



MOBILE FOOD UNITS **(2015 MSFC)**

General Requirements

1. Mobile Food Units must be licensed by the City of Shakopee to operate. The license shall be posted.
2. Mobile Food Vendors shall be approved by the Minnesota Department of Health and/or the Minnesota Department of Agriculture. A certificate indicating approval shall be posted.
3. Portable fire extinguishers shall be provided. The extinguishers shall be provided with a contractor service tag. The tag shall be dated within the past 12 months.
 - a. For vendors without deep fat fryers a minimum of one (1) 2A:20BC shall be provided.
 - b. For vendors with deep fat fryers a minimum of one (1) Class K fire extinguisher and one (1) 2-A:20B:C fire extinguisher shall be provided.
4. Mobile Food Vendors providing cooking areas where grease-laden vapors are produced shall have installed a Type I commercial cooking hood.
5. Where a Type I commercial cooking hood is provided a UL 300 and a compliant fire suppression system is installed. This system shall have an inspection tag dated within the previous 6 months.
6. Where a Type I commercial cooking hood is provided the hood shall be maintained in a clean and operational condition at all times and shall be properly cleaned at least annual. Cleaning shall include the hood, ductwork and ventilation fan.
7. Propane cylinders meet US DOT requirements and are properly stamped with the manufacture date and any requalification date.

Compliance Checklist

- _____ Shakopee Mobile Food Unit Registration or License clearly posted.
- _____ Minnesota Department of Health or Minnesota Department of Agriculture approval clearly posted.
- _____ Fire extinguishers as required. See Requirements 3 above for details.
- _____ Record of last inspection, test and maintenance of the UL 300 fire suppression system. This must be completed every six (6) months. Have documentation available for the fire code inspector.
- _____ Record of last hood, duct and fan cleaning. This must be completed at least annually and may be required more often depending on cooking volume. Have documentation available for the fire code inspector.
- _____ Propane cylinders are properly re-qualified if required and are secured outside the vehicle or trailer.
- _____ All propane valves, hoses and piping are in good condition.
- _____ Portable generators are properly secured or separated from the vehicle.

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COMMUNITY PRIDE SINCE 1857

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