

# Twinsburg Fire Department



Occupancy: **Food Truck**  
Occupancy ID: **Example**  
Address: **10069 Ravenna RD**  
**Twinsburg OH 44087**

Inspection Type: **Assembly Use**  
Inspection Date: **7/26/2021** By: **Bennardo, Rocco (BENN01)**  
Time In: **15:36** Time Out: **00:00**  
Authorized Date: **Not Authorized** By:

Form: Food Truck

## Inspection Description:

Mobile Food Unit Checklist

## Inspection Topics:

### ALL MOBILE FOOD TRUCKS (YES)

CARBON MONOXIDE DETECTION - Is there at least one carbon monoxide detection device in the unit? (expect open air hand propelled carts)

Yes to pass inspection

**Status:**

**Notes:**

PORTABLE FIRE EXTINGUISHERS - Is there at least one 5# ABC portable fire extinguisher in the unit? (expect open-air hand-propelled carts) Is the extinguisher readily accessible by unit operator?

Yes to pass inspection

**Status:**

**Notes:**

ELECTRICAL EQUIPMENT AND WIRING - Is all electrical equipment and wiring in the mobile food unit installed per NFPA 70 (2017)? If the mobile food unit was built, manufactured, or altered on or after December 15, 2017, is the electrical wiring contained in exposed conduit?

Yes to pass inspection

**Status:**

**Notes:**

NO SMOKING SIGNS - Are "No Smoking" signs conspicuously posted inside the mobile food unit? If compressed gas is stored or kept, are there also "No Smoking" signs posted outside the unit in the vicinity of every location where the gas is stored or kept?

Yes to pass inspection

**Status:**

**Notes:**

GENERATORS - Is the generator turned off and the surface temperature of both the engine and the fuel tank being cooled to below the autoignition temperature of the fuel before the generator is being fueled?

Yes to pass inspection

**Status:**

**Notes:**

SEPARATION DISTANCES - If the unit has a generator or a fuel source other than the vehicle fuel tank, is it separated by a clear space distance of 10 feet (not including awnings and other appurtenances) from entrances and exits of buildings or structures, combustible materials, vehicles, & other cooking operations? Is the unit separated by a clear space distance of 3 feet (not including awnings and other appurtenances) from other mobile food units?

Yes to pass inspection

**Status:**

**Notes:**

### ALL MOBILE FOOD TRUCKS (NO)

GENERATORS - Is the generator being fueled while the mobile food truck is in operation? Is the generator being fueled while the generator is in use? Is the generator being operated, used or fueled within the occupant space of the mobile food unit?

No to pass inspection

**Status:**

**Notes:**

NOT OBSTRUCTING FIRE PROTECTION EQUIPMENT - Does the mobile food unit block fire lanes? Does the mobile food unit block fire hydrants? Does the mobile food unit block other fire protection equipment?

No to pass inspection

**Status:**

**Notes:**

### MOBILE FOOD UNITS w/ COMMERCIAL COOKING EQUIPMENT

PORTABLE FIRE EXTINGUISHERS - If the unit uses cooking equipment that involves solid fuels or vegetable or animal oils and fats, is there also at least one Class K portable fire extinguisher?

Yes to pass inspection

**Status:**

**Notes:**

EGRESS - Are there at least 2 means of egress? Are the means of egress remotely located from each other? Are the means of egress at least 5.7 square feet?

Yes to pass inspection

**Status:**

**Notes:**

### MOBILE FOOD UNITS w/ LP-GAS

MOBILE FOOD UNITS w/ LP-GAS - If LP-Gas equipment is being used while the unit is in transit, is it designed for operation while in transit (ex: cargo heater) AND does it have a mechanism in place to stop fuel in the event of a line break (ex: excess flow valve)?

Yes to pass inspection

**Status:**

**Notes:**

EMERGENCY SHUT-OFF CONTROLS/Does the mobile food unit have marked exterior emergency shut-off controls? Are the controls readily distinguishable and accessible? Do the controls have a quarter-turn manual gas ball valve? Do the controls have permanent signage mounted at the location of the controls that states EMERGENCY GAS SHUT-OFF VALVE? Is the signage clearly visible and unobscured? Is the signage weather resistant and of contrasting colors? Is the signage readable from a distance of 25 feet?

Yes to pass inspection

**Status:**

**Notes:**

LP-GAS STORAGE, USE, AND HANDLING (See also OFC Rules 53, 57, 58, & 61) CONTAINERS - Are only ASME or DOTn mobile LP-Gas containers being used? Do all LP-Gas containers installed in the enclosed spaces of the mobile food unit have a maximum allowable working pressure of 312 psi (MPag) or higher? Do all LP-Gas containers installed on the exterior of the mobile food unit have a maximum allowable working pressure of 250 psi (1.7 MPag) or higher? Are all the propane tanks kept in a secure manner?

Yes to pass inspection

**Status:**

**Notes:**

Is the maximum aggregate capacity of all LP-Gas containers in the mobile food unit 200-gallons aggregate water capacity or less?

Yes to pass inspection

**Status:**

**Notes:**

### LOCATION AND INSTALLATION (YES)

Are all LP-Gas supply systems installed in either outside the vehicle or in a recess or cabinet? If in a recess or cabinet, is the recess or cabinet vapor tight to the inside of the vehicle, but accessible from and vented to the outside? If in a recess or cabinet, are there also vents located near the top and bottom of the enclosure and 3 feet horizontally away from the opening into the vehicle and below the level of the vents?

Yes to pass inspection

**Status:**

**Notes:**

Are LP-Gas containers securely mounted on the vehicle or within an enclosing recess or cabinet? Are LP-Gas containers secured with non-combustible material or devices? Are cylinders located in such a manner as to minimize exposure to excessive temperature rises, physical damage, and/or tampering? Are vehicle-mounted propane tanks mounted with a minimum 36-inch clearance from the bottom of the tank to the ground?

Yes to pass inspection

**Status:**

**Notes:**

If LP-Gas containers are mounted within the vehicle housing, is the housing secure to the vehicle and are all removable parts of the housing secured to the housing while the mobile food unit is in transit? Are all LP-Gas container valves, appurtenances, and connections protected to prevent damage from accidental contact with stationary objects, loose objects, stones, mud, and/or ice?

Yes to pass inspection

**Status:**

**Notes:**

Are all LP-Gas container valves, appurtenances, and connections protected from damage due to overturn or similar vehicular accident?

Yes to pass inspection

**Status:**

**Notes:**

Do LP-Gas cylinders have permanent protection for cylinder valves and connections? If LP-Gas cylinders are located on the outside of a mobile food unit, is weather protection provided? Are all devices or materials used to secure an LP-Gas container made of non-combustible material?

Yes to pass inspection

**Status:**

**Notes:**

**LOCATION AND INSTALLATION (NO)**

Are LP-Gas containers installed on the roof of a mobile food unit? (THEY CANNOT BE)

No to pass inspection

**Status:**  
**Notes:**

**PIPING AND CONNECTIONS**

PIPING AND CONNECTORS (All of the following are required on or before December 31, 2018) - Is all piping installed per NFPA 58 (2014), section 6.9.3? Does all steel tubing have a minimum wall thickness of 1.2mm? Is a flexible connector installed between any regulator outlet and the fixed piping system (to protect against expansion, contraction, jarring, and vibration strains)? Is there flexibility provided between cylinders and gas piping system or regulator?

Yes to pass inspection

**Status:**  
**Notes:**

Are flexible connectors installed in accordance with NFPA 58 (2014), section 6.9.6? Are flexible connectors that are installed between the apparatus and the piping system in accordance with ANSI Z21-69-2015/CSA 6.6 2015? If there are any flexible connectors that are longer than the length allowed in the OFC, have they been approved? If there are any fuel lines that incorporate hoses, have they been approved?

Yes to pass inspection

**Status:**  
**Notes:**

Are fixed piping systems designed, installed, supported, secured in such a manner to minimize the possibility of damage due to vibration, strains, or wear, and in such a manner to preclude loosening while in transit? Is piping installed in a secure location? If piping is installed outside the vehicle, is it under the vehicle and below any insulation or false bottom? Is piping fastened or does it have other protection to prevent damage due to vibration or abrasion?

Yes to pass inspection

**Status:**  
**Notes:**

Is a rubber grommet or equivalent protection installed to prevent chafing at each point where piping passes through sheet metal or a structural member? Is gas piping installed so that it enters the mobile food unit through the floor directly beneath or adjacent to the appliance served? If a branch line is installed, is there a tee connection located in the gas line under the floor and outside the vehicle?

Yes to pass inspection

**Status:**  
**Notes:**

Are all exposed parts of a fixed piping system either of corrosion-resistant material or coated or protected in such a manner as to minimize exterior corrosion? Do isolated sections of liquid piping have hydrostatic relief valves and are they installed in accordance with NFPA 59 (2014), section 6.13? Have all piping systems (including hoses) been pressure tested and proven free of leaks in accordance with NFPA 58 (2014), section 6.14?

Yes to pass inspection

**Status:**  
**Notes:**

**DEPT. OF HEALTH SUMMIT COUNTY CERTIFICATE**

Capture image of certificate

Verify certificate

**Status:**  
**Notes:**

**Additional Time Spent on Inspection:**

Category	Start Date / Time	End Date / Time
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**Notes:** No Additional time recorded

**Total Additional Time: 0 minutes**

**Inspection Time: 0 minutes**

**Total Time: 0 minutes**

**Summary:**

**Overall Result:**

**Inspector Notes:**

**Inspector:**

Name: Bennardo, Rocco  
Rank: Lieutenant  
Work Phone(s): None on file  
Email(s): rbennardo@twinsburg.oh.us

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*Signature*

\_\_\_\_\_  
*Date*

**Representative Signature:**

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*Signature*

\_\_\_\_\_  
*Date*