



ALBUQUERQUE FIRE DEPARTMENT GENERAL REQUIREMENTS FOR MOBILE FOOD VENDORS



This document is designed to give you, the mobile food vendor, a general idea of what the Fire Marshal's Office is looking for during a routine permitting process. There may be other requirements that could surface during the final permit inspection. For further information on specific requirements refer to the International Fire Code, NFPA, and the City of Albuquerque fire Ordinance.

1. If the vendor produces any grease laden vapors (pan frying, deep-fat frying, using the griddle, etc), a Type 1 Hood shall be installed... NFPA 96

New Food Trucks or Trailers with New Hood Suppression Systems shall be inspected by the Plans Check Division. The Installing Contractor shall provide the current Documents for the Installation of a New Hood Suppression System. Call 505-924-3611 to make an appointment.

- Hood Suppression System Permit
 - A current Manufacturers Certificate attached to their Permit
 - A current, State Fire Marshal's Office, Certificate of Fitness attached to their Permit
 - Acceptance Test of the Hood Suppression System shall be performed
 - Initial Inspection shall be performed for the entire Food Truck or Trailer
2. All Type 1 Hood systems shall have a pre-engineered hood suppression system that meets NFPA 17 standards. When a pre-engineered dry chemical system cannot be installed or serviced annually, the suppression system shall be upgraded to a UL 300 suppression system. NFPA 17.9.9
 3. The hood suppression system shall be serviced and inspected every 6 months. NFPA 96.8
 4. **Existing food trucks requiring renewal of their annual permit** shall be inspected by the Fire Marshal's Office located at 724 Silver SW. 505-764-6300

Documents required to be provided during inspection:

- A current Maintenance Report from an Authorized Contractor
 - A current Manufacturers Certificate attached to their Maintenance Report
 - Beginning 01/01/2020, a current State Fire Marshal's Office Certificate of Fitness, attached to their Maintenance Report
5. All cooking appliances producing grease laden vapors shall be under a Type 1 Hood. No part of the appliance shall extend beyond the outer lip of the hood. IFC 610.1
 6. All mobile food vendors shall have a 2A10BC portable fire extinguisher mounted in a conspicuous place within the kitchen area. IFC 906.1
 7. Mobile food vendors with portable generators shall have a 3A40BC portable fire extinguisher in addition to the other fire extinguishers. IFC 906.1

8. All mobile food vendors that produce grease laden vapors shall have a class K portable fire extinguisher within the kitchen area IFC 904.11.6
9. All portable fire extinguishers shall be serviced and inspected annually. All extinguishers must have current tags and **vendor must provide a report with no deficiencies**. NFPA 10
10. All deep-fat fryers shall have a steel baffle between the fryer and surface flames of any adjacent appliance. The baffle shall be 8 inches in height NFPA 96.13
11. L.P. Gas containers shall be located outside. Safety release valves shall be pointed away from the tent, canopy, or membrane structure. Portable L.P. gas containers with a capacity of 500 gallons or less shall have a minimum separation between the container and the structure not less than 10 feet. NFPA 58 & 54
12. Any hose used to pipe L.P. 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 NFPA 54, or be deemed unapproved and removed from service
13. All mobile units with propane shall post a **NO SMOKING** sign next to the propane bottle. IF 3807.2