PLEASE FILL OUT ITEMS MARKED AND RETURN TO: De Beque Fire Protection District 4580 1-70 Frontage Road De Beque, CO 81630 PHONE: (970) 283-8532 OR FAX: (970) 283-5533 ****APPLICATION MUST BE FILED AT LEAST FOURTEEN (14) DAYS PRIOR TO EVENT BY THE VEHICLE OPERATOR ***** PERMIT FEE: \$0.00 Waived (Make check payable to De Beque Fire Protection District) Permit Expiration Date: December 31 st	APPLICATION FOR MOBILE FOOD PREPARATION VEHICLE PERMIT		
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2018 IFC 105.6.30

Mobile food preparation vehicles that are equipped with appliances that produce smoke or grease-laden vapors shall comply with section 319 of the 2018 International Fire Code and shall be inspected by the De Beque Fire Protection District. **Operators can contact the Fire District Inspector at 970-283-8632 prior to the event for inspection.**

Permit: Once the MFV has successfully passed the fire inspection, a De Beque Fire Protection District Boulder Fire Inspection Permit will be issued. It is important that the information provided on the application reflects the locations that the permit will be delivered to. Issued permits shall be kept on the vehicle at all times and shall be readily available for inspection by the fire district.

Liquid Propane Gas (LPG) Cylinders LPG cylinders are a necessary tool in the MFV business world. These tools can be safely utilized if they are stored, mounted, piped and utilized within the safe parameters of the fire code. The following, are just a few safe parameters of the fire code to adhere to in order to assist with a safe operation in the MFV business.

- The maximum aggregate water capacity for propane bottles is 50 gallons. This is equivalent to approximately an aggregate capacity of 2-100 pound bottles of propane.
- The LPG cylinders or the manifold system shutoff valves that are designed to stop the supply of fuel from all cylinders shall be clearly marked with a sign "Propane Shutoff Valve". These signs shall be posted with a minimum of 2 inch red lettering with a white background and visible to the public.
- All LPG cylinders shall be secured during transport and must be isolated from the interior or passenger areas. LPG cylinders shall 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 shall 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 shall never be transported or installed inside a vehicle passenger area.
- All LPG cylinders shall be stored in an upright position with the valve end up and be secured to prevent falling caused by contact or vibration. These cylinders shall have their pressure relief devices located as to direct vented vapors away from personnel, ignition sources, containers and structures, as well as enclosed spaces to prevent personal injury and property damage.
- All piping, tubing, pressure regulators and valves shall be kept gas tight to prevent leakage. These said systems shall be on an inspection/maintenance program to ensure that leakage does not occur.
- "No Smoking" signs shall be next to or directly above the propane container(s) and visible to the public. These signs shall be posted with a minimum of 2 inch red lettering with a white background.
- L-P gas alarms: A listed L-P gas alarm shall be installed within the vehicle in the vicinity of the L-P gas system.

Portable Fire Extinguishers: Portable fire extinguishers give the occupants the means to suppress a fire in its incipient (beginning) stage. The capability of this type of manual fire suppression can contribute to the protection of the occupants, especially if there is evacuation difficulties associated with the occupancy or the specific hazard in the area. To be effective, personnel must be properly trained in the use of portable fire extinguishers.

All MFV's shall be equipped with at least one 2A:20-BC rated fire extinguisher. This fire extinguisher shall be fully charged and inspected by a license contractor on an annual basis.

The fire extinguisher shall be mounted in conspicuous location and properly mounted with hangers and brackets or in cabinets without obstructions.

Solid fuel cooking appliances with fireboxes of 5 cubic feet shall have a 2.5 gallon or two 1.5 gallon Class K wet-chemical portable fire extinguisher.

All MFV's with commercial cooking operations producing grease-laden vapors, shall have a Class K portable fire extinguisher. This fire extinguisher shall be fully charged and inspected by a license contractor on an annual basis.

- Portable fuel fired heaters not allowed.
- Electrical wiring in good working condition.
- Multi-plug adapters are not allowed.
- Power strips have over-current protection
- Extension cords are not allowed as permanent wiring.
- Open junction boxes and spliced wiring is not allowed.
- Grease vapors are produced; an exhaust hood system is required.
- Hood/duct system to be inspected every 6 months with records maintained.
- Grease accumulation is to be cleaned.
- Class K fire extinguisher
- Solid fuel cooking appliance in place, a 2.5 gal. Class K fire extinguisher is needed.
- Commercial cooking appliance in place, a 1.5 gal. Class K fire extinguisher is needed.
- An automatic fire extinguishing system is required if grease vapors are produced.
- Automatic fire extinguishing system is required to be inspected and tested every 6 Months by a licensed contractor.
- All fire extinguishers are to be inspected annually by a licensed contractor.
- One, 2A:20-B:C fire extinguisher is needed.
- All fire extinguishers are in clear view.
- All fire extinguishers are mounted on the proper hangers.
- Protruding objects are not to reduce the minimum clear width of accessible egress routes.
- Walking surfaces of the egress route are to have a slip resistant surface and be securely attached.
- Means of Egress (aisle way) is to be free of any obstructions that would prevent its use.
- All compressed gas containers are required to have their pressure relief devices located so as to direct vented vapors away from personnel, ignition sources, containers and structures, as well as enclosed spaces to prevent personal injury and property damage.
- Pressure relief devices or vent piping is to be designed or located so that moisture cannot collect and freeze in a manner that would interfere with the operation of the device.
- Compressed gas containers must be labeled (CGA C-7 Standards) with the name of the gas it contains to include the correct color label. These labels are to be visible at all times.
- All compressed gas containers are secured to prevent falling caused by contact or vibration. This is done by tightly securing the containers to a fixed object, nesting or within a rack designed for such use.
- All compressed gas containers need to be protected from vehicle impact.
- All compressed gas containers are to be stored in an upright position with the valve end up.
- Piping, tubing, pressure regulators and valves shall be kept gas tight to prevent leakage.
- Required shutoff valves on compressed gas systems must not be removed or altered and must be accessible at all times.