



**Office Use Only:**  
One Time  
Yearly

## Mobile Food Unit Inspection Check List

*Licenses will not be issued without approval from the Fire Department. Upon submission of the Mobile Food Unit license application, please call Kayla Spande at 651-249-2801 to set up an inspection; inspections are conducted at the Fire Station, located at 1530 County Rd C East in Maplewood, MN. Items reviewed at inspection are listed below.*

### Exterior

1. Truck/Trailer Contains  
Propane  
Natural Gas
  
2. Propane Tank Size (Max 200 lbs)  
20 lb.            30 lb.  
40 lb.            100 lb.
  
3. Propane piping protected from damage  
Yes  
Does not meet requirements: \_\_\_\_\_
  
4. Propane tanks properly secured  
Yes  
Does not meet requirements: \_\_\_\_\_
  
5. Electrical Connections  
Clean and Damage Free  
Does not meet requirements: \_\_\_\_\_
  
6. Generator  
Location: \_\_\_\_\_
  
7. Generator separated from nearby combustibles  
Yes  
Does not meet requirements: \_\_\_\_\_
  
8. Fuel Can Storage  
Yes (Minimum of 3 ft away from heat producing device)  
Does not meet requirements: \_\_\_\_\_





# Mobile Food Unit Inspection Check List

## Interior

1. Hood and ducts clean of grease

Yes

Does not meet requirements: \_\_\_\_\_

2. Ansel System Serviced and Tagged

Yes Date: \_\_\_\_\_

Does not meet requirements: \_\_\_\_\_

3. Fire Extinguisher Serviced and Tagged

Yes Date: \_\_\_\_\_

Does not meet requirements: \_\_\_\_\_

4. Type K Fire Extinguisher (Cooking with grease)

Yes Date: \_\_\_\_\_

Does not meet requirements: \_\_\_\_\_

N/A

5. Overloaded electrical outlets

No

Does not meet requirements: \_\_\_\_\_

6. Power Strips in proper use

Yes

Does not meet requirements: \_\_\_\_\_

7. Gas monitor detection

Yes

Does not meet requirements: \_\_\_\_\_

8. Storage

Neat and orderly

Does not meet requirements: \_\_\_\_\_

9. Exit

Clear of obstructions

Does not meet requirements: \_\_\_\_\_



## **Per 2020 Minnesota State Fire Code**

1. A commercial ventilation hood required if a grease-laden vapors are produced. (319.4)
2. A commercial ventilation hood is required to be sprinkled. (319.4.1)
3. A 2A:10BC portable fire extinguisher required. (319.4.2)
4. Cooking oil tank 120 gallon maximum, "listed", and vented- normal and emergency. (319.6)
5. Propane tank maximum 200 lbs. and "restrained". (319.8.2)
6. Propane piping protected from damage. (319.8.4)
7. "Listed" propane alarm required. (319.8.5)
8. Compressed Natural Gas (CNG) requirements. (319.9)
9. Hood and ducts kept clean of grease. (319.10.1)
10. Fire protection systems maintained operable condition per 901.6. (319.6.2)
11. Propane container inspected annually by an approved inspection agency registered with the U.S. Department of Transportation. (319.10.3)

*With question please call 651-249-2801*



# Mobile Food Vehicles Fire Safety Inspection

Date: \_\_\_\_\_

Business Name: \_\_\_\_\_

Business Address: \_\_\_\_\_

State, City, Zip: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

Fire Inspector: \_\_\_\_\_

Pass/Fail: \_\_\_\_\_

Re-inspection Date: \_\_\_\_\_

Completion Date: \_\_\_\_\_

