



Denver Fire Food Truck Inspection Checklist

Area	Code #	Code Title	Description	Pass	Fail	N/A
Permit	IFC 105.6.30	Permit	A Flammable permit is required for mobile food preparation vehicles that use propane.			

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LPG Systems	IFC 319.8.1	Maximum capacity	Maximum LP-gas shall not exceed 200 pounds propane capacity.			
	DFC 319.8.2.4	Labeling	LP-gas cages and LP access doors shall be labeled 'Warning' & 'No Smoking'			
	IFC 319.8.2	Container protection	LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement.			
	IFC 319.8.4	System piping protection	LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage and damage from vibration.			
	DFC 319.8.2.2	Rear of vehicle-mounting	LP-gas containers mounted on the corners or rear of the vehicle shall be enclosed in an impact-resistant cage to prevent damage from vehicular accident and have the bottom of the LP-gas containers no lower than 28" inches above the bumper or A-frame structure.			
	DFC 319.8.2.1	Trailer tongue-mounting	LP-gas containers may be mounted on the A frame structure of the tongue of the trailer with propane brackets that prevent any movement of cylinder.			
	IFC 5305.3	LP-gas leakage	Piping, tubing, pressure regulators, valves and other apparatus shall be kept gas-tight to prevent leakage.			
	DFC 319.8.4.1	Gas pipe installation	All gas piping shall be under the vehicle and below any insulation or false bottom. Gas piping shall be installed to enter the vehicle through the floor directly beneath or adjacent to the appliance served.			
	IFC 319.5	Secured kitchen appliances	Movement of cooking appliances shall be limited with restraining devices.			

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Hood Systems	IFC 319.3	Exhaust hood	Cooking equipment that produces grease-laden vapors shall be provided with a Type 1 kitchen exhaust hood.			
	IFC 607.3.3.1	Cleaning frequency	Commercial cooking systems cleaned and inspected by qualified individuals.			
			<ul style="list-style-type: none"> • High volume operations-24 hour cooking, charbroiling and wok cooking every 3 months 			
			<ul style="list-style-type: none"> • Cooking operations utilizing solid fuel-burning cooking appliances every month 			
			<ul style="list-style-type: none"> • All other cooking operations every 6 months 			
	IFC 607.3.3.3	Records	Records for cleanings shall state the individual and company performing the cleaning and when the cleaning took place.			
	IFC 607.3.3.3.1	Tags	When a commercial kitchen hood or duct system is inspected, a tag containing the service provider name, address, telephone number and date of service shall be maintained.			



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Fire Protection Systems	IFC 904.2.2	Extinguishing system required	Commercial cooking appliances producing grease vapors shall have an automatic fire extinguishing system.			
	IFC 904.12.5.2	Extinguishing system service	Automatic fire-extinguishing systems shall be serviced and inspected every six months and after activation of the system. Inspection and service shall be completed by a licensed contractor. Inspection tags by service provider shall be attached to the extinguishing system.			
	IFC 904.12.5.3	Fusible link replacement	Fusible links shall be replaced annually , and other protection devices shall be serviced or replaced in accordance with the manufacturer's instructions.			
	DFC 319.4.2.1	2A 10B/C fire extinguisher	One 2A:10BC fire extinguisher shall be mounted in each vehicle and be serviced and inspected annually . Records of annual servicing shall be maintained.			
	DFC 319.4.2.2	Class K extinguisher for fryers	If grease or grease-laden vapors are produced during cooking operations, a Class K extinguisher shall also be required. Class K extinguishers shall be serviced and inspected annually .			
	IFC 906.5	Extinguisher location	Portable fire extinguishers shall be in clear view and immediately available for use.			
	IFC 906.7	Hangers and brackets	Fire extinguishers shall be installed on the hangers or brackets.			
	IFC 906.2.1	Records and Tags	Tags of the fire extinguisher inspection including company name, contact information, inspection date and inspector license shall be attached to each fire extinguisher.			
	IFC 906.4.2	Fryers	Deep fat fryers must have a metal cover and an 8" splashguard is required between a fryer and open flame.			

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Means of Egress	IFC 1003.3.4	Clear width of exiting	Protruding objects shall not reduce the minimum clear width of accessible egress routes.			
	IFC 1003.4	Slip-resistant surface	Walking surfaces of the means of egress shall have a slip-resistant surface and be securely attached.			
	IFC 1031.2	Reliability of exiting	Required exit accesses (aisleways and exit doors) shall be continuously maintained free from obstructions or impediments.			

Area	Code #	Code Title	Description	Pass	Fail	N/A
Electrical	IFC 604.1	Reduction of electrical hazards	Electrical wiring, devices, appliances and other equipment that is modified or damaged and constitutes an electrical shock or fire hazard shall not be used.			
	IFC 604.4	Multiplug adapters	Multiplug adapters, such as cube adapters or unfused plug strips shall be prohibited.			
	IFC 604.5	Extension cords	Extension cords and flexible cords shall not be a substitute for permanent wiring.			



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Detection and Alarms	IFC 319.8.5	LP-gas alarms	Listed LP-gas alarm shall be installed within the vehicle in the vicinity of LP-gas system.			
	IFC L 104.15.1	Carbon Monoxide Alarm	Air monitoring system shall be used when CO levels are detected.			

All code references listed above are based on the 2018 International Fire Code, 2019 Denver Fire Code, and applicable Fire Standards.

No 'Extra' Propane cylinders are allowed to be stored on site.

No gas or diesel cans are allowed on site to refill generators.

Generators: If located in an exterior cabinet must be sealed to prevent exhaust from entering the interior of the vehicle and vented away from the public.

Please note: Each food truck safety inspection is unique. The above items are general fire safety inspection guidelines and do not address all inspector safety issues that may be omitted from this checklist.

Mobile Retail Food Vendors are subject to safety spot checks

Critical Safety Spot Check Violations: (Failure to remedy could subject vendors to have their flammable permit revoked. Additional fees or fines could also be imposed)

- Lacks current flammable permit
- Lacks current fire suppression system inspection and service
(required every 6 months)
- Leaks found in the propane system
- Lacks current cleaning documentation of hood and suppression system. Excessive grease build-up
(required every 6 months)