

Preparing a Mobile Food Vending Unit For a Fire Inspection in the City of Las Vegas

If a mobile food vendor would like to operate within the jurisdictional boundaries of the City of Las Vegas and/or participate in events here, there are several agencies' requirements to meet. The vendor must have the appropriate permit from the Southern Nevada Health District and a current business license under the correct category from the City of Las Vegas. The truck or trailer must also have passed a City Fire and Life Safety Inspection within the past 6 months. Here are the main items that Las Vegas Fire Inspectors will verify during this inspection:

- If the vehicle carries and utilizes liquid propane onboard, an APPROVED and current (dated within the last 12 months) system inspection document from a certified Nevada State Liquid Propane System Inspector shall be carried onboard at all times with the required decal affixed in the proper location. A *listed* LP-gas leak alarm shall be installed within the vehicle in the vicinity of the LP-gas system components. No more than 200 pounds of total propane system capacity will be approved on any mobile vending unit.
- If the onboard cooking operation produces grease laden vapors or smoke, an approved commercial cooking hood with correct filters, ducting, exhaust fan, and fire suppression system must be installed under approved plans and permits and shall be maintained as required. The inspector will look for the appropriate cleaning, installation, and service tags to verify that the system was installed under permit and that it is being cleaned and maintained by appropriately licensed professionals.
- When mobile vending vehicles have a grill or stove and a deep fryer installed adjacent to each other, there shall be an 8" high noncombustible splash shield between them OR a 16" clearance space shall be provided between the appliances. Cooking appliances shall be secured in place and connected to fuel-supply piping with an approved flexible connector. Movement of appliances shall be limited by restraining devices installed in accordance with the fuel gas connector's and appliance manufacturer's instructions.
- All mobile food vending vehicles shall have a currently serviced and tagged 2A-10BC fire extinguisher installed in a readily accessible location. Any mobile food vending unit with cooking equipment that produces grease laden vapors (example: fryers) shall also provide a currently tagged and serviced "K" - type extinguisher.
- Electrical service, generators, fuel, stored combustibles, and accessory items are also inspected for compliance with general fire and life safety requirements.

Have questions about fire inspections for food trucks and trailers? Contact us at LVFirePrevention@LasVegasNevada.gov and let us know how we can help!