



GRAND HAVEN DEPARTMENT OF PUBLIC SAFETY OFFICE OF THE FIRE MARSHAL

525 Washington Avenue • Grand Haven, MI 49417
Office 616.842.3460 • Fax 616.847.6050



Nichole Hudson
Chief
Director of Public Safety

Terry Turkelson
Fire Marshal

Email: firemarshal@grandhaven.org

Dear Mobile Food Service Vendor,

The City of Grand Haven requires Mobile Food Units such as food trucks or trailers be inspected prior to operation within the city. This letter informs you of the city's inspection process used to help ensure your Mobile Food Service Unit is compliant with applicable codes and is safe to operate.

Enclosed you will find a copy of the Application/Inspection form utilized by the Grand Haven Department of Public Safety. This is the same form used by numerous departments throughout Michigan. The City of Grand Haven accepts approved inspection forms from other jurisdictions completed within the same calendar year.

All Mobile Food Service Vendors must complete the following sections on page one (1) of the Application/Inspection form:

- Business Information
- Business Owner Information
- Vehicle Operator Information (if different than business owner), and
- Vehicle Information

The fire inspector will complete the remaining pages of the inspection form for any vendor requiring the annual inspection.

As part of the annual inspection, you will need to provide documentation of the following:

- **Annually:**
 - Gas systems must be pressure tested for leaks in accordance with NFPA 58
 - All hood systems and fire extinguishers must be inspected within the calendar year of operation.
 - Operating carbon monoxide and gas leak detectors are required - dual detectors are available on-line.
- **At time of manufacture or following system alteration:**
 - A certificate from a licensed contractor or licensed inspector stating the vehicle complies with the National Electrical Code.
 - A certificate from a licensed contractor or licensed inspector stating the vehicle complies with the relevant NFPA Compressed or LP Gas Code.

*It is recommended you keep your previous inspection form, annual pressure test form, electrical and gas code compliance certificates, and flammable gas detector monthly test logs (if applicable) in a folder to present to the inspector.



MOBILE FOOD SERVICE UNIT INSPECTION CONSORTIUM SAFETY APPLICATION/INSPECTION FORM



I. Business Information				
Name of Mobile Food Service		Phone		Cell
Address		City		State Zip
Email		Website		
Brief Description of Mobile Food Service Vendor				
II. Business Owner Information				
First Name		Last Name		Middle Initial
Address		City		State Zip
Phone		Email		Fax
Driver's License #		State		Expiration Date
Date of Birth				
III. Vehicle Operator Information				
First Name		Last Name		Middle Initial
Address		City		State Zip
Phone		Email		Fax
Driver's License #		State		Expiration Date
Date of Birth				
IV. Vehicle Information				
Make:		Model:		Year: Unit #:
Plate #:		Plate State:		Plate Type: Expiration Date:
VIN:				
Registrant:				
Insurer:		Policy #:		Policy Expiration Date:
This Vehicle has the following fuel and cooking operations:				
LPG (Propane) Generator Stove* Deep Fryer* Hood System*		CNG (Compressed Natural Gas)* Solar Oven Solid Automatic Fire Suppression*		
*Must provide documentation of annual testing at time of application.				
V. GRAND HAVEN DEPARTMENT OF PUBLIC SAFETY				
Date Issued:		Location:		Municipal Permit: CITY OF GRAND HAVEN
Inspecting MI FDID: MI7009		INSPECTORS MI CFI#		FD PERMIT #

Requires Full Annual Inspection: NO YES - \$125.00 Food Truck Inspection Fee

Email completed application and documentation to: firemarshal@grandhaven.org

**MOBILE FOOD SERVICE UNIT INSPECTION CONSORTIUM
SAFETY INSPECTION FORM**

OK	VIOL	OOS	N/A	
				LPG shutoff valves to be readily accessible & identified by reflective permanent signage. Letters to be a minimum of 2" high stating "EMERGENCY GAS SHUT OFF VALVE" Contrasting to its background. (1:50:7.2.2.3)
				The signage to be weather resistant, clearly visible and unobscured.
				The emergency control shut-off to be a quarter turns manual gas ball valve.
				The LPG supply system, including containers shall be installed on the exterior of the vehicle. Pressure relief valves to be directed in an outward direction away from entry doors. OR (58:6.26.3.3)
				OR In a vapor tight cabinet not internally accessible. Accessed from and vented to the outside. Vented near the top and bottom of the enclosure and 3' horizontally away from any opening into the vehicle below the level of the vents. Never stored or transported in the vehicle. (N1:50.7.2.4.3.2)
				LPG container cannot extend further than the rear bumper and to be protected from vehicle impact. The bottom of the container shall be mounted higher than 36" from the ground.
				LPG container to be secured with a non-combustible material or device. The container when secured shall not become loose, slip, turn or rotate.
				LPG container to be located in a manner to minimize exposure to excessive temperature rises, physical damage and/or tampering.
				Signage stating "NO SMOKING" with minimum of 4" letters contrasting to its background shall be installed above the LPG container.
				Hose used to pipe LPG to the device must be UL or FM listed and marked for LP use with a minimum of 350 psi working pressure.
				Cooking appliances connected to fuel supply shall comply to ANSI Z21.69/CSA 6.16. Piping to be flexible metal covers by a metal weave which is then covered in food grade PVC. Quick connects not allowed. (319.5)
				Fixed piping shall be designed, installed, supported and secured to minimize damage from vibration, strain, wear or loosening in transit.
				Steel black piping shall have a minimum wall thickness of .049". (58:6.26.5..1A)
				Gas piping shall be installed to enter the vehicle through the floor or wall and travel directly behind to the appliance served.
				Branch lines when installed shall have a tee connection located in the main line under the floor and outside the vehicle.
				Exposed fixed piping system shall be corrosion resistant or be coated or protected to minimize corrosion.
				A flexible connector shall be installed between the regulator outlet and the fixed piping system to protect against expansion, contraction, jarring and vibration. (58:6.26.5.1 (B))

**MOBILE FOOD SERVICE UNIT INSPECTION CONSORTIUM
SAFETY INSPECTION FORM**

OK	VIOL	OOS	N/A	
				Flexibility shall be provided in the piping between a cylinder and the gas piping system or regulator.
				Regulator vent openings shall be protected from sleet, snow, freezing, rain, ice, mud and wheel spray.
				Maximum aggregate amount of LPG shall not exceed 200 pounds. (319.8.1)
				Any hose being utilized in the fuel line system to be approved.
				Fuel piping systems including hose to be pressure tested and proven free of leaks: to be corrosion resistant, coated or protected.(58:6.26.5.1)
				LPG utilized in transit for cargo heater or cooling system shall be designed for in transit use and have a means installed to stop the flow of gas in event of a line break, such as an excess flow valve.
				MFSU utilizing Compressed Natural Gas (CNG) shall not exceed an aggregate amount of 1300 pounds. (IFC 319.9.1.1)
				CNG containers to be securely mounted and restrained to prevent movement and vehicle impact. IFC (319.9.1.2)
				CNG system piping including valves and fittings shall be adequately protected to prevent tampering, impact damage and damage from vibration. IFC (319.9.3)
				CNG containers expire every 3 years and shall not be utilized beyond the 3 years without an inspection by a qualified service facility. A tag shall be affixed on the CNG system or within the MFSU. IFC (319.10.3)
Solid Fuels				
				Solid fuel not to be stored above any heat producing appliance or vent. (96:14.9.3.2.2)
				Solid Fuel is not stored closer than 3' to any cooking appliance. (96:14.9.3.2.2)
				Solid Fuel is not stored near any combustible or flammable liquids,, ignition sources, chemicals, food supplies and packaged goods. (96:14.9.2.7)
				Solid Fuel ash, cinders and other fire debris should be removed from the fire box at regular intervals and at least once a day. (96:14.9.3.6.1)
				Solid Fuel ashes, cinders and other removed fire debris should be placed in a closed, metal container located at least 3' from any cooking appliance. (96:14.9.3.8)
Generators				
				Refueling of generators to be performed in an approved location not less than 20' from the MFSU.
				Generator not to be refueled in areas occupied by the public.

**MOBILE FOOD SERVICE UNIT INSPECTION CONSORTIUM
SAFETY INSPECTION FORM**

OK	VIOL	OOS	N/A	
				Fuel to be stored in a UL or FM approved flammable liquid metal safety container.
				Fuel to be stored in an approved location and secured from movement during transit.
				Fuel not to be stored in occupant space of MFSU while generator is in operation.
				Generator not to be fueled until both the engine and fuel tank are cool and below the auto ignition temperature of the fuel. Generator never to be refueled while running. (1:11.7.2.1.2)
				Generator servicing a MFSU shall not to be fueled while the Mobile Food Service Unit in is operation. (1:66.6.5 – IFC 5703.1.1)
				Generator to be grounded in an approved method.
				Generator while operating shall not exceed 80 decibels at 15 feet.
				Generator not to be positioned adjacent to any means of egress, air intakes, openings building, structure or vehicle. (1:11.7.2.2 and BP)
Fire Protection Infrastructure				
				MFSU not to be parked in any manner that obstructs a fire lane. (1:50.7.1.7)
				MFSU not to be parked in any manner that obstructs a fire hydrant.
				MFSU not to be parked in any manner that obstructs a fire department connection or other fire protection equipment. (1:50.7.1.7)
Separations & Securement				
				MFSU not to be within 10' of entrances/exits of buildings/structures, combustible materials, vehicles including other MFSU or other cooking operations. (1:50.7.1.5)
				MFSU to be secured from accidental movement by the chocking of the tires. Chock both sides of tire. Are wheel chocks present for use? (1:50.7.1.3)
Means of Egress				
				Clear unobstructed height over the aisle way portion of the unit to be a minimum of 74" from floor to ceiling.
				A minimum width of 30" of unobstructed aisle space.
				A minimum of two means of egress is required if travel distance exceeds 10' within any portion of the unit.
				The location of the secondary means of egress shall be remote from the primary.
				Secondary means of egress shall have an unobstructed minimum passage of 24" x 24" to the outside.
				The bottom of the secondary means of egress shall not be more than 4' above the vehicle floor or readily accessible.

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OK	VIOL	OOS	N/A	
				The horizontal space in front of the secondary means of egress shall be capable of supporting a minimum weight of 300 pounds at the opening to the outside.
				Secondary means of egress shall be labeled "EXIT" with 2" minimum letters on contrasting background.
				The latching mechanism on any exit shall be operable by a single hand with a single motion to open.

Cooking Systems - Hood - Automatic Fire Suppression System

				Class 1 hood is required if operation involves the cooking of solid fuel, vegetable oil or animal fats? (IFC 319.3 NFPA 1:50.2.1.1.1/96:4.1.1)
				Exhaust hood required if operation releases smoke or steam. (NFPA 96: 4.1.1)
				Cooking equipment, hood & exhaust system to be clean of grease laden residue with current cleaning certificate / label present. (IFC 607.3.3.3.1/NFPA 96: 11.6.13)
				Fire suppression system to be tagged and certified within last 6 months.
				Hand pull for fire suppression system to be unobstructed and in path of egress.
				8" Steel baffle required between fryer and surface flames of an adjacent appliance. (96:12.1.2.5)
				16" space between fryer and surface flames from adjacent cooking equipment. (96:12.1.2.4)
				Cooking oil storage shall not exceed a maximum aggregate amount more 120 gallons on the MFSU. (Fc 319.6)
				Deep fat fryers shall have a high-limit control to shut off fuel or energy when the temperature reaches 475 degrees at 1" below the surface.
				Positive closing lid required on fryers. A latching mechanism that secures the lid open or closed. The lid to be secured closed during transit

APPROVED	DENIED <i>A re-inspection is required for approval</i>	Re-Inspection conducted on:	A	D
APPROVED	DENIED <i>A re-inspection is required for approval</i>	Re-Inspection conducted on:	A	D
YES	NO <i>Proof of attendance of an approved MFSU Safety Class within the last 3 years is required to operate.</i>			

Inspector
MI/BFS CFI#: _____

Date

Re-Inspect Inspector
MI/BFS CFI#: _____

Date

Re-Inspect Inspector
MI/BFS CFI#: _____

Date

Re-Inspect Inspector
MI/BFS CFI#: _____

Date

Vehicle Inspection Location: _____