



# Washington State Assn of Fire Marshals Food Truck Inspection Checklist 2021 IFC (as of 03-22-2024)

## The WSAFM Food Truck Inspection Program

A single inspection is accepted by participating jurisdictions throughout Washington. This document is a standardized inspection recognized by multiple fire jurisdictions. You may receive a single inspection once every 12 months from any participating jurisdiction, and that inspection will be recognized by all participating jurisdictions. This document must be posted in the vehicle at all times. For a list of participating jurisdictions please visit: [www.wsafm.com/Food\\_Trucks](http://www.wsafm.com/Food_Trucks)

**Local permits are still required.** You must contact the local fire department where you are vending and, if required, receive a food truck permit prior to operating in that jurisdiction. Many jurisdictions will reduce their permit fees if you have received a valid WSAFM Food Truck Inspection from another jurisdiction.

## Vehicle and Operator Information

Name of Mobile Food Vehicle: \_\_\_\_\_  
Mailing Address: \_\_\_\_\_  
Contact Person: \_\_\_\_\_  
Phone Number: \_\_\_\_\_ Email: \_\_\_\_\_  
L&I Number (VEN): \_\_\_\_\_ License Plate#: \_\_\_\_\_

## Inspection Agency and Results



Date Inspected: \_\_\_\_\_ Fire Agency: KING COUNTY FIRE DISTRICT #2  
Inspector Signature: \_\_\_\_\_

<b>Summary of Inspection – WSAFM</b>	
<input type="checkbox"/> Approved – No violations. Not approved to operate.	Approved to operate, correct violations by date below.
<input type="checkbox"/> Violations noted must be corrected by _____. When all violations are corrected, email/call for sign off and for permit issuance if no permit issued during inspection. Insp Name: _____. Phone or email: _____.	

## WSAFM Inspection Checklist

<u>Documentation</u>	PASS	FAIL	N/A
1. Washington State L&I Approval Insignia	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Fire Department Permit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<u>Cooking System Type-1 Hood</u> (If produces grease laden vapors)	PASS	FAIL	N/A
1. Cooking suppression system is UL300 listed, serviced, and cleaned. • Date of last service: (Semiannually) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

- Date of last cleaning: \_\_\_\_\_
2. Manual Pull Station accessible and unobstructed.
  3. Signage per 2021 Fire Code 904.13, as amended by WA.

**Cooking Oil Storage**

PASS FAIL N/A

1. Aggregate volume of containers is less than 120 gallons.
2. Storage containers stored in such a way as to not be toppled or damaged during transport.
3. Metallic cooking oil storage tank in listed per UL80 or UL 142
4. Nonmetallic storage tank installed per manufacturer’s instructions and listed for use with cooking oil and does not exceed 200 gallons per tank.
5. Normal and emergency vents are provided for metallic tanks. [Not required to vent to the exterior]
6. Normal vent is provided for non-metallic tanks. [Not required to vent to the exterior.]

**LP-Gas Systems**

PASS FAIL N/A

1. LP tanks are located on the outside of the vehicle or in a vapor tight cabinet vented to the outside.
2. LP tanks are not located on the back of the vehicle extending beyond the bumper, except where approved by L&I in stamped plan set available to fire inspector. ([For assistance: www.lni.wa.gov/licensing-permits/manufactured-modular-mobile-structures/food-trucks-trailers/#do-you-have-a-food-truck](http://www.lni.wa.gov/licensing-permits/manufactured-modular-mobile-structures/food-trucks-trailers/#do-you-have-a-food-truck)).
3. Maximum LP tank size less than 200 pounds. (4.23 lb = 1 gal)   
  - Number of tanks: \_\_\_\_\_
  - Size of tanks: \_\_\_\_\_
  - Date last inspected by an approved inspection agency: \_\_\_\_\_  
(Annually)
  - Date of last hydro: \_\_\_\_\_
4. LP tanks securely mounted, and piping protected.
5. LP gas alarm installed, operational and tested.   
  - Last test date: \_\_\_\_\_
6. LP shut off valves installed and accessible.
7. LP tanks used or stored outside of the vehicle shall be secured with a non-combustible strap or chain in an upright position and protected from impact.

**CNG Systems**

PASS FAIL N/A

1. All CNG containers are NGV-2 cylinders with a maximum size less than 1300 pounds. (1 ft<sup>3</sup> = 8 lbs)   
  - Number of tanks: \_\_\_\_\_
  - Size of tanks: \_\_\_\_\_
  - Tank expiration date(s): \_\_\_\_\_
  - Date last inspected: \_\_\_\_\_  
(Every 3 years)



# Washington State Assn of Fire Marshals

## Food Truck Inspection Checklist

2021 IFC (as of 03-15-2024)

- Date of last hydro: \_\_\_\_\_
- 2. Tanks securely mounted, and piping protected.
- 3. Methane gas alarm installed, operational and tested.   
  - Last tested date: \_\_\_\_\_

### Portable Fire Extinguishers

PASS FAIL N/A

1. Class K Extinguisher installed along egress path *(If using deep fat fryer or solid fuels)*.   
  - Date last Serviced *(Annually)* \_\_\_\_\_
2. Fire protection system use placard installed near Class K Extinguisher.
3. Portable extinguisher for combustibles shall be provided along egress path. Minimum 2A:10B:C in addition to Class K (if required) for UL-300 system, 20B:C for generator use, and 2A:40B:C for LP-gas/propane.   
  - Date last serviced *(Annually)* \_\_\_\_\_

### Electrical

PASS FAIL N/A

1. Extension cords protected from damage.
2. No open electrical junction boxes or wiring.

### Generators

PASS FAIL N/A

1. Generators that are not vehicle-mounted located a minimum of 10 feet from combustibles.
2. Refueling of internal combustion engines shall not be allowed during cooking operations and only when the electric generators and internal combustion power sources are not in use.
3. Fire extinguisher rated 1A:20:BC is provided in egress path (may use extinguisher identified in Fire Extinguisher section above for this purpose).

## Keep Required Documentation in Your Food Truck

Operators must keep a copy of the following documents in the inspected food truck. You may be asked to produce these at any time by a fire department inspector.

- **Complete drawings for hood suppression system commissioning (NFPA 96 11.6.1)**
- **WSAFM Food Truck Inspection Checklist** (this form or other documentation provided to you by the fire agency that completed your inspection).
- **Inspection, test, and/or cleaning reports** for your commercial range hood, fire suppression system and extinguishers, completed by the contractor you use.
- **Any permit(s)** issued by a local fire department for your food truck.