



# Chesterfield County, Virginia

Fire & EMS

Fire & Life Safety Division

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Chief Deputy Fire Marshal

## **Chesterfield County Mobile Food Truck and Outdoor Cooking Regulations**

Chesterfield County, with regards to fire safety, is regulated by the adopted Chesterfield County Fire Prevention Ordinance. All activities within Chesterfield County shall abide by these regulations.

Some of the more common questions or problems that have arisen in past years are below.

The Fire Marshal's Office will make inspections prior to and during activities to ensure compliance with the fire code. If you have questions prior to the event, please contact the Fire Marshal's Office at (804) 748-1426.

Working together, we can provide a safer environment for all participants and visitors.

The erection and construction of tents and air-supported structures shall be governed by the Uniform Statewide Building Code. A building permit is required for the erection of a tent or air-supported structure greater than 900 square feet or with more than 50 occupants. Contact the Building Inspection Office at 748-1058 or 748-1057.

### **Mobile Food Trucks/Trailers:**

Mobile food trucks and trailers are governed by the Fire Prevention Code. The code requires that mobile food trucks and trailers maintain appropriate fire protections systems, to include fire extinguishers and if producing grease latent vapors a cooking hood ventilation system with automatic fire suppression.

#### 1. Fire Protection Systems

- a. 609.2 – A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors. (Ventilation system with an automatic suppression system.)
  - i. 609.3.3 - 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 – 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.

*OUR GOAL IS TO BE THE SAFEST AND MOST SECURE COMMUNITY OF ITS SIZE IN THE U.S.A.*

- b. Required Fire extinguishers
  - i. 904.11.5 - Class K rated fire extinguisher is required when cooking equipment involving solid fuels, vegetable oils, or animal oils and fats are in use.
    1. 904.11.5.1 - Fire boxes of 5 cubic feet or less shall have a 2.5-gallon or two 1.5-gallon Class K extinguishers.
    2. 904.11.5.2 – For up to four fryers having a maximum medium cooking capacity of 80 pounds each shall have one Class K with a minimum 1.5-gallon capacity.
  - ii. 906.1 & 906.3 – Portable fire extinguishers of minimum size of 2A 40BC are required.
  - iii. 901.6 – Fire extinguishers shall be inspected by a qualified individual at least once a year.
  - iv. 906.6 – Fire extinguishers shall not be obstructed or obscured from view.
2. Use of LPG and/or other compressed gases
  - a. 5303.5 – Containers shall be secured from public tampering and physical protection
  - b. 5303.5.3 – Containers shall be secured to prevent falling caused by contact, vibration or seismic activity.
3. 304.1 - Combustible accumulation around the vending/cooking area that creates a fire hazard shall not be allowed.
4. 304.3.1 – Materials susceptible to spontaneous ignition, such as oily rags, shall be stored in a listed disposal container.

### **Cooking Under Open Walled Temporary Tents:**

In conjunction with the Health Department, we allow flame retardant canopies to be used for outdoor cooking. Tents used as canopies shall not have any walls and shall be strictly used for cooking operations. No public admittance is allowed in cooking tents.

1. 3104.2 – Tents used for cooking operations shall be flame retardant. Flame resistance of the tents shall be documented in accordance with the provisions of the fire code and NFPA 701. Documentation shall be retained onsite and available for review by the Fire Marshal's Office.
2. Tent walls shall not be deployed or used while cooking under a tent.
3. Required Fire extinguishers
  - a. 904.11.5 - Class K rated fire extinguisher is required when cooking equipment involving solid fuels, vegetable oils, or animal oils and fats are in use.
    - i. 904.11.5.1 - Fire boxes of 5 cubic feet or less shall have a 2.5-gallon or two 1.5-gallon Class K extinguishers.
    - ii. 904.11.5.2 – For up to four fryers having a maximum medium cooking capacity of 80 pounds each shall have one Class K with a minimum 1.5-gallon capacity.
  - b. 906.1 & 906.3 – Portable fire extinguishers of minimum size of 2A 40BC are required.

- c. 901.6 – Fire extinguishers shall be inspected by a qualified individual at least once a year.
  - d. 906.6 – Fire extinguishers shall not be obstructed or obscured from view.
4. All compressed gas cylinders are to be properly secured and mounted outside of the tent.
  - a. 5303.5 – Containers shall be secured from public tampering and physical protection
  - b. 5303.5.3 – Containers shall be secured to prevent falling caused by contact, vibration or seismic activity
5. 3104.7 - The public shall not be permitted inside cooking tents.

**Assembly Tents:**

Assembly tents are those used for public activity. The Building Code Official requires a permit if tents or air-supported structures are greater than 900 square feet or hold more than 50 occupants. No cooking shall occur inside an assembly tent.

1. 3103.3 - An assembly tent shall include a circus, carnival, tent show, theater, skating rink, dance hall, or other place of assembly in or under which persons gather for any purpose.
2. 3104.7 – Cooking is not permitted within 20 feet of assembly tents.
3. 3103.2 – Tents having an area in excess of 400 square feet shall get approval from the Fire Marshal's Office.