

### 319.2.4 Separation

Mobile food units shall be separated from buildings or structures, combustible materials except approved furniture, vehicles and other cooking operations by a minimum of 5 feet (1524 m), or as approved by the fire code official. Sufficient space to allow for timely egress from mobile food units shall be provided in the event of fire or natural disaster.

### 319.2.5 Indoor Use

Generator use and cooking operations shall be prohibited where mobile food units are located inside a building unless approved by the building official.

### 319.2.6 Generators

Generators shall not be refueled while in operation. They shall not be operated in an enclosed area.

### 319.2.7 Exits

Means of egress must be kept clear of any obstructions. A second exit or appropriately sized customer service window should be provided if cooking equipment is located between a work area and the primary exit.

### 319.2.10 Exhaust Hood

Cooking equipment that produces smoke or grease-laden vapors shall be provided with a kitchen exhaust hood in accordance with Section 606.

### 319.2.11 Fire Protection

Fire protection shall be provided in accordance with Sections 319.2.11.1 through 319.2.11.4.

#### 319.2.11.1 Fire Protection for Cooking Equipment

Cooking equipment shall be protected by automatic fire-extinguishing systems in accordance with Section 904.13.

#### 319.2.11.2 Fire Extinguisher

Portable fire extinguishers shall be provided in accordance with Section 906.4.

### 319.2.11.3 Vehicles in Transit

A means shall be provided to ensure mobile food units preparing for transit secure all deep fat fryers in accordance with Section 319.2.11.4 and disarm the automatic fire-extinguishing system when required by the system manufacturer recommendations. Upon arrival at a new location, a means shall be provided to ensure employees verify the business address in case of emergency and where applicable, rearm the automatic fire-extinguishing system.

### 319.2.16.1 Hoods

Hoods for solid fuel cooking shall be separate from all other exhaust systems and shall comply with NFPA 96, Section 14.3.

#### 319.2.16.2.1 Fire Extinguishers

Provide a listed 2-A rated water spray fire extinguisher, for use with solid fuels only, or a 1.6-gallon wet chemical fire extinguisher listed for Class K fires in accordance with NFPA 10, with a maximum travel distance of 20 feet (6096 mm) to the appliance.

### 319.2.17 Carbon Monoxide Alarms

An approved carbon monoxide alarm shall be installed where generators are used, or mobile cooking operations are performed in an enclosed area.

### 319.2.18 Inspection, Testing and Maintenance

Inspection, testing and maintenance of systems on mobile food units shall be in accordance with Sections 319.2.18.1 through 319.2.18.4.

#### 319.2.18.1 Exhaust System

The exhaust system, including hood, grease-removal devices, fans, ducts and other appurtenances, shall be inspected and cleaned in accordance with Section 606.3.

#### 319.2.18.2 Fire Protection Systems and Devices

Fire protection systems and devices shall be maintained in accordance with Sections 606.3.4 and 901.6.



CITY OF BEND

# Bend Fire & Rescue



## Mobile Food Unit and Food Pod Safety Requirements

Bend Fire & Rescue

1212 Simpson Ave

Bend, OR 97703

541-322-6300

[bendoregon.gov/fire](http://bendoregon.gov/fire)



## New State Requirements

New State of Oregon requirements went into effect on Jan. 1, 2023 for “Mobile Food Unit and Food Pod Safety.” This impacts both new and existing Mobile Food Truck businesses.

## Essential Needs

If you own, or are thinking of starting up a mobile food truck the following parameters must be met:

1. A permit is required through the Fire Marshal’s Office for mobile food preparation vehicles equipped with an appliance that produces smoke or grease-laden vapors starting Jan. 1, 2025.
2. A “Type I” commercial kitchen hood system is required along with the associated duct work installed.
3. A working fire protection system shall be installed along with the type I hood system to ensure proper coverage for appliances. This must be installed by a certified company.
4. A “Class-K” portable fire extinguisher shall be installed within the food truck.
5. Extinguishers must be a minimum size of 2A:10BC, mounted in plain view on a wall or cabinet, no higher than five feet measured from the top of the extinguisher.
6. Ensure all employees are properly trained in the use of extinguishers, shutting off fuel sources, notifying proper authorities of an emergency, and implementing a safety plan.
7. Compressed natural gas and liquefied petroleum (LP) gas must be properly secured from falling over. For LP gas, an alarm must be installed for detection of leaks. LP gas tanks may not exceed over a 200-pound propane capacity.
8. Seating inside of a food truck is prohibited.
9. Cooking oil storage cannot exceed 120 gallons

## FAQs

### What is a Type I hood system?

A hood system is an air-intake device used to capture grease and similar contaminants before they enter a duct system. A “Type I” system is made to collect and remove grease laden vapors and smoke.

### What kind of fire protection is needed?

Based on the cooking operation in the food truck, a wet-chemical fire extinguishing system must be in place. This must be installed by a certified company.

### What is a Class-K portable fire extinguisher?

A “Class K” extinguisher is used on fires involving cooking media (fats, oils and grease) in commercial cooking.

### Is there a minimum separation needed for food trucks?

A five-foot separation from between food trucks must always be maintained. This will ensure adequate spacing for exhaust fans, building access, potential fuel sources that will be utilized and combustible materials such as shrubbery, trees and other foliage.

### What is needed in a safety plan?

It is recommended that a safety plan be implemented that includes items such as:

Pull station location for hood suppression system

- Locations of all extinguishers
- Location of the gas shut-off
- Designee to initiate 9-1-1 call
- Location of all exits

## Things to Keep in Mind

1. Do not park in established fire lanes to maintain accessibility for emergency vehicles.

2. Mobile food operations must be 10 feet away from any structure. Be mindful of building openings to where exhaust fumes could enter.
3. Grills, smokers or similar appliances under the roof or within the confines of the wall perimeter of the enclosed trailer or vehicle follow hood system requirements. These appliances must also be 10 feet away from any combustible materials.
4. All new and existing mobile food units and food cart pods, including those with a plan of correction, must be in compliance with the requirements of this code by Jan. 1, 2025.

## Mobile Food Unit and Food Pod Safety Requirements Code

### 319.1 General

Mobile food unit's that are equipped with appliances that produce smoke or grease-laden vapors shall comply with this section.

#### 319.1.1 Scope

The provisions of this section shall govern the use and maintenance of mobile food units and food cart pods, along with the conditions of fire hazards on the premises. Mobile food units include, but are not limited to, self-propelled vehicles, trailered units, sheds, or other roofed enclosures not requiring a building permit or otherwise regulated by this code. When applicable, food service structures shall also comply with OAR Chapter 918 Division 674 for specific use prefabricated structures.

#### 319.2.2 Fire Department Access

Mobile food units shall not block fire apparatus access roads, fire lanes, fire hydrants, or other fire appliances.

#### 319.2.3 Address

The address of the current operational location shall be posted and accessible to all employees.