



Bristol Kendall Fire Department

FIRE PREVENTION BUREAU

103 East Beaver Street
Yorkville, IL 60560-1704
Phone: 630 553-6186 Ext. 119
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FOOD TRUCK INSPECTION CHECKLIST

Date: _____ Vendor Name: _____ Event: _____

- Minimum space of 10' from the front and rear bumpers of other trucks.
- Canopies made of fire resistant fabric.
- Flame retardant certification must be provided for all tents and canopies.

GENERATORS AND LPG TANKS

- Generators located on the exterior of the vehicle must be stored in an enclosed, vented housing to prevent public access. Compartments built into the truck must have venting to the exterior and must not allow any venting to the interior of the vehicle.
- Electrical connections must be made using permanent wiring. Extension cords shall not replace permanent wiring and shall not pass through walls, ceilings, floors, under doors or be subject to physical impact.
- Generators shall only be fueled at motor vehicle fueling stations. At no time should gas cans be stored on or near the food truck.
- No storage or use of LPG cylinders or tanks within the vehicle will be allowed at any time. If an LPG storage compartment is added on the rear of the truck, the bumper shall extend beyond the compartment to provide added impact protection.
- LPG tanks shall be covered to provide for weather protection and to prevent tampering.
- No tanks shall be installed, transported, stored inside the vehicle or on the roof at any time. No more than 2 – 100 lb. tanks are allowed (200 lbs. aggregate).

LPG PIPING

- All piping, interior gas appliances and commercial kitchen hood suppression systems must be professionally installed by a licensed contractor.
- A “flex pipe” shall be provided between the cylinder or regulator and the gas piping system. From the regulator to the appliance, steel tubing must be installed with a minimum wall thickness of 0.049 in.

HOOD SYSTEM/HOOD SUPPRESSION

- For vehicles with a grill, stove or deep fryer, a Type I hood system must be in place above appliances that produce grease laden vapors. For all others, a Type II hood system for air movement is required.
- Hood and exhaust systems shall be inspected in conformance with the requirements as adopted. Current inspection tag in place.
- At the time of inspection, hood & exhaust systems must be cleaned to the manufacturer's specifications.

FIRE EXTINGUISHERS AND APPLIANCES

- When a grill or stove and a deep fryer are adjacent to each other, there shall be an 8" high non-combustible splash shield between them, as required by NFPA 96, or a 16" space must be provided between them.
- All trucks must have a 2A10BC extinguisher installed. In addition to an ABC extinguisher, a Type K extinguisher of sufficient size shall be installed in vehicles with grills, stoves and deep fryers that produce grease laden vapors.

Business Name: _____

Business License No.: _____

License Plate No.: _____

Fire Extinguisher 2A10BC IL Inspection Tag Expiration Date: _____

Hood Suppression System IL Inspection Tag Expiration Date: _____

K Extinguisher IL Inspection Tax Expiration Date: _____

Fire Prevention Bureau Inspection Date: _____

Approved

Not Approved

BKFD Fire Marshall

Date

Vendor Representative