



PRESCOTT FIRE DEPARTMENT

201 N. Montezuma Street, Ste. 216
Prescott, Arizona 86301

Community Risk Management Division

ADDENDUM – FIRE CODE REQUIREMENTS FOR MOBILE FOOD PREPERATION VEHICLES (MFPV)

The following are requirements for Mobile Food Preparation Vehicles (MFPVs). Please ensure that food vendors are provided copies of these requirements.

MFPVs are defined as “vehicles that contain cooking equipment that produce smoke or grease-laden vapors for the purpose of preparing and serving food to the public. Vehicles intended for private recreation shall not be considered mobile food preparation vehicles” and must have been inspected by a fire official of any Arizona fire jurisdiction within the previous year, as well as maintaining approval from the Yavapai County Department of Health Services.

- MFPVs that do not hold a current fire inspection report will be inspected by Prescott Fire Department (PFD) prior to operating within the City.
- MFPVs found to be out of compliance with applicable provisions of the 2024 International Fire Code (IFC) and Title 9 of the Arizona Revised Statutes Section 48-485 et seq. will be notified and will not be permitted to operate. Noncompliant units must be removed from the event venue.
- It is strongly recommended that MFPVs that have not received a fire inspection in the previous 12 months (not to be confused with service of fire protection equipment) obtain an inspection prior to arrival. Required inspections may be completed by any Arizona fire authority or fire department, including the Prescott Fire Department

In the 2024 International Fire Code, the provisions for mobile food preparation vehicles have been reorganized under Section 4106. These vehicles are required to comply with the International Fire Code, the International Mechanical Code, and the Liquefied Petroleum Gas Code, as well as referenced standards including NFPA 96 (Ventilation Control and Fire Protection of Commercial Cooking Operations) and NFPA 58 (Liquefied Petroleum Gas Code).

****The items listed below are not inclusive and it is the responsibility of the owner/operator of the MFPV to comply with all applicable codes and standards.****

General Requirements

1. Portable fire extinguishers (minimum 4A:20B:C) must be installed in mobile cooking facility and be readily accessible. (24 IFC Section 4101.4.3, and 24 NFPA 96 and 10)
2. Cooking appliances producing grease-laden vapors must be protected by a listed Class K fire extinguisher. (Referenced via 24 IFC-906.4 /NFPA 96 and 10 requirements)
3. Fire extinguishers require documented monthly inspections by the owner and at a minimum, annual inspection and maintenance by personal specialized in their maintenance. (24 IFC 906.2.1 and 24 NFPA 10-7.1)
4. LP-gas systems must have a flexible connector installed between the regulator outlet and the fixed piping system per NFPA 58. (Referenced via 24 IFC/NFPA 96- 17.8.10.1)
5. LP-gas containers on vehicles must be securely mounted and restrained to prevent movement. (24 IFC Chapter 61 referencing, 24 NFPA 58 -16.3.5)
6. LP-gas systems must be protected to prevent tampering, impact damage, and damage from vibration. (24 IFC 61 referencing, 24 NFPA 58-16.6.7.5)
7. Maximum aggregate LP-gas container capacity on the vehicle used to fuel cooking appliances shall meet the requirements of NFPA 58 Table 16.3.1 as referenced by (24) IFC Chapter 61. Quantity of propane allowable is based on the total Appliance BTU's required by the cooking equipment.
 - 7.1. As an example: <300,000 BTU's = 50-gallon LP maximum 300,00-700,000 BTU's = 100 gallons LP maximum in no case can more than 200 gallons aggregate water capacity LP be stored on a vehicle.(24 IFC Chapter 61 referencing, 24 NFPA 58 Table 16.3.1 and 24 NFPA 96-17.8.4.1.3)
8. If the heat source is nonelectric and open flames are used, at least one listed carbon monoxide detector shall be installed. (24 IFC referencing 24 NFPA 96-17.10.1)
9. LP-gas containers and piping must be inspected annually by an approved agency, person or special expert who is qualified to ensure that the system components are free from damage, suitable for the intended service and not subject to leaking. System shall be tagged at the annually required inspection and indicate the name of the inspection agency and the date of the satisfactory inspection. (24 IFC 4106.4.3.1 & 4106.4.3.4)
10. Cooking equipment producing grease vapors must be provided with a Type 1 exhaust hood. (IFC Section 606 and 4106, International Mechanical Code, and NFPA 96)
11. The exhaust system — including hood, grease-removal devices, fans, and ducts — must be inspected and cleaned. (24 IFC Section 606 and 4106, and 24 NFPA 96)
12. Cooking equipment must be protected by an automatic fire extinguishing system. (24 IFC Section 904 and 4106, and 24 NFPA 96)
13. A placard shall be conspicuously placed near each Class K extinguisher that states that the fire protection system shall be activated prior to using the fire extinguisher. (24 IFC referencing NFPA 96-11.2.1)
14. Fire protection systems and devices must be maintained. (24 IFC 901.4.1)
15. Dry Suppression systems are to inspected monthly by the owners and every six months by (24 IFC 904.5 and NFPA17A-8.2 & 8.3.2)

16. Upon actuation of an automatic fire-extinguishing system, an audible alarm or visual indicator shall be provided to show that the system has actuated. At least one listed audible and visual notification appliance shall be installed on the exterior surface of the vehicle readily audible and visible to the public. (IFC referencing, 24 NFPA 96 -11.5)

Solid Fuel Operations

1. Solid fuel must not be stored above any heat-producing appliance or vents or closer than 3 ft (0.92 m) to any portion of a solid fuel appliance constructed of metal or to any other cooking appliance that could ignite the fuel. Distance to appliance may be modified upon manufacture specifications and AHJ approval. (24 NFPA 96 -15.9.2.)
2. Solid fuel must be stored at least 3 feet from cooking appliances made of metal or to any cooking appliance that could ignite the fuel. (NFPA 96 15.9.2.2)
3. Solid fuel must not be stored near combustible or flammable liquids, ignition sources, all chemicals and all food supplies and packaging goods. (24 NFPA 96- 15.9.2.7)
4. Solid fuel must not obstruct ash removal or be stored near removed ashes. (24 NFPA 96-15.9.2.4)
5. Ash, cinders, and other fire debris must be removed from the firebox at least once daily after being sprayed with water. (24 NFPA 96-15.9.3.6. & 15.9.3.6.3)
6. Removed ashes and cinders must be placed in a minimum 16 gauge closed metal container or cart and disposed of in a separate metal container or dumpster used exclusively for this purpose. (24 NFPA 96- 15.9.3.8)
7. 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 906.1 (24 IFC 906.4.1) For each solid fuel cooking appliances with fire boxes <5 cubic feet, a hose protection system with a capacity of 25 GPM capable of supplying water at 5 GPM and 40 psi is required. The hose nozzle on the system can only produce fine or medium spray (no straight stream function permitted). (24 NFPA 96-15.7.9.)

General On-Site Requirements

1. Portable generators must maintain a 5-foot clearance from buildings, vehicles, structures, and combustible materials. (24 IFC 1204.4)
2. Fire lanes and fire department access roads must remain clear with a minimum of 20-feet of unobstructed width. (24 IFC 503.4)
3. Minimum of three-feet clearance must be provided for fire department connections and fire hydrants. (24 IFC 509.2)
4. Generators not vehicle mounted must be separated from the public by barriers (fencing, guards, enclosure). (24 NFPA 96 17.5.2.2)
5. Generators not vehicle mounted shall be located at least 12 feet from openings, air intakes, means of egress and mobile or temporary cooking operation. (24 IFC 17.5)
6. Generators must be shut down prior to refueling. (24 IFC 1204.8)

7. Exhaust from engines must:
 - 7.1. Be at least 10 feet from openings/air intakes. (NFPA 96)
 - 7.2. Be at least 10 feet from means of egress. (NFPA 96)
 - 7.3. Be directed away from buildings. (IFC/NFPA)
 - 7.4. Be directed away from other cooking vehicles and operations. (IFC/NFPA)
8. Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully open. (NFPA96)