



Office of the Fire Marshal

Frederick County Fire & Rescue Department

“Food Trucks”

A Food Truck is defined as “a vehicle in which food can be cooked and sold, that moves from place to place”

The Frederick County Fire Marshal’s office will be enforcing the following codes as per section **101.2 Scope** of the Frederick County Fire Prevention Code. The following are the minimum requirements to operate a Food Truck in Frederick County. Effective April 1, 2018

SECTION 609 COMMERCIAL KITCHEN HOODS

609.1 General. Commercial kitchen exhaust hoods shall comply with the requirements of the International Mechanical Code.

609.2 Where required. A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors.

609.3 Operations and maintenance. Commercial cooking systems shall be operated and maintained in accordance with Sections 609.3.1 through 609.3.4.

609.3.1 Ventilation system. The ventilation system in connection with hoods shall be operated at the required rate of air movement, and classified grease filters shall be in place when equipment under a kitchen grease hood is used.

609.3.2 Grease extractors. Where grease extractors are installed, they shall be operated when the commercial-type cooking equipment is used.

609.3.3 Cleaning. Hoods, grease-removal devices, fans, ducts and other appurtenances shall be cleaned at intervals as required by Sections 609.3.3.1 through 609.3.3.3.

609.3.3.1 Inspection.

Hoods, grease-removal devices, fans, ducts and other appurtenances shall be inspected at intervals specified in Table 609.3.3.1 or as approved by the fire code official. Inspections shall be completed by qualified individuals.

TABLE 609.3.3.1 COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY

| TYPE OF COOKING OPERATIONS | FREQUENCY OF INSPECTION |
|---|-------------------------|
| High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking | 3 months |
| Low-volume cooking operations such as places of religious worship, seasonal businesses and senior centers | 12 months |
| Cooking operations utilizing solid fuel-burning cooking appliances | 1 month |
| All other cooking operations | 6 months |

609.3.3.2 Grease accumulation. If during the inspection it is found that hoods, grease-removal devices, fans, ducts or other appurtenances have an accumulation of grease, such components shall be cleaned.

609.3.3.3 Records. Records for inspections shall state the individual and company performing the inspection, a description of the inspection and when the inspection took place. Records for cleanings shall state the individual and company performing the cleaning and when the cleaning took place. Such records shall be completed after each inspection or cleaning and maintained for a minimum of 3 years and be copied to the fire code official upon request.

609.3.3.3.1 Tags. Where a commercial kitchen hood or duct system is cleaned, a tag containing the service provider name, address, telephone number and date of service shall be provided in a conspicuous location. Prior tags shall be covered or removed.

Exception: Where records required by Section 609.3.3.3 are maintained on the premises.

609.3.4 Extinguishing system service. Automatic fire-extinguishing systems protecting commercial cooking systems shall be serviced as required in Section 904.11.6.

SECTION 610 COMMERCIAL KITCHEN COOKING OIL STORAGE

610.1 General. Storage of cooking oil (grease) in commercial cooking operations shall comply with Chapter 57. Systems used to store cooking oils in larger than 60-gallon (227 L) above-ground tanks shall also comply with Sections 610.2 through 610.5. For purposes of this section, cooking oil shall be classified as a Class IIIB liquid unless otherwise determined by testing.

610.2 Storage tanks. Cooking oil storage tanks shall be listed in accordance with UL 142 or UL 80, and shall be installed in accordance with Section 5704 and the tank manufacturer's instructions.

610.3 Other storage components. Cooking oil storage system components including, but not limited to, piping, connections, fittings, valves, tubing and other related components used for the transfer of cooking oil from the cooking appliance to the storage tank, and from the storage tank to the discharge point, shall be installed in accordance with Section 5703.6.

610.4 Tank venting. Normal and emergency venting for cooking oil storage tanks shall terminate outside the building as specified in Sections 5704.2.7.3 and 5704.2.7.4.

610.5 Electrical equipment. Electrical equipment used for the operation and heating of the cooking oil storage system shall be listed and comply with NFPA 70.

SECTION 904 ALTERNATIVE AUTOMATIC FIRE-EXTINGUISHING SYSTEMS

904.1 General. Automatic fire-extinguishing systems, other than automatic sprinkler systems, shall be designed, installed, inspected, tested and maintained in accordance with the provisions of this section and the applicable referenced standards.

904.1.1 Certification of service personnel for fire-extinguishing equipment. Service personnel providing or conducting maintenance on automatic fire-extinguishing systems, other than automatic sprinkler systems, shall possess a valid certificate issued by an approved governmental agency, or other approved organization for the type of system and work performed.

904.2 Where required. Automatic fire-extinguishing systems installed as an alternative to the required automatic sprinkler systems of Section 903 shall be approved by the fire code official. Automatic fire-extinguishing systems shall not be considered alternatives for the purposes of exceptions or reductions allowed by other requirements of this code.

904.2.1 Commercial hood and duct systems. Each required commercial kitchen exhaust hood and duct system required by Section 609 to have a Type I hood shall be protected with an approved automatic fire-extinguishing system installed in accordance with this code.

904.3 Installation. Automatic fire-extinguishing systems shall be installed in accordance with this section.

904.3.1 Electrical wiring. Electrical wiring shall be in accordance with NFPA 70.

904.3.2 Actuation. Automatic fire-extinguishing systems shall be automatically actuated and provided with a manual means of actuation in accordance with Section 904.11.1. Where more than one hazard could be simultaneously involved in fire due to their proximity, all hazards shall be protected by a single system designed to protect all hazards that could become involved.

Exception: Multiple systems shall be permitted to be installed if they are designed to operate simultaneously.

904.3.3 System interlocking. Automatic equipment interlocks with fuel shutoffs, ventilation controls, door closers, window shutters, conveyor openings, smoke and heat vents, and other features necessary for proper operation of the fire-extinguishing system shall be provided as required by the design and installation standard utilized for the hazard.

904.3.4 Alarms and warning signs. Where alarms are required to indicate the operation of automatic fire-extinguishing systems, distinctive audible, visible alarms and warning signs shall be provided to warn of pending agent discharge. Where exposure to automatic-extinguishing agents poses a hazard to persons and a delay is required to ensure the evacuation of occupants before agent discharge, a separate warning signal shall be provided to alert occupants once agent discharge has begun. Audible signals shall be in accordance with Section 907.5.2.

904.4 Inspection and testing. Automatic fire-extinguishing systems shall be inspected and tested in accordance with the provisions of this section prior to acceptance.

904.4.1 Inspection.

Prior to conducting final acceptance tests, the following items shall be inspected:

1. Hazard specification for consistency with design hazard.
2. Type, location and spacing of automatic- and manual-initiating devices.
3. Size, placement and position of nozzles or discharge orifices.
4. Location and identification of audible and visible alarm devices.
5. Identification of devices with proper designations.
6. Operating instructions.

904.4.2 Alarm testing. Notification appliances, connections to fire alarm systems, and connections to approved supervising stations shall be tested in accordance with this section and Section 907 to verify proper operation.

904.4.2.1 Audible and visible signals. The audibility and visibility of notification appliances signaling agent discharge or system operation, where required, shall be verified.

904.5 Wet-chemical systems. Wet-chemical extinguishing systems shall be installed, maintained, periodically inspected and tested in accordance with NFPA 17A and their listing.

904.5.1 System test. Systems shall be inspected and tested for proper operation at six-month intervals. Tests shall include a check of the detection system, alarms and releasing devices, including manual stations and other associated equipment. Extinguishing system units shall be weighed, and the required amount of agent verified. Stored pressure-type units shall be checked for the required pressure. The cartridge of cartridge-operated units shall be weighed and replaced at intervals indicated by the manufacturer.

904.5.2 Fusible link maintenance. Fixed temperature-sensing elements shall be maintained to ensure proper operation of the system.

904.11 Commercial cooking systems. The automatic fire-extinguishing system for commercial cooking systems shall be of a type recognized for 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, its 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:

1. Carbon dioxide extinguishing systems, NFPA 12.
2. Automatic sprinkler systems, NFPA 13.
3. Foam-water sprinkler system or foam-water spray systems, NFPA 16.
4. Dry-chemical extinguishing systems, NFPA 17.
5. Wet-chemical extinguishing systems, NFPA 17A.

Exception: Factory-built commercial cooking recirculating systems that are tested in accordance with UL 710B and listed, labeled and installed in accordance with Section 304.1 of the International Mechanical Code.

904.11.1 Manual system operation. A manual actuation device shall be located at or near a means of egress from the cooking area a minimum of 10 feet (3048 mm) and a maximum of 20 feet (6096 mm) from the kitchen exhaust system. The manual actuation device shall be installed not more than 48 inches (1200 mm) nor less than 42 inches (1067 mm) above the floor and shall clearly identify the hazard protected. The manual actuation shall require a maximum force of 40 pounds (178 N) and a maximum movement of 14 inches (356 mm) to actuate the fire suppression system.

Exception: Automatic sprinkler systems shall not be required to be equipped with manual actuation means.

904.11.2 System interconnection. The actuation of the fire extinguishing system shall automatically shut down the fuel or electrical power supply to the cooking equipment. The fuel and electrical supply reset shall be manual.

904.11.5 Portable fire extinguishers for commercial cooking equipment. Portable fire extinguishers shall be provided within a 30-foot (9144 mm) travel distance of commercial-type cooking equipment. Cooking equipment involving solid fuels or vegetable, or animal oils and fats shall be protected by a Class K rated portable extinguisher in accordance with Section 904.11.5.1 or 904.11.5.2, as applicable.

904.11.5.1 Portable fire extinguishers for solid fuel cooking appliances. All solid fuel cooking appliances, whether or not under a hood, with fireboxes 5 cubic feet (0.14 m³) or less in volume shall have a minimum 2.5-gallon (9 L) or two 1.5-gallon (6 L) Class K wet-chemical portable fire extinguishers located in accordance with Section 904.11.5.

904.11.5.2 Class K portable fire extinguishers for deep fat fryers. When hazard areas include deep fat fryers, listed Class K portable fire extinguishers shall be provided as follows:

1. For up to four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: one Class K portable fire extinguisher of a minimum 1.5-gallon (6 L) capacity.
2. For every additional group of four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: one additional Class K portable fire extinguisher of a minimum 1.5-gallon (6 L) capacity shall be provided.
3. For individual fryers exceeding 6 square feet (0.55 m²) in surface area: Class K portable fire extinguishers shall be installed in accordance with the extinguisher manufacturer's recommendations.

904.11.6 Operations and maintenance. Automatic fire-extinguishing systems protecting commercial cooking systems shall be maintained in accordance with Sections 904.11.6.1 through 904.11.6.3.

904.11.6.1 Existing automatic fire-extinguishing systems. Where changes in the cooking media, positioning of cooking equipment or replacement of cooking equipment occur in existing commercial cooking systems, the automatic fire-extinguishing system shall be required to comply with the applicable provisions of Sections 904.11 through 904.11.4.

904.11.6.2 Extinguishing system service. Automatic fire-extinguishing systems shall be serviced at least every six months and after activation of the system. Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the fire code official upon completion.

904.11.6.3 Fusible link and sprinkler head replacement. Fusible links and automatic sprinkler heads shall be replaced at least annually, and other protection devices shall be serviced or replaced in accordance with the manufacturer's instructions.

Exception: Frangible bulbs are not required to be replaced annually temperature-sensing elements shall be maintained to ensure proper operation of the system.

SECTION 6107 SAFETY PRECAUTIONS AND DEVICES

6107.1 Safety devices. Safety devices on LP-gas containers, equipment and systems shall not be tampered with or made ineffective.

6107.2 Smoking and other sources of ignition. "No Smoking" signs complying with Section 310 shall be posted when required by the fire code official. Smoking within 25 feet (7620 mm) of a point of transfer, while filling operations are in progress at LP-gas containers or vehicles, shall be prohibited. Control of other sources of ignition shall comply with Chapter 3 of this code and Section 6.22 of NFPA 58.

6107.3 Clearance to combustibles. Weeds, grass, brush, trash and other combustible materials shall be kept a minimum of 10 feet (3048 mm) from LP gas tanks or containers.

6107.4 Protecting containers from vehicles. Where exposed to vehicular damage due to proximity to alleys, driveways or parking areas, LP-gas containers, regulators and piping shall be protected in accordance with Section 312.

6109.13 Protection of containers. LP-gas containers shall be stored within a suitable enclosure or otherwise protected against tampering. Vehicular protection shall be provided as required by the fire code official.