



TOPEKA FIRE
DEPARTMENT

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IFC 319 Mobile Food Preparation Vehicles

319.1 General. Mobile food preparation vehicles that are equipped with appliances that produce smoke or grease-laden vapors shall comply with this section.

319.2 Permit required. Permits shall be required as set forth in Section 105.5. [Yes / No / N/A](#)

319.3 Exhaust hood. Cooking equipment that produces grease-laden vapors shall be provided with a kitchen exhaust hood in accordance with Section 606. [Yes / No / N/A](#)

319.4 Fire protection. Fire protection shall be provided in accordance with Sections 319.4.1 and 319.4.2. Non - Compliant hoods are to be completed and compliant by April 1, 2024.

319.4.1 Fire protection for cooking equipment. Cooking equipment shall be protected by automatic fire extinguishing systems in accordance with Section 904.13 [Yes / No / N/A](#)

[IFC 904.13 Commercial cooking systems.](#) The automatic fire-extinguishing system for commercial cooking systems shall be of a type recognized for the protection of commercial cooking equipment and exhaust systems of the type and arrangement protected. Pre-engineered automatic dry- and wet-chemical extinguishing systems shall be tested in accordance with UL 300 and listed and labeled for the intended application. Other types of automatic fire-extinguishing systems shall be listed and labeled for specific use as protection for commercial cooking operations. The system shall be installed in accordance with this code, NFPA 96, it's listing, and the manufacturer's installation instructions. Automatic fire-extinguishing systems of the following types shall be installed in accordance with the referenced standard indicated as follows:

6. Wet-chemical extinguishing systems, NFPA 17A.

319.4.2 Fire extinguisher. Portable fire extinguishers shall be provided in accordance with Section 906.4. Type K extinguishers for any cooking that produces grease-laden vapors. [Yes / No / N/A](#)

319.5 Appliance connection to fuel supply piping. Gas cooking appliances shall be secured in place and connected to fuel-supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.16. The connector installation shall be configured in accordance with the manufacturer's installation instructions. The movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturers' instructions. [Yes / No / N/A](#)

319.6 Cooking oil storage containers. Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume of not more than 120 gallons (454 L), and shall be stored in such a way as to not be toppled or damaged during transport. [Yes / No / N/A](#)



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319.7 Cooking oil storage tanks. Cooking oil storage tanks within mobile food preparation vehicles shall comply with Sections 319.7.1 through 319.7.5.2.

319.7.1 Metallic storage tanks. Metallic cooking oil storage tanks shall be listed in accordance with UL 80 or UL 142, and shall be installed in accordance with the tank manufacturer's instructions. [Yes / No / N/A](#)

319.7.2 Nonmetallic storage tanks. Nonmetallic cooking oil storage tanks shall be installed in accordance with the tank manufacturer's instructions and shall comply with both of the following:

1. Tanks shall be listed for use with cooking oil, including maximum temperature to which the tank will be exposed during use. [Yes / No / N/A](#)
2. Tank capacity shall not exceed 200 gallons (757 L) per tank. [Yes / No / N/A](#)

319.7.3 Cooking oil storage system components. Metallic and nonmetallic cooking oil storage system components shall include but are not limited to, piping, connections, fittings, valves, tubing, hoses, pumps, vents, and other related components used for the transfer of cooking oil. [Yes / No / N/A](#)

319.7.4 Design criteria. The design, fabrication and assembly of system components shall be suitable for the working pressures, temperatures and structural stresses to be encountered by the components. [Yes / No / N/A](#)

319.7.5 Tank venting. Normal and emergency venting shall be provided for cooking oil storage tanks. [Yes No N/A](#)

319.7.5.1 Normal vents. Normal vents shall be located above the maximum normal liquid line and shall have a minimum effective area not smaller than the largest filling or withdrawal connection. Normal vents are not required to vent to the exterior. [Yes No N/A](#)

319.7.5.2 Emergency vents. Emergency relief vents shall be located above the maximum normal liquid line, and shall be in the form of a device or devices that will relieve excessive internal pressure caused by an exposure fire. For nonmetallic tanks, the emergency relief vent shall be allowed to be in the form of construction. Emergency vents are not required to discharge to the exterior. [Yes No N/A](#)

319.8 LP-gas systems. (Liquid Propane) Where LP-gas systems provide fuel for cooking appliances, such systems shall comply with Chapter 61 and Sections 319.8.1 through 319.8.5.

319.8.1 Maximum aggregate volume. The maximum aggregate capacity of LP-gas containers transported on the vehicle and used to fuel cooking appliances only shall not exceed 200 pounds (91 kg) propane capacity. [Yes No N/A](#)

319.8.2 Protection of the container. LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement. [Yes No N/A](#)



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319.8.3 LP-gas container construction. LP-gas containers shall be manufactured in compliance with the requirements of NFPA 58. [Yes / No / N/A](#)

319.8.4 Protection of system piping. LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration. [Yes / No / N/A](#)

319.8.5 LP-gas alarms. A listed LP-gas alarm shall be installed within the vehicle in the vicinity of LP-gas system components, in accordance with the manufacturer's instructions. [Yes / No / N/A](#)

319.9 CNG systems. (Compressed Natural Gas) Where CNG systems provide fuel for cooking appliances, such systems shall comply with Sections 319.9.1 through 319.9.4.

319.9.1 CNG containers supplying only cooking fuel. CNG containers installed solely to provide fuel for cooking purposes shall be in accordance with Sections 319.9.1 through 319.9.4.

319.9.1.1 Maximum aggregate volume. The maximum aggregate capacity of CNG containers transported on the vehicle shall not exceed 1,300 pounds (590 kg) water capacity. [Yes / No / N/A](#)

319.9.1.2 Protection of container. CNG containers shall be securely mounted and restrained to prevent movement. Containers shall not be installed in locations subject to a direct vehicle impact. [Yes / No / N/A](#)

319.9.1.3 CNG container construction. CNG containers shall be an NGV-2 cylinder. [Yes / No / N/A](#)

319.9.2 CNG containers supplying transportation and cooking fuel. Where CNG containers and systems are used to supply fuel for cooking purposes in addition to being used for transportation fuel, the installation shall be in accordance with NFPA 52. [Yes / No / N/A](#)

319.9.3 Protection of system piping. CNG system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage and damage from vibration. [Yes / No / N/A](#)

319.9.4 Methane alarms. A listed methane gas alarm shall be installed within the vehicle in accordance with the manufacturer's instructions. [Yes / No / N/A](#)

319.10 Maintenance. Maintenance of systems on mobile food preparation vehicles shall be in accordance with Sections 319.10.1 through 319.10.3.



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319.10.1 Exhaust system. The exhaust system, including hood, grease-removal devices, fans, ducts and other appurtenances, shall be inspected and cleaned in accordance with **Section 606.3** and **Table 606.3.3.1** [Yes / No / N/A](#)

319.10.2 Fire protection systems and devices. Fire protection systems and devices shall be maintained in accordance with Section 901.6. [Yes / No / N/A](#)

319.10.3 Fuel gas systems. LP-gas containers installed on the vehicle and fuel-gas piping systems shall be inspected annually by an approved inspection agency or a company that is registered with the U.S. Department of Transportation to requalify LP-gas cylinders, to ensure that system components are free from damage, suitable for the intended service and not subject to leaking. CNG containers shall be inspected every 3 years in a qualified service facility. CNG containers shall not be used past their expiration date as listed on the manufacturer's container label. Upon satisfactory inspection, the approved inspection agency shall affix a tag on the fuel gas system or within the vehicle indicating the name of the inspection agency and the date of satisfactory inspection. [Yes / No / N/A](#)

Outdoor Event Code Section - Chapter 31 of the 2021 International Fire Code

NFPA 1: 50.8.2.1 and 50.8.2.2, NFPA 96:7.8.2. Shall maintain 10 feet separation between each mobile food truck and/or structure. [Yes / No / N/A](#)

NFPA 1: 50.8.1.4, Appendix D of the IFC & Chapter 3106 of IFC. Emergency vehicle access: The placement of the concession operation does not interfere with fire lanes, fire breaks, fire hydrants, egress or exit access of any proximate structures. [Yes / No](#)

NFPA 1: 50.8.5.4.1 and 50.8.5.4.2. Generator separated from nearby combustibles and the food truck by 12 feet and has a barrier around it to protect it from the public by either physical guards, fencing, or other type of approved enclosure(s): [Yes / No](#)

50.8.5.4.3 Internal combustion engine power sources shall be positioned so that the exhaust complies with the following:

1. Located at least 12 ft (4 m) from openings, air intakes, and means of egress
2. In a position pointed away from any building
3. In a position pointed away from any mobile or temporary cooking operations

NOTE* If the generator is attached to the truck in a manner that one cannot remove it away, it will be acceptable to redirect the exhaust in a way that the exhaust does not filter into the food truck work or food prep areas. **This will be left up to the AHJ. NFPA 96 B.17 allows for vehicle mounting in a vapor resistant compartment.**

2021 IFC - 5303.5.3. Compressed gas cylinders **not permanently attached to the Mobile Food Truck** are to be properly secured. [Yes / No](#)



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NFPA 58 6.26.4.1(3) IFGC - Section 409 (Shut Off Valves) 409.3.3. Emergency shut-off or main shut-off valve accessible, visible, and clearly labeled for compressed gas and cooking equipment. [Yes / No](#)

NFPA 58 - 6.11.6.1, IFC 319.8.4 & 319.9.3. Flexible Connector Used: Installed between the regulator outlet and the fixed piping system. [Yes / No](#)

NFPA 70 - 2017 Ed., IFC 3106.6. Extension cords are used in compliance with the current adopted NEC. [Yes / No](#)

IFC 3106.6.1 Outdoor Use. Electrical equipment and wiring shall be listed and labeled for outdoor use.

IFC 3106.6.3 Portable fire extinguishers. Each generator shall be provided with an approved portable fire extinguisher complying with Section 906.

2021 IFC - Means of Egress Chapter 1032.2 & Outdoor Events 31. Access / Egress - sufficient exits for escape in the event of fire, open outward, not blocked, no special knowledge/key to open the door from inside unit. [Yes / No](#)

Chapter 31 & 57 of IFC - 314.3. The location of flammable liquids and other fire hazards and or combustibles shall be located outside the cooking area. [Yes / No](#)

NFPA 1: 50.8.10, NFPA 96 - B 15.1. Employees working the mobile food truck are trained in the following: Use of a fire extinguisher, shutting off the fuel sources for the vehicle during an emergency, notifying the local FD if needed, performing a simple leak test on gas connections in the cooking area, and understanding fuel properties. [Yes / No](#)

NFPA 96: 11.2.3.3. The addition of obstructions to spray patterns from the cooking appliance nozzle(s) such as baffle plates, shelves, or any modification shall not be permitted.

NFPA 96: 13.1.2.4. All deep-fat fryers shall be installed with at least a 16 in. (406 mm) space between the fryer and surface flames from adjacent cooking equipment.

NFPA 96: 13.1.2.4. Baffle plate or 16-inch separation between the gas stove top and deep fryer(s). [Yes / No / N/A](#)

NFPA 96: 13.1.2.5. Where a steel or tempered glass baffle plate is installed at a minimum 8 in. in height between the fryer and surface flames of the adjacent appliance, the requirement for a 16 inch space shall not apply.

NOTE: Mobile Food Vendors can be inspected by the AHJ at any time during an event you attend.