



Mount Dora Fire Department Guidelines for Mobile/Temporary Food Vendors (Food Trucks)

All mobile units must be inspected for safety. Food Truck vendors can apply for a permit good for up to 6 months (date to be in conjunction with suppression system inspection date). This permit is valid for any special event in the City of Mount Dora. It must be renewed with every suppression system renewal. This document is designed as a guide for mobile/temporary food truck vendors to assist them during the inspection by the Mount Dora Fire Department. There may be other requirements that may surface at the time of inspection. For more information on specific requirements, refer to the Florida Fire Prevention Code and the City of Mount Dora Ordinance.

Location of Mobile Units:

- All mobile units must remain at least 15 feet away from any fire hydrant.
- Mobile units shall not block access to any Fire Department Connection (FDC).
- Mobile units shall not obstruct any access to or exit from a structure.
- Mobile units shall have a minimum of 10 feet clearance on two sides and shall not be located within 10 feet of amusement rides or devices.

Electricity Issues:

- All electrical cords and equipment shall be in good repair.

Design Construction/Plan Review

- All mobile units must display a Mount Dora Fire Department Inspection sticker.
- Mobile unit exit(s) shall not be obstructed.

Propane Cylinders:

- A maximum of 2 – 100 lb. propane cylinders are allowed. One is allowed for use and one as a spare.
- Propane cylinders need to be requalified every 12 years. A current date of manufacture on new cylinders or requalification stamp is required on all other cylinders.

Propane Cylinder Locations:

- All propane cylinders must be located outside and secured properly.
- Compartment(s) used for the storage of propane shall be properly vented.
- The relief valve discharge from the propane cylinder shall not be less than 3 feet measured horizontally along the surface of the vehicle to:
 - Openings in the vehicles
 - Propane burning appliance intake / exhaust vents
 - All internal combustion engine exhaust terminations.
 - All mobile units with propane shall post a **NO SMOKING** sign next to the propane cylinder.

Propane Cylinder Equipment:

- All cooking appliances shall be listed for use with propane.
- Homemade LPG appliances will be inspected individually and may not be authorized without an engineer's certificate.
- Appliances required to be vented (by the Manufacturers recommendations, usually greater than 40,000 BTUs) must be converted for use with propane by a Master Plumber licensed by the State of Florida. Documentation of proper conversion by a plumber must be provided at the time of inspection.
- Piping systems, including fittings and valves shall comply with NFPA 58.
- The use of rubber non-metallic hose (must be labeled as LPG hose) can be used from the supply bottle where piping enters vehicle.
- Flexible connectors are limited to 5 feet.
- Piping shall be tested annually at not less than 3 psi for 10 minutes before appliances are connected and at system pressure after connection by licensed LPG technician. Documentation of test must be provided at time of inspection.
- Manual shutoff valves on gas lines are required at the point of use (the appliance) and at the supply.

Suppression Units

- If a mobile unit creates grease laden vapors, (pan frying, deep-fat frying, using a griddle, etc.), a hood system complying with NFPA 96 shall be installed.
- All hood systems shall have a UL 300 suppression system. If a hood system currently meets NFPA 17 standards, it shall be upgraded to a UL 300 system when the existing system can no longer be serviced.
- The suppression system(s) shall be serviced and inspected every 6 months and properly tagged. Inspection documentation (two most recent semiannual reports) shall be kept on site for the review.
- All cooking appliances creating grease laden vapors shall be located under the hood. No part of the appliances shall be extended beyond the lip of the hood.
- Hood systems (including filters and ducts) shall not have an accumulation of grease build-up. Hoods and ducts shall be cleaned as required per the Florida Fire Prevention Code.
- Hood filters shall be properly installed at all times.
- Deep fat fryers shall be separated from any open flame cooking appliance by 16 inches or separated by a baffle with a minimum 8 inches of height.

Fire Extinguishers

- Each mobile unit will be require to have a proper fire extinguisher inside their vehicle (2A10BC).
- Each fire extinguisher will need to be mounted in a location where it can be located quickly.
- Each fire extinguisher will need to be serviced and inspected annually and maintain a current tag confirming status.
- Mobile units using a deep fryer will be required to have a Class K fire extinguisher in addition to the 2A10BC.