



City of Gilroy

Fire Marshal's Office
CUPA, Fire Prevention & Pretreatment Programs
7351 Rosanna Street
Gilroy, California
95020-6197

Telephone (408) 846-0439
Facsimile (408) 846-0429
<http://www.cityofgilroy.org>

CITY OF GILROY FIRE DEPARTMENT MOBILE FOOD FACILITY STANDARDS

Jurisdictions throughout Santa Clara County conduct regulatory inspections of Mobile Food Facilities (Food Trucks) when operated in conjunction with a Special Event. The Santa Clara County Department of Environmental Health (SCCDEH), Consumer Protection Division provides direction and oversight on the annual permitting process for these facilities.

Food Trucks participating in a permitted Special Event (Festival, Carnival, Street Fair, Farmers Market, etc.) within Santa Clara County shall have a current SCCDEH annual permit, and be compliant with the following regulations:

- California Fire Code 2013 Edition (CFC)
- California Code of Regulations, Title 19 (CCR)
- California Mechanical Code 2013 Edition (CMC)
- California Health and Safety Code (H&S)

The Office of the State Fire Marshal amended CFC §904.11 to clarify the application of Underwriters Laboratories Standard 300 (UL 300). All automatic fire extinguishing systems used for the protection of commercial cooking operations that produce grease laden vapors shall comply with UL 300. All existing dry and wet chemical fire extinguishing systems installed for the protection of those operations shall comply with the UL 300 Standard.

CFC §904.11.6.2

Automatic fire extinguishing systems shall be serviced at least every 6 months and after activation of the system. Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the fire code official upon completion.

CCR, Division 1, §573(a)

Fire extinguishers with a Class K rating shall be provided for hazards where there is a potential for fires involving combustible cooking media (vegetable or animal oils and fats).

CMC §513.2.2

Commercial cooking equipment that produces grease laden vapors shall be provided with a Type I Hood (a kitchen hood for collecting and removing grease and smoke), in accordance with this code, and an automatic fire extinguishing system that is listed and labeled for its intended use as follows:

Wet chemical extinguishing system, (NFPA 17A, Standard for Wet Chemical Extinguishing Systems), complying with UL 300, Fire Testing of Fire Extinguishing Systems for the Protection of Restaurant Cooking Equipment

H&S §113789

“Food facility” includes permanent and nonpermanent food operations (commissaries and mobile facilities) that store, prepare, package, serve, vend, or otherwise provide food for human consumption, on or off the premises, at the retail level.

ELECTRICAL POWER & GENERATORS

1. Generators shall be placed in locations **approved** by the authority having jurisdiction for Outdoor Special Events use. Generator placement shall be a minimum of 20 feet away from tents and canopies and their locations shall be inaccessible to the public and cordoned off with caution tape.
2. Each generator shall have a minimum 40B:C rated fire extinguisher near its location and accessible for use.
3. Food trucks with pre-plumbed (inboard) gasoline generators are allowed to operate provided they are compliant with the California Mechanical and Electrical Codes.
4. Under no circumstances shall gasoline be stored in Food Trucks or on site. Refueling of approved generators is prohibited during event hours. During approved refueling times, no smoking or open flames shall be within 25 feet of refueling operations.
5. Extension cords and cables shall be of a grounded type and approved for outdoor use. Extension cords shall not be frayed, worn, or in pedestrian traffic areas unless they are secured. Cables shall be provided with cable ramps.
6. All electrical power shall be in locations free from potential water intrusion and not located near gutters or storm drains.
7. Fuel line fittings shall be visually checked for leaks before any generator is operated.

LIQUEFIED PETROLEUM GAS (LP-Gas)

1. LP-gas cylinders shall be secured in the upright position.
2. LP-gas cylinders shall not be stored in the food truck.
3. LP-gas cylinders, piping, valves and fittings located outside the food truck shall be adequately protected to prevent tampering, damage by vehicles or other hazards.
4. LP-gas piping, valves and fittings shall be leak tested prior to use. *See the LPG leak check document.*

ADDITIONAL REQUIREMENTS

1. A minimum of 5’ feet separation shall be maintained between individual food trucks.
2. Food trucks shall have at least one 2A:10B:C fire extinguisher serviced within the last 12 months and accessible within the vehicle at all times.
3. Public access aisles to Food Trucks shall be a minimum of 20 ft wide. A 20’ wide gap shall be maintained for every 150’ row of Food Trucks.

SPECIAL EVENT INSPECTION FEE:

A Fire Code Inspection fee will be assessed for Special Events that exceed either of the thresholds provided below or in combination. The inspection fee shall be paid at the issuance of the SE. For inspections conducted during normal business hours or as an extension of the business day the fee is \$130 per hour, for inspections requiring call back of an inspector the fee is \$275 for up to 2 hours of inspection, with additional charges after. Most small events only require an hour. Larger events, such as festivals that run multiple days may require additional time and cost. Also see the Festival Booth requirements for festivals and fairs that have more than Food Trucks.

Threshold for inspections/fees:

1. 4 or more Food Booths that utilize an open flame or gasoline generator.
2. 4 or more Food Trucks using open flame cooking inside the MFF
3. A combination of Food Booths and Food Trucks from 1 & 2 above that is equal to or greater than 4.