



# Richmond Fire Marshal's Office

201 E Franklin Street  
Richmond Va. 23219

804-646-6640  
Fax 804-646-7465



## City of Richmond Mobile Food Trucks & Vendor Cooking Regulations

### Mobile Food Trucks / Trailers:

Mobile Food Trucks and Trailers **shall** comply with the Virginia Statewide Fire Prevention Code and the City of Richmond Guidelines for Vendor Cooking.

The VSFPC requires that mobile food trucks and trailers maintain appropriate automatic fire suppression systems; to include fire extinguishers (Class “K” type and / ABC dry chemical). If cooking produces grease laden vapor; a cooking hood ventilation system with automatic fire suppression system is required over the cooking appliances.

#### 1. Fire Protection Systems

- a. 609.2 – A Type 1 hood **shall** be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produces grease laden vapors.

(Ventilation system with an automatic suppression system)

- i) 609.3.3- Cleaning. Hoods, grease-removal devices, fans, ducts and other appurtenances **shall** be inspected by a qualified individual at least once a year.
- ii) 609.3.3.2 – Grease Accumulation. If during the inspection it is found that the hoods, grease removal devices, fans, ducts or other appurtenances have an accumulation of grease, such components **shall** be cleaned.

#### b. Required Fire Extinguishers:

- i. 904.11.5 – Class “K” rated fire extinguishers are required when cooking equipment involving solid fuels, vegetable oils, animal oils and fat. Class “K” fire Extinguisher **shall** be within **30 feet** of commercial-type cooking equipment.
- ii. Portable ABC Dry chemical fire extinguisher with a minimum rating of 2A-20B: C rating **shall** be within the truck/ trailer.

#### 2. Use of LP Gas and / or other Compressed Gases

- a. 5303.5 – Security. Gas cylinders and tanks **shall** be secured against accidental dislodgement, public tampering and unauthorized access.



# Richmond Fire Marshal's Office

201 E Franklin Street  
Richmond Va. 23219

804-646-6640  
Fax 804-646-7465



Each cooking site (minimal hazard devices) **shall** be equipped with one portable dry chemical fire extinguisher with a rating of 2A-20-B: C in good working order

All cooking sites with high hazard devices **shall** be equipped with a Class “K” type fire extinguisher and (1) 2A-20-B: C “ABC” dry chemical fire extinguisher.

All compressed gas cylinders **shall** be secured at all times in the following methods:

- Secured to a fixed stationary object with 1 or more restraints
- Racked (stored in milk crates or similar devices)
- Cradled (bunched together with 1 or more restraints around them)

All waste grease **shall** be stored in a metal container with a tight-fitting lid until properly removed from the site.

Cooking equipment **shall** be arranged in a manner that will prevent the trip hazards of hose line in the travel areas.

Cooking appliances are on stable surfaces to prevent tipping over of equipment.

Maintenance of means of egress at all times to the public way to include exits, aisles and passageways--minimum of 24” for service area and 44” for public areas.

Generators and other internal combustion power sources **shall** be separated by a minimum of 20’ from tents or membrane structures and **shall** be isolated from public contact by fencing, enclosure or other approved means.

All cooking vendors **shall** have an ABC Dry Chemical and Class “K” fire extinguishers with up to date inspections tags (**month and years**). All vehicles with hood suppression systems **shall** has up to date inspection tags (**month and year**).

Call (804) 646-6640 Office Hours 8am – 5 pm, Monday- Friday for additional information.