE RESCUE

105 9th Street South, Great Falls, MT 59405
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GREAT FALLS FIRE RESCUE MOBILE FOOD VENDOR AND TEMPORARY COOKING OPERATION REQUIREMENTS

Why are there new requirements?

In 2023, the State of Montana Adopted the 2021 International Fire Code (2021 IFC). This edition has a new Section 319 on Mobile Food Preparation Vehicles. Section 319 references the 2021 National Fire Protection Association Standard 96 (2021 NFPA 96), which refers to mobile food vendors and temporary cooking operations. The following pages are checklists and contacts to help you meet the 2021 IFC and 2021 NFPA 96 requirements.

Inspections:

Great Falls Fire Rescue is involved in the licensing process requiring a fire inspection for all Mobile Food Vehicles (MFV) and Temporary Cooking Operations (TCO) performing business within the city limits. These inspections will be utilizing the 2021 IFC and 2021 NFPA 96 and looking into fuel safety and other items that may pertain.

Inspection Process:

MFV inspections will occur at the GFFR Training Center, located at 1900 9th St S, Great Falls, Mt 59405. Inspections will occur on Tuesdays and Thursdays and are done by appointment only. TCO inspections will take place onsite the day before the event or earlier. To schedule an inspection, please call 406-727-8070. All inspections for the Montana State Fair will occur the day before the fair begins; appointments will not be required.

Inspection with violations:

MFV with violations found during the initial inspection shall have a re-inspection required. A thirty (30) day period will go into effect after the initial inspection to correct all violations. Once the violations have been corrected, it is the MFV's responsibility to contact GFFR and schedule a re-inspection. If the MFV fails the re-inspection, a City of Great Falls License will not be issued.

TCO inspections where violations are found shall have all violations corrected before the event begins unless an exception from the GFFR Fire Prevention Bureau (FPB) is given.



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MOBILE FOOD AND TEMPORARY COOKING REQUIREMENTS

Fire Extinguishers:

1. Minimum of one (1) sized 2A-10BC all-purpose dry chemical fire extinguisher.
2. A Class K liquid chemical extinguisher is also required if you use grease in your cooking process.
3. Extinguishers mounted in an accessible location, with the top of the extinguisher three to five (3-5) feet above the floor.
4. Extinguishers must also have a current service tag affixed to it at the time of inspection. This tag must indicate that the extinguisher has been serviced and inspected within the past eleven (11) calendar months, and the extinguisher shall be a serviceable model per NFPA 10. No plastic fire extinguishers will be allowed.

Commercial Cooking Appliance Systems:

1. The fire suppression system and the portable Class K liquid chemical extinguisher must have a current service tag within the last six (6) months. If it has yet to be serviced within the last six (6) months, you will need to have it professionally serviced prior to inspection.
2. As indicated above, A Class K liquid chemical extinguisher must be mounted.
3. The Class K liquid chemical extinguisher must be tagged as indicated above.
4. The manual activation for the hood suppression must be accessible and unobstructed.
5. The mechanism of activating the suppression system shall also shut off gas to the burners.

Waste:

1. One (1) OSHA compliant, metal can for oily waste, with a tight-fitting lid is required. The size of the can depends on the amount of rags utilized.
2. Oily waste cans are required to be emptied daily.
3. The oily waste can be located just outside the booth or stand in cases where space is limited, so long as it is accessible during hours of operation.
4. No other trash or debris may be placed in these cans.

Generators:

1. All generators and fuel cans shall be located at least twelve (12) feet from the mobile food preparation vehicle. All fuel cans onsite shall have a secure lid or cover to control vapor release.
2. Generators must be isolated from the public to prevent accidental touching of a hot unit.
3. Generators may not be refueled while the unit is running. Shut the unit down and move it away from the food truck when refueling.

LP Gas:

1. LP tanks must be ten (10) feet from tents and canopies.
2. LP tanks must be stored and secured in an upright position.
3. LP refueling may only be done after event hours.
4. Vendors using propane/LP gas must place "NO SMOKING" signs above or near their tanks and enforce a "NO SMOKING" policy around the mobile food unit.



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Miscellaneous:

1. No straw, wood chips, or other combustible material may be used as ground cover where open flame cooking/heating devices are used.
2. No open flame cooking devices may be located under or near any canopy and must be ten (10) feet from any flammable fabric.
3. There shall always be at least one food unit operator on site who has been trained in the use of portable fire extinguishers.
4. Vendors using solid fuel cooking appliances must have a water extinguishing source available (hose, bucket, or water extinguisher).

INSPECTION CHECK LIST

Fire Extinguishers:

1. Portable fire extinguisher 2A:10B:C are installed near kitchen cooking areas
2. Cooking appliances that produce grease-laden vapors protected by listed fire extinguisher (Class K) (One per 4 fryers)
3. 1.5 Gallon Class K or 2A Water Extinguisher for solid fuels

LP (Propane):

1. Flexible connector is installed between the regulator outlet and the fixed piping system [NFPA 58:6.26.5.1(B)]
2. LP gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement [2021 IFC 319.8.2]
3. LP gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration [2021 IFC 319.8.4]
4. Maximum aggregate capacity of LP gas containers transported on the vehicle and used to fuel cooking appliances only shall not exceed two hundred (200) pounds propane capacity [2021 IFC 319.8.1]
5. A listed LP gas alarm shall be installed within the vehicle, near LP gas system components, in accordance with the manufacturer's instruction [2021 IFC 319.8.5]
6. Tanks not stored on the roof or interior
7. Tanks do not extend past the bumper or provided with impact protection

Exhaust Hood and Fire Protection:

1. Cooking equipment that produces grease-laden vapor shall be provided with a kitchen exhaust hood in accordance with 2021 IFC Section 606 [2021 IFC 319.3]
2. The exhaust system including, hood, grease-removal devices, fans, ducts, and other appurtenances, shall be inspected and cleaned in accordance with 2021 IFC 606.3 [2021 IFC 319.10.1]
3. Cooking equipment shall be protected by automatic fire extinguishing system in accordance with 2021 IFC Section 904.13 [2021 IFC 319.4.1]



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4. Fire protection systems and devices shall be maintained in accordance with 2021 IFC Section 901.6 [2021 IFC 319.10.2]
5. Manual activation mechanism for fire suppression system is visible and accessible
6. "No Smoking" sign is mounted above/near LP tanks with four (4) inch minimum lettering

Solid Fuel Operations:

1. Solid fuel is not stored above any heat-producing appliance or vent [NFPA 96:15.9.2.2]
2. Solid fuel is not stored closer than three (3) feet from any cooking appliance [96:15.9.2.2]
3. Solid fuel is not stored near any flammable liquids, ignition sources, or chemicals [96:15.9.2.7]
4. Solid fuel is not stored in the path of the ash removal or near removed ashes [96:15.9.2.4]
5. Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day [96:15.9.3.6.1]
6. Removed ashes, cinders, and other removed debris should be placed in a closed, metal container located at least three (3) feet from any cooking appliance [96:15.9.3.8]

Cooking Area:

1. Eight (8) inch steel baffle between fryer and surface flames, or eighteen (18) inch space between fryer and surface flames [96:6.2.2.1, 96:6.2.2.2]
2. No more than one-hundred-twenty (120) gallons of cooking oil, which is protected from damage and secured during transport [2021 IFC 319.6]
3. Metal storage tanks are UL 80 or 142 listed [2021 IFC 319.7.1]

Emergency Egress:

1. Minimum of thirty (30) inches of unobstructed clear aisle space throughout the unit
2. Clear unobstructed height over the aisle of at least seventy-four (74) inches
3. Walking surface of the egress path has a slip-resistant surface

Generators/General Safety:

1. Generator is grounded and visually in good repair [2021 IFC 1204.4]
2. Any generator that is not mounted to the vehicle shall be twelve (12) feet away from mobile or temporary cooking operations [96:17.5.2.1]
3. Fuel is stored in a UL or FM-listed flammable liquids safety container [2021 IFC 5704.3.2.1]
4. Fuel is stored away from combustible materials. Area shall be kept clear of combustibles for not less than 15 feet [2021 IFC 5704.4.6]
5. Extension cords shall not be used in place of permanent wiring [2021 IFC 603.6]
6. The generator shall be shut down and moved away from the mobile food unit before refueling
7. Electrical panel shall be accessible [2021 IFC 603.4]
8. If the heat source is nonelectric and open flames are used, at least one listed carbon monoxide detector shall be installed [96:17.9.1]