



ITINERANT FOOD CONCESSIONS (Mobile)

Itinerant Food Concessions (Mobile): Any wagon, truck, or vehicle self-propelled or otherwise movable from place to place from which any person sells, offers for sale, or gives away, beverages, food or any food product for human consumption. Itinerant food concessions may be as complex as a full commercial kitchen on wheels or may be as simple as reheating or warming of any food.

Permitting Process:

An Annual Special Occasion Permit is required to operate your Itinerant Food Concession as a Food Service Establishment in Yakima County. All Itinerant Food Concessions shall operate out of an approved facility located in unincorporated Yakima County. All permits shall be renewed each year.

Complete a Special Occasion Application with the Yakima County Public Services Building and Fire Division. Your application must be submitted to a Project Coordinator a minimum of two (2) weeks prior to your first special occasion of the year to allow time for processing and inspection.

Provide information of interior layout (grill, fryer, hood suppression system).

Upon issuance of your permit, contact the Inspection Line at (509) 574-2370 to schedule a Fire Code Inspection with one of the Fire Inspectors. The inspection must take place at the location of your first special occasion. The inspector will need to see the Itinerant Food Concession set up as part of the inspection.

Operating Requirements/Procedures:

1. Permit must be onsite and available to inspectors at all times.
2. All itinerant food concessions must have a 2A10BC portable fire extinguisher mounted in a conspicuous place in the kitchen area. International Fire Code (IFC) Section 906.
3. Itinerant food concessions with portable generators must have a 3A40BC portable fire extinguisher in addition to the other fire extinguishers. IFC Section 906.
4. All itinerant food concessions that produce grease laden vapors must have a Class K portable fire extinguisher within the kitchen area. IFC Section 904.12.5.
5. All portable fire extinguishers must be serviced and inspected annually. They must have tags proving that they were serviced. National Fire Protection Association (NFPA) 10.
6. If the vendor produces any grease laden vapors (pan frying, deep-fat frying, using the griddle, etc.) a Type 1 Hood must be installed. NFPA 96.
7. The hood suppression system must be serviced and inspected every 6 months. NFPA 96 and IFC Section 609.
8. All of the cooking appliances producing grease laden vapors must be under a Type 1 Hood. No part of the appliances can extend beyond the outer lip of the hood. IFC Section 609.
9. All deep-fat fryers must have a steel baffle between the fryer and surface flames of an adjacent appliance. The baffle must be 8 inches in height. NFPA 96.
10. LP Gas containers shall be located outside. Safety release valves shall be pointed away from the itinerant food concession. NFPA 58 and 54.
11. Any hose used to pipe LP Gas to a device shall be UL or FM listed specifically for LP Gas service. All couplings, fittings, and any other devices shall meet the requirements for LP Gas Service as outlined in the International Fuel Gas Code, NFPA 58 and 54, or be deemed unapproved and removed from service.





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Itinerant Food Concessions shall be set up at an approved venue location only. Venue shall have an approved permit through the Yakima County Public Services Planning, and Building and Fire Division. As part of the approved permit, the venue shall have a site plan showing where Itinerant Food Concessions shall be set up.



Set-up:

- Must maintain a setback of 12 feet from all structures.
- Must not be located within any area of the lot that impedes, endangers, or interferes with pedestrian and/or vehicular traffic.
- Must not occupy or prevent access to any handicap accessible parking spaces.

Extinguisher Requirements: All cooking vendors are required to have a least one extinguisher with a minimum of a 2A10BC rating.

- Visible current inspection
- Serviced (annually)
- Fully charged (gauge indicates full)
- Located within 30 feet of commercial type cooking equipment

Does your cooking operation produce grease-laden vapors? (Grills, fryers). If so, in addition to the portable extinguisher listed above your operation requires; Class K rated portable extinguisher.

- Current inspection
- Serviced (annually)
- Fully charged (gauge indicates full)
- Located within 30 feet of commercial type cooking equipment

Does your cooking operation produce grease-laden vapors required to be exhausted through a commercial kitchen exhaust hood and duct system? If so, in addition to the portable extinguishers listed above your operation requires; Commercial kitchen exhaust hood and duct system with an automatic fire extinguishing system and current proof of inspection.



Vent Hood Requirements: If the operation involves exposed surface cooking (i.e., stovetops, griddles, fryers, grills, etc.) it requires a commercial kitchen exhaust hood meeting the following criteria:

- Type 1 Commercial kitchen exhaust hood and duct system with exhaust fan listed for commercial cooking equipment (meeting ANSI/UL 710/762 or equivalent; sealed with liquid tight seams). Permit is required by the local jurisdiction.
- An automatic fire extinguishing system complying with ANSI/UL 300 and NFPA 17A or other equivalent standard and having current proof of inspection every **6 months**.
- Installation of systems shall be performed only by persons certified and properly trained and qualified to install the specific system being provided.
- The exhaust system shall be cleaned every **6 months** by a properly trained, qualified and certified person(s) acceptable to the authority having jurisdiction.
- The initial inspection/testing on the fire suppression system installed shall be conducted by the Fire Marshal's Office and installer.
- The system is to be maintained in operative condition.



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Compressed Gas: LP/Propane cylinders are properly secured and remain secured by one of the following methods, unless actively being filled:

- Nested and secured by one or more restraints.
 - Secured by one or more restraints to a fixed object.
 - Minimum of 10-foot clearance from any trash or combustible material.
 - Not kept in passenger area of vehicle.
 - **Egress and Emergency Access** The placement of the concession operation does not interfere with fire lane, fire break, fire hydrant, or exit access of any proximate structures.
 - **Smoking is prohibited within 25 feet of the LPG container.**
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Frequently Asked Questions

1. Why is a Suppression Hood required with my ventilation system?

A ventilation hood system equipped with a fire suppression system will provide a rapid response to extinguish cooking fires. The release of grease-laden vapors associated with commercial cooking can ignite without warning. The suppression hood will immediately react to high temperatures associated with cooking fires and extinguish them prior to the fire spreading to other combustibles around the cook area.



2. Why am I required to have Class K Extinguisher?

This must be applied after the initial automatic fire suppression system has activated. Grease fires are extremely hot and can rekindle. Cooking operations that involve deep frying or the release of grease-laden vapors can lead to fires that cannot be controlled with the Dry Chemical type ABC extinguishers. Class K extinguishers emit a Low PH Wet Chemical Agent in a fine mist that helps prevent grease splash and fire re-kindle while cooling the appliance. Some advantages are:

- Precise extinguishing agent application
- Excellent for use on all cooking appliances
- Less corrosive and cleaner than Dry Chemical powders

3. What size Class K Extinguisher do I need?

A 1.5 gallon (6 liter) Class K extinguisher is sufficient for up to 4 fryers with a maximum capacity of 80 lbs. each.

4. What is the best way to secure and transport LPG cylinders in a vehicle or trailer?

All LPG cylinders should be secured during transport and must be isolated from the interior or passenger areas. LPG cylinders must also be kept away from open flames and other heat sources such as generators. ASME cylinders are generally permanently mounted around the exterior and all appliances are piped outside of the passenger/work area to the bottle. Portable cylinders must also be isolated from the passenger/work area. They can be securely mounted on the outside or placed in a gastight compartment that prevents vapors from entering the passenger/work area. LPG cylinders should never be transported or installed inside a vehicle passenger area.

5. When and where will I be inspected?

All mobile food vendors operating in Yakima County are subject to an annual fire inspection. Failure of this inspection will delay permission to operate the mobile unit. Inspections will take place prior to any operation and at a predetermined location.

6. Does the Fire Code Inspection cover only the items listed on the checklist? What are they?

The checklist provided covers some of the most common concerns with mobile food operations, but additional items are subject to inspection:

- Electrical wiring – all wiring in safe manner, not exposed to elements or public.
- Access / egress – sufficient exits for escape in the event of fire, not blocked or locked.

**These examples are not all inclusive, and do not include other
State Vehicle / Trailer Inspection and Safety Regulations.**