



Mobile Food Vendor Vehicle Self-Inspection

To complete the City permit process, all Class III and IV food trucks and mobile food vendors must complete this form and turn it into the City Clerk's office prior to using the Mobile Food Truck.

This form can be returned to the City Clerk's office by mail, drop-off or email:

Mail: City of Waverly
Attn: City Clerk
200 1st Street NE
Waverly, IA 50677

Drop-off: Deposit the form in the drop box outside of City Hall

Email: cguyer@waverlyia.com

Name of Owner: _____

Name on Truck/Business: _____

Phone number: _____

I certify that I have inspected my vehicle on _____ and it is in compliance.

Signed on Date: _____

Printed Name: _____

Signature: _____

*This form must be turned into the City Clerk's Office prior to using the Mobile Food Truck.

The following shall apply to any mobile vendors who sell food other than prepackaged items that do not require hot or cold handling procedures within the City of Waverly.

Requirements:

- **Exhaust Hood:** A Type I hood (with fire suppression system) shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors. Commercial kitchen exhaust hoods shall comply with the requirements of the International Mechanical Code.
 - **Maintenance.** Hoods shall be inspected, tested, and maintained in accordance with IFC 2015 Section 609.2.
 - **Inspections and tests.** Kitchen hood extinguishing systems shall be inspected and tested at least every six (6) months by a State of Iowa licensed fire protection contractor.

- **Fire Extinguishers:** In accordance with IFC, edition 2015, section 904.12.5, an approved 2A:20B:C rated dry chemical fire extinguisher shall be provided on or within the mobile vendor vehicle or trailer. An approved Class K rated fire extinguisher shall be provided within 30 feet (9,144 mm) of cooking operations involving solid fuels or vegetable or animal oils and fats.

- **Liquefied Petroleum Gas (LP-gas):** LP-gas shall be in accordance with NFPA 58, 2015 edition, section 6.24.
 - **Maximum number and quantity.** A maximum of two LP-gas containers with a total aggregate water capacity of 50 gallons (190 L) is permitted at one mobile vendor.

 - **LP-gas cylinder hoses.** Hoses shall be designed for a working pressure of 350 psig (2,413 kPa) with a safety factor of 5 to 1 and shall be continuously marked with LP-GAS, PROPANE, 350 PSI WORKING PRESSURE, and the manufacturer's name or trademark. Hose assemblies, after the application of couplings, shall have a design capability of 700 psig (4,826 kPa). Hose assemblies shall be leak tested at the time of installation at not less the operating pressure of the system in which they are installed.

- **Location:** Mobile food vehicles shall not be located within 15 feet of buildings, tents, canopies, or membrane structures.

- **Inspection:** All mobile vendors who sell food other than prepackaged items that do not require hot or cold handling procedures shall be required to have a fire inspection as part of the licensing process.

MOBILE FOOD VENDOR SELF-INSPECTION FORM

Name of Truck/Business: _____

Address: _____

Contact Person: _____ Phone #: _____

Email: _____

Truck- Make: _____ Model: _____ License Plate: _____

NOTES

- ___ **Exhaust Hood** Type I (Reference; 2018 IFC section 607.2)
 - ___ Filters are present and clean
 - ___ Fire extinguishing system is present
- ___ **Fire Extinguishers** (Reference; 2018 IFC section 906.4)
 - ___ 2A:20BC (minimum size is present)
 - ___ Class K (is present and accessible)
- ___ **LP System** (Reference; NFPA 58, 2014 edition, section 6.24)
 - ___ Tanks (Max. 2 and total of 50 gallons)
 - ___ Tank is mounted securely
 - ___ LP shutoff valve readily accessible
 - ___ If tank is inside, must be a vapor tight cabinet
 - ___ Regulators (protected from damage)
 - ___ Hoses rated for 350psi marked LP gas (propane)
 - ___ Fixed piping:
 - ___ Securely fastened
 - ___ Rubber grommets at pass through points
- ___ **Egress** (two ways out of the food truck)
- ___ **General Housekeeping/ Storage**
(truck is clean and free from accumulation of trash and combustibles)

Based on the inspection completed above, the mobile food truck referenced in the information above **DOES / DOES NOT** (circle one) demonstrate substantial compliance with the adopted codes, standards and policies.

Vendor: _____ **Signature:** _____ **Date:** _____