



MOBILE FOOD UNITS
(2020 MSFC)

Code Reference – MSFC Section 319 – MOBILE FOOD PREPARATION VEHICLES

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 A Type I commercial cooking exhaust hood installed.
5. Where a Type I commercial cooking exhaust hood is provided a UL 300 compliant fire suppression system shall be installed. This system shall have an inspection tag dated within the previous 6 months.
6. Where a Type I commercial cooking exhaust hood is provided the hood shall always be maintained in a clean and operational condition in accordance with Table 607.3.3.1. Cleaning shall include the hood, ductwork and ventilation fan. 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 in accordance with ANSI/IFCEA C10.

**TABLE 607.3.3.1
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

7. Propane or CNG containers shall meet US DOT requirements. They shall be properly stamped with the manufacture date and any requalification date. System piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage and damage from vibration.



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 Requirement 3 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. See Requirement 6 for details. 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.
- _____ Fuel gas supply cylinders are properly re-qualified if required and are secured outside the vehicle or trailer.
- _____ Fuel gas systems shall be inspected and tested in accordance with MSFC 319.10.3. A tag shall be affixed to the system or placed within the vehicle indicating compliance.
 - _____ LP-gas containers installed on the vehicle and fuel-gas piping shall be inspected annually by an approved agency or company.
 - _____ CNG containers shall be inspected every 3-years in a qualified service facility.
- _____ Proper leak detection alarms shall be installed and operational. Units utilizing LP-gas shall be provided with a listed LP-gas alarm. Units utilizing CNG shall be provided with a methane gas alarm.
- _____ All propane valves, hoses and piping are in good condition.
- _____ Portable generators are properly secured or separated from the vehicle.

Date: 04/01/2020
Page: 1/1
Mobile Food Vendors.doc