



1843 Oakwood Avenue  
Napoleon, Ohio 43545  
Phone: (419) 599-5545  
Fax: (419) 592-6400  
E-mail: env@henrycohd.org

## MOBILE FSO / RFE

### Facility Layout and Equipment Specification Review Application

**Please print clearly. Submit applications with all required documentation.**

Name of the mobile Facility	
Name of Applicant	email
Location of mobile facility business headquarters - Address number / Road / Mailing City / Zip code	Phone

**Indicate the origination of the mobile fso or mobile rfe by checking the appropriate box (es) below.**

- ☐ Applicant has purchased or is considering purchasing a mobile food service operation or mobile retail food establishment which was previously constructed, equipped and currently or previously licensed to operate.

Previous facility name: \_\_\_\_\_ Previous owner: \_\_\_\_\_

- ☐ Applicant plans to remodel, reconstruct and/or re-equip this mobile operation.

**OR**

- ☐ Applicant plans to construct and equip a new mobile food service operation or retail food establishment.

**Indicate the type of mobile food service operation or retail food establishment proposed (Check all that apply) and attach a menu of foods to be prepared and/or served:**

- |  |   |   |
|--|---|---|
| <input type="checkbox"/> Concession trailer or vehicle | <input type="checkbox"/> Equipment under a tent setup | <input type="checkbox"/> Catering offered |
| <input type="checkbox"/> Push Cart                     | <input type="checkbox"/> Outside cooking facilities   |   |
| <input type="checkbox"/> Other (please specify): _____ |   |   |

**Submit a basic drawing of the mobile with this application which includes:**

- The dimensions of the mobile operation;
- Any support auxiliary vehicle used to store reserve supplies at events;
- Entrances and exits, windows, Light fixtures;
- Location and types of plumbing fixtures including hot water tank, potable water tank, waste water tank and backflow prevention devices;
- Building materials and surface finishes to be used; and
- An \*equipment list with equipment manufacturers name and model numbers including any outdoor cooking equipment.

\*Food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency (NSF, ETL, UL Sanitation, etc.) or otherwise may be approved or denied for use by the licensor.

→→→→→→→→→→ Application continued on reverse side →→→→→→→→→→

Application continued from the reverse side

**Check the months you intend to operate the mobile FSO or mobile RFE**

☐ JAN   ☐ FEB   ☐ MAR   ☐ APR   ☐ MAY   ☐ JUN   ☐ JUL   ☐ AUG   ☐ SEP   ☐ OCT   ☐ NOV   ☐ DEC

**Check the likely type of events or locations you intend to operate from**

☐ County Fairs   ☐ Festivals   ☐ Private Property   ☐ Auctions   ☐ Weddings   ☐ Fundraisers

**Please indicate where you intend to purchase foods, ingredients and operational supplies from**

NOTE: This is not an application for a license. By signing this application, the applicant has agreed to include details on the layout and equipment specifications for the proposed mobile FSO or mobile RFE with this application for review by the Henry County Health Department. If the detailed information submitted clearly confirms that the applicable provisions of Chapter 3717-1 of the Administrative Code can be met, then the plans will be approved for the applicant to execute those plans and be eligible to obtain a mobile FSO or mobile RFE license. Mobile FSO and mobile RFE licenses issued by the Henry County Health Department can only be issued to applicants who have their business headquarters located within Henry County.

"Mobile food service operation" (mobile FSO) means a food service operation that is operated from a movable vehicle, portable structure, or watercraft and that routinely changes location, except that if the operation remains at any one location for more than forty consecutive days, the operation is no longer a mobile food service operation. "Mobile food service operation" includes a food service operation that does not remain at any one location for more than forty consecutive days and serves, in a manner consistent with division (F) of section 3717.01 of the Revised Code.

"Mobile retail food establishment" (mobile RFE) means a retail food establishment that is operated from a movable vehicle or other portable structure, and that routinely changes location, except that if the establishment operates from any one location for more than forty consecutive days, the establishment is no longer a mobile retail food establishment.

The operator of a mobile FSO or mobile RFE shall make application for a license to the board of health of the health district in which the operator's business headquarters are located. The operator of a mobile FSO or mobile RFE whose business address is located outside of Ohio shall make application for a license to the board of health having jurisdiction over the operator's first Ohio location in any one licensing year. A food service operation or retail food establishment license issued to an operator of a mobile FSO or mobile RFE by an approved health district, as provided in Chapter 3717 of the Revised Code, shall be recognized by all other licensors in this state. Each operator of a mobile FSO or mobile RFE shall conspicuously display the name of the operation, the city of origin, and area code and telephone number on the exterior of the mobile unit. The name and city of origin of the food service operation or retail food establishment shall be displayed with individual lettering measuring at least three inches high and one inch wide.

The licensor of a mobile FSO or mobile RFE shall post on the back of the food service operation license or retail food establishment license pertinent information concerning the operation. This information shall include the menu, the layout of the operation including the location and type of major equipment, and any restrictions or conditions limiting the types of food that may be prepared or served by the license holder based on the equipment or facilities.

Applicant Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**Internal use only:**      Date received \_\_\_\_\_ Received by \_\_\_\_\_



# Mobile Facility Specification Checklist

Name of Operation: \_\_\_\_\_

Please answer these questions and return with your plans. Mark the appropriate check boxes for all questions

FOOD PROTECTION AND STORAGE	Yes	No	NA	SHOWN ON PLANS	(Health Dept. Use Only)
Will each refrigerator and hot holding cabinet have a thermometer?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Will metal stem type thermometers with a range of (0- 220°F) be available?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Will there be sufficient storage space designated for dry goods to support the proposed menu?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Will there be sufficient equipment capacities for refrigerated, frozen, and hot held foods to support the proposed menu?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Will containers of food be stored at least 6 inches above the floor on approved shelves or dunnage racks?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

EQUIPMENT/UTENSILS	Yes	No	NA	SHOWN ON PLANS	(Health Dept. Use Only)
Will all equipment be approved by a recognized equipment-testing agency (such as NSF) for commercial use or can otherwise be approved for use?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the required equipment list with the manufacturer's name and model number enclosed?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
To provide for easy cleaning; will equipment be installed with: (mark any that apply) <input type="checkbox"/> casters, <input type="checkbox"/> gas quick disconnects, <input type="checkbox"/> sealed to the wall/floor, or <input type="checkbox"/> sufficient spacing?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
If utensils used with foods such as hard dip ice cream, mashed potatoes or steamed rice are not stored in the product, will the required dipper well provided?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

PLUMBING	Yes	No	NA	SHOWN ON PLANS	(Health Dept. Use Only)
Will all handwashing sinks have hot and cold running water (at least 100°F), soap, paper towels, a waste basket, and hand washing signage?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Will there be sufficient hot water for the needs of the operation?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the 3 compartment sink large enough to accommodate the largest piece of equipment (50 % submerged) within the unit?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are there drain boards, racks or wire shelving for both dirty and cleaned dishes?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

WATER SUPPLY	Yes	No	NA	SHOWN ON PLANS	(Health Dept. Use Only)
What is the size of the fresh water holding tank? _____ gallons.	---	---	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the water tank constructed of food grade material (NSF Standard 61)? <i>Please ensure documentation of tank construction is included in plans.</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the water hose constructed of food grade material (NSF Standard 61)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the tank large enough to accommodate the operation during peak business?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Will the mobile unit have the ability to hook directly to a water source?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
If yes, what type of backflow preventer is installed? <input type="checkbox"/> ASSE 1012 <input type="checkbox"/> ASSE 1024	---	---	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Source of the water used to fill the fresh water tank is <input type="checkbox"/> Private <input type="checkbox"/> Public	---	---	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

SEWAGE DISPOSAL	Yes	No	NA	SHOWN ON PLANS	(Health Dept. Use Only)
What is the size of the waste water tank? _____ gallons.	---	---	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the holding tank sloped to a drain that is one inch in inner diameter or greater and equipped with a shut-off valve (required)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Will sewage and other liquid wastes be removed from the mobile food service operation or mobile retail food establishment by an approved method in such a way that a public health hazard or nuisance is not created?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

VENTILATION	Yes	No	NA	SHOWN ON PLANS	(Health Dept. Use Only)
Will a commercial exhaust hood be provided to service cooking appliances producing grease-laden vapors?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

MISCELLANEOUS & PLANS	Yes	No	NA	SHOWN ON PLANS	(Health Dept. Use Only)
<b>IMPORTANT: Please read the attached technical bulletin from the Ohio State Fire Marshall which provides guidance on properly equipping and operating mobile food units so they will be compliant with current Ohio fire code.</b>					
Is the required menu included?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the list of surface finishes for floors walls and ceilings included?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Will all toxic chemicals be stored away from food preparation and storage areas?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



Technical Bulletin #19-001  
Jan. 31, 2019 / 2017 OFC (Post Errata)

**This Technical Bulletin (TB) reflects amendments to the 2017 Ohio Fire Code that became effective January 5, 2019. This TB supersedes all prior TB's regarding mobile food units.**

## Ohio Regulations Regarding Mobile Food Units

Referenced Codes and Standards: OAC § 1301:7-7-3(T); OFC § 320  
OAC § 1301:7-7-2(B); OFC § 202  
OAC § 1301:7-7-9(F); OFC § 906  
NFPA 58 (2014)  
NFPA 70 (2017)  
ANSI Z21-69-2015/CSA 6.6-2015

New language was added to the 2017 Ohio Fire Code (OFC) at section 320 to establish basic safety measures for mobile food units; those rules became effective December 15, 2017. That language was then amended via an errata package; the amended language became effective on January 5, 2019. This TB highlights those changes and the current law in Ohio. Section I focuses on the amendments to the prior mobile food units provisions. Section II is a review of language that was not changed in the errata package. A checklist that can be used during inspections follows. Finally, a red-lined version of the text of OFC section 320 is located at the end of this TB so all changes to the mobile food unit rules can be seen in context.

First, however, a review of what a 'mobile food unit' is. The definition of mobile food unit was added in the 2017 OFC and has not change. It is located in OFC Rule 2, and is as follows:

***"Mobile food unit."*** Any apparatus or equipment that is used to cook, prepare or serve food, and that routinely changes or can change location and is operated from a moveable vehicle or apparatus, including but not limited to motorized vehicles, trailers, and hand propelled carts.

### **I. New and Amended Language**

#### **A. Distance and Separation Requirements (OFC section 320.7)**

The clear space separation distance between a mobile food unit and other mobile food units has been reduced from ten (10) feet to three (3) feet. Because of this reduction in the required separation between mobile food units and other mobile food units, the language that previously existed to allow the local authority having jurisdiction (AHJ) to reduce the separation distance between mobile food units to seven (7) feet was also eliminated. **Therefore, under the current law, while parked and in operation, mobile food units that use or contain a generator or fuel source other than the vehicle fuel tank cannot be closer than three (3) feet to other mobile food units.**

The clear space separation distance between mobile food units and the entrances and exits of buildings or structures and combustible materials was not reduced. **While parked and in operation mobile food units that use or contain a generator or fuel source other than the vehicle fuel tank must still be ten (10) feet from entrances and other exits to buildings and structures and combustible materials.**

## **B. Location and Installation Requirements (OFC section 320.6.2)**

Most of the location and installation provisions did not change. However, prior language that said all vehicle mounted propane tanks had to be at least 36 inches above the ground was amended. Now, propane tanks that are secured to the rear of the vehicle have to be 30 inches above the ground. Decreasing the 36" requirement to 30" still offers protection from vehicle impact for rear mounted tanks, but allows more placement flexibility. Limiting the distance requirement to rear mounted tanks allows for tanks to be mounted on the tongue of a trailer.

New language was also added in this section to allow tanks to be removed from the mobile food unit while the mobile food unit is in operation. When removed, the tanks must be secured to a stationary object or otherwise securely stabilized to prevent overturn or damage. Prior language required the tanks to be mounted to the vehicle. However, some vendors remove the tanks when they arrive at an operating location and the new language accommodates that type of operation.

This section was also amended to delete language that was unintentionally left at the end of the first paragraph (i.e., "and below the level of the vents" was deleted from OFC sec. 320.6.2(i)). Language was added at OFC sec. 320.6.2(ii)(b) and (h) to require that materials and devices used to secure LP-gas containers be made of non-combustible materials.

All other location and installation requirements remain in effect. For a summary of the requirements that did not change, please see **Section II**, below.

## **C. Piping and Connectors (OFC section 320.6.3)**

The 2017 OFC set forth many requirements for piping and connectors. Although the majority of those provisions were not changed in the errata package, some of the piping and connector requirements were amended and some deleted.

Perhaps the biggest change to the piping and connector requirements is the deletion of their retroactive applicability. The 2017 OFC required all mobile food units (new and existing) to comply with the piping and connector requirements by December 31, 2018. That retroactive language was deleted in the errata package. So, all mobile food units built after January 5, 2019 must comply with the piping requirements as amended in the errata package. The piping requirements now do not apply to older units unless perhaps they are altered or constitute a distinct hazard.

Piping does still have to be installed in a protected location. However, if the piping is installed outside the vehicle it does not still have to be under the vehicle and below any insulation. That provision was deleted. The following provisions were also deleted:

- Language that required piping to enter the vehicle through the floor directly beneath or adjacent to the appliance served was deleted.
- Language that required the tee connection for a branch line to be located in the main gas line under the floor and outside the vehicle was deleted.
- Language that required exposed parts of the fixed piping system to be of corrosion resistant material or coated or protected was also deleted.

New language was added to the OFC to require flexible connectors installed between apparatus and the piping system to be installed per ANSI Z21-69-2015/CSA 6.6-2015.

All other piping and connector requirements remain in effect. For a summary of the requirements that did not change, please see **Section II**, below.

#### **D. Containers (OFC section 320.6.1)**

The 2017 OFC stated that only ASME mobile LP-Gas containers could be used in mobile food trucks. This was an oversight. Therefore, language was added to allow not only certified ASME containers, but also DOTn certified containers as well.

#### **E. Electrical Wiring and Equipment (OFC section 320.9)**

Prior language that required electrical wiring to be contained in exposed conduit was deleted. Electrical wiring does not have to be in exposed conduit. The remainder of the section was restructured to reflect the deleted language.

#### **F. Portable Fire Extinguishers (OFC section 320.3)**

All mobile food units must have one 5-pound ABC portable fire extinguisher within the unit and readily available to the unit operator. An exception was added in the errata package for open air hand carts that do not have fossil fuel powered equipment. Open air hand carts that do not have fossil fuel powered equipment do not have to have a portable fire extinguisher.

In addition to the one 5-pound ABC portable fire extinguisher that mobile food units are required to have, all units that have cooking equipment that involves solid fuels or vegetable or animal oils and fats were also required to have a Class K extinguisher. This provision has been amended to delete the reference to 'solid fuels.' Therefore, mobile food units with cooking equipment that involves only solid fuels (such as a wood burning pizza oven) do not have to have a Class K portable fire extinguisher. However, any unit that has any cooking equipment that involves vegetable or animal oils and fats is still required to have a Class K portable fire extinguisher (in addition to the one 5-pound ABC portable fire extinguisher that they are required to have).

This section was also amended to correct typographical errors in cited references.

## **G. Carbon Monoxide Detection (OFC section 320.2.3)**

The 2017 OFC required that all mobile food units have at least one listed carbon monoxide (CO) detection device except for open air hand propelled carts. The rule requiring at least one listed CO detection device in all mobile food units did not change. The exception, however, was amended in the errata package and now does not reference open air hand propelled carts. The new exception states that mobile food units that are not equipped with fossil fuel powered equipment and that do not otherwise produce CO during operation do not have to have CO detection. All other mobile food units must have at least one listed CO detection device.

## **H. Egress (See OFC section 320.4)**

Language added in the 2017 OFC stated that all mobile food units that operate commercial cooking equipment must have two accessible means of egress remotely located from each other. In the errata package, the language was amended to state that the two accessible means of egress are required while the commercial cooking equipment is being operated. When the commercial cooking equipment is not being operated, the two means of egress do not necessarily have to be accessible. The change in the language allows a serving window (as long as it is 5.7 square feet) to serve as a means of egress but doesn't require it to be accessible unless the cooking equipment is being used.

In addition to the above changes, one non-substantive grammatical correction was made to the mobile food unit rules in the errata package: rule references in section 320.6 were corrected. **All other OFC mobile food unit rules remain the same and were not affected by the errata package. A summary of the remaining rules follows.**

## **II. Existing Mobile Food Unit Requirements Not Affected by the Errata Package**

### **A. Scope (OFC sec. 320.1)**

- The mobile food unit rules apply to all mobile food units operated in the State of Ohio.

### **B. General (OFC sec. 320.2)**

- Mobile food units cannot block fire lanes, fire hydrants, or other fire protection equipment.
- LP-Gas fueled equipment cannot be operated while the mobile food unit is in transit.

**Exception:** LP-Gas fueled equipment can be operated while the mobile food unit is in transit **if** the equipment is designed for operation while it is in transit (such as a cargo heater) and the equipment has a mechanism in place to stop fuel flow in the event of a line break (such as an excess flow valve). If the equipment does not meet both of these parameters, it cannot be operated while the mobile food unit is in transit.



**C. Portable Fire Extinguishers** (OFC sec. 320.3)

- The provisions of OFC section 906 apply regarding the installation, servicing, testing, inspection and maintenance of all portable fire extinguishers contained or used in a mobile food unit.

**D. Smoking** (OFC sec. 320.5)

- Smoking is prohibited inside all mobile food units. If a mobile food unit has a fuel source other than the vehicle fuel tank, smoking is also prohibited within 10 feet of the unit.
- All mobile food units must have “no smoking” signs conspicuously posted **inside** the unit.
- All mobile food units must also have “no smoking” signs **outside** the unit in the vicinity of any location where compressed gas is stored or kept; the sign(s) must be visible to the public.
- All “no smoking” signs must be in English and must have a dark background with lettering in a contrasting color. The lettering must be at least 4 inches tall and have a minimum brush stroke width of 1 inch.

**E. LP-Gas** (OFC sec. 320.6)

- LP-Gas containers must comply with the mobile food unit rules and with OFC rules 53, 57, 58, and 60.

**F. Containers** (OFC sec. 320.6.1)

- LP-Gas containers installed in the enclosed spaces of a mobile food unit must have a maximum allowable working pressure of 312 psi (2.2 MPag) or higher.
- LP-Gas containers installed on the exterior of a mobile food unit must have a maximum allowable working pressure of 250 psi (1.7 MPag) or higher.
- All propane tanks must be kept in a secure manner at all times.
- The maximum aggregate capacity of LP-Gas containers in a mobile food unit cannot exceed 200-gallon aggregate water capacity.

**G. Location and Installation** (OFC sec. 320.6.2)

- LP-Gas supply systems that are used for a mobile food unit (including the containers) can be installed in one of two locations:
  - 1) outside of the vehicle, or

- 2) in a recess or cabinet that is vapor tight to the inside of the vehicle but accessible from and vented to the outside with vents located near the top and bottom of the enclosure and 3 feet (1 m) horizontally away from any opening into the vehicle.
- LP-Gas containers (unless they are removed during operation activities as discussed in **Section I**) must be securely mounted on the vehicle or within an enclosing recess or cabinet.
- LP-Gas containers must be kept in a secure manner at all times.
- LP-Gas containers must comply with all of the following:
  - Cylinders must be located in such a manner that minimizes exposure to excessive temperature rises, physical damage, and/or tampering.
  - LP-Gas containers cannot be installed on the roof of a mobile food unit.
  - LP-Gas containers can be mounted within the vehicle housing, but the housing must be secure to the vehicle and any removable parts of the housing must be secured to the housing while the mobile food unit is in transit.
  - All LP-Gas container valves, appurtenances, and connections must be protected to prevent damage from accidental contact with stationary objects, loose objects, stones, mud, and/or ice.
  - All LP-Gas container valves, appurtenances, and connections must be protected from damage due to overturn or similar vehicular accident.
  - LP-Gas cylinders must have permanent protection for cylinder valves and connections.
  - Weather protection must be provided for all LP-Gas cylinders that are located on the outside of a mobile food unit.
  - Any device or material used to secure an LP-Gas container must be made of non-combustible material.

#### **H. Piping and Connectors** (OFC sec. 320.6.3)

- All piping must be installed per NPFA 58 (2014), section 6.9.3.
- All steel tubing must have a minimum wall thickness of 1.2 mm.
- To protect against expansion, contraction, jarring, and vibration strains, a flexible connector must be installed between any regulator outlet and the fixed piping system.

- Flexibility must be provided between a cylinder and the gas piping system or regulator.
- Flexible connectors must be installed in accordance with NFPA 58 (2014), section 6.9.6.
- Flexible connectors that are longer than the length allowed in the OFC cannot be used unless they are approved.
- Fuel lines that incorporate hose cannot be used unless they are approved.
- Fixed piping systems used in a mobile food unit must be designed, installed, supported and secured in such a manner as to minimize the possibility of damage due to vibration, strains, or wear, and in such a manner to preclude loosening while in transit.
- Piping must be installed in a secure location.
  - Piping must be fastened or have other protection to prevent damage due to vibration or abrasion.
  - A rubber grommet or equivalent protection must be installed to prevent chafing at each point where piping passes through sheet metal or a structural member.
- Isolated sections of liquid piping must have hydrostatic relief valves; they must be installed in accordance with NFPA 58 (2014), section 6.13.
- All piping systems (including hose) must be pressure tested and must be proven free of leaks in accordance with NFPA 58 (2014), section 6.14.

#### **I. Emergency Shut Off Controls (OFC sec. 320.6.4)**

- All mobile food units that use LP-Gas must have marked exterior emergency shut-off controls. The controls must be readily distinguishable and accessible and must have a quarter-turn manual gas ball valve.
- Emergency shut-off controls must be signed. Signage must be permanently mounted at the location of the controls and must state: "EMERGENCY GAS SHUT-OFF VALVE." Signage must be clearly visible and must remain unobscured at all times. Signs must be weather resistant and of contrasting colors, and must be readable from a distance of 25 feet.

#### **J. Generators (OFC sec. 320.8)**

- Generators that service a mobile food unit cannot be fueled while the mobile food unit is in operation.

- Generators cannot be fueled while the generator is in use.
- Generators cannot be fueled until the generator has been turned off and the surface temperature of both the engine and the fuel tank are below the autoignition temperature of the fuel.
- Generators cannot be operated, used or fueled within the occupant space of the mobile food unit.

**K. Wiring** (OFC sec. 320.9)

- All electrical wiring and equipment in a mobile food unit must be installed in accordance with NFPA 70 (2017).

---

This Technical Bulletin is intended only as an informational tool. Affected individuals and code enforcement officials should consult their legal advisor to determine specific requirements, their applicability, and courses of action that should be taken to ensure compliance with all applicable requirements and standards.



## Mobile Food Unit Checklist

\* A check mark in any box that is not shaded green may indicate a violation of the Ohio Fire Code (unless the condition is not applicable).

All Mobile Food Units	Yes*	No	N/A
<b>Carbon Monoxide detection</b>			
Is there at least one carbon monoxide detection device in the unit? (except where no CO is produced)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Portable Fire Extinguishers</b>			
Is there at least one 5# ABC portable fire extinguisher in the unit? (except open air hand propelled carts)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the extinguisher readily accessible by unit operator?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Was each fire extinguisher installed and is it being maintained in accordance with OFC sec. 906?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Electrical Equipment and Wiring</b>			
Is all electrical equipment and wiring in the mobile food unit installed per NFPA 70 (2017)?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>No Smoking Signs</b> (no smoking in unit) (no smoking w/i 10' of unit if there is a fuel source other than vehicle fuel tank)			
Are "no smoking" signs conspicuously posted inside the mobile food unit?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
If compressed gas is stored or kept, are there also "no smoking" signs posted outside the unit in the vicinity of every location where the gas is stored or kept?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Generators</b>			
Is the generator being fueled while the mobile food unit is in operation?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Is the generator being fueled while the generator is in use?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Is the generator turned off and the surface temperature of both the engine and the fuel tank being cooled to below the autoignition temperature of the fuel before the generator is being fueled?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the generator being operated, used or fuel within the occupant space of the mobile food unit?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Not Obstructing Fire Protection Equipment</b>			
Does the mobile food unit block fire lanes?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Does the mobile food unit block fire hydrants?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Does the mobile food unit block other fire protection equipment?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Separation Distances</b> (for units with a generator or fuel source other than the vehicle fuel tank)			
Is the mobile food unit separated from other mobile food units by a clear space distance of <b>3 feet</b> ? (not including awnings and other appurtenances)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the mobile food unit separated from entrances and other exits of buildings or structures by a clear space distance of <b>10 feet</b> ? (not including awnings and other appurtenances)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the mobile food unit separated from combustible materials by a clear space distance of <b>10 feet</b> ? (not including awnings and other appurtenances)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Mobile Food Units with Commercial Cooking Equipment</b>			
<b>Portable Fire Extinguishers</b>			
If the unit uses cooking equipment that involves vegetable or animal oils and fats, is there at least one Class K portable fire extinguisher in the unit? (in addition to the one 5-pound ABC extinguisher)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Was each fire extinguisher installed and is it being maintained in accordance with OFC sec. 906?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Egress</b>			
Are there at least 2 means of egress in the unit?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the means of egress remotely located from each other?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the means of egress at least 5.7 square feet?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Mobile Food Units with LP-Gas</b>			
If LP-Gas equipment is being used while unit is in transit, is the equipment designed for operation while in transit (ex: cargo heater) <b>and</b> does the equipment have a mechanism in place to stop fuel flow in the event of a line break (ex: excess flow valve)?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Emergency Shut-off Controls</b>			
Does the mobile food unit have marked exterior emergency shut off controls?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the controls readily distinguishable and accessible?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do the controls have a quarter-turn manual gas ball valve?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do the controls have permanent signage mounted at the location of the controls that states: "EMERGENCY GAS SHUT-OFF VALVE"?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the signage clearly visible and unobscured?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Is the signage weather resistant and of contrasting colors?			
Is the signage readable from a distance of 25 feet?			
<b>LP-Gas Storage, Use and Handling (See also OFC Rules 53, 57, 58, 61)</b>			
<b>Containers</b>			
Are only certified ASME or DOTn mobile LP-Gas containers being used?			
Do all LP-Gas containers installed in the enclosed spaces of the mobile food unit have a maximum allowable working pressure of 312 psi (2.2 MPag) or higher?			
Do all LP-Gas containers installed on the exterior of the mobile food unit have a maximum allowable working pressure of 250 psi (1.7 MPag) or higher?			
Are all propane tanks kept in a secure manner?			
Is the maximum aggregate capacity of all LP-Gas containers in the mobile food unit 200-gallons aggregate water capacity or less?			
<b>Location and Installation</b>			
Are all LP-Gas supply systems installed either outside the vehicle or in a recess or cabinet?			
If in a recess or cabinet, is the recess or cabinet vapor tight to the inside of the vehicle but accessible from and vented to the outside?			
If in a recess or cabinet, are there also vents located near the top and bottom of the enclosure and 3 feet horizontally away from any opening into the vehicle?			
Unless they have been removed during operation activities, are LP-Gas containers securely mounted on the vehicle or within an enclosing recess or cabinet?			
If LP-Gas containers have been removed during operation activities, are all propane tanks secured to a stationary object or otherwise securely stabilized to prevent movement, overturn and damage?			
Are LP-Gas containers secured with non-combustible material or devices?			
Are cylinders located in such a manner as to minimize exposure to excessive temperature rises, physical damage, and/or tampering?			
If propane tanks are mounted to the rear of the vehicle, are they mounted with a minimum 30-inch clearance from the bottom of the tank to the ground?			
Are LP-Gas containers installed on the roof of a mobile food unit? (they cannot be)			
If LP-Gas containers are mounted within the vehicle housing, is the housing secure to the vehicle and are all removable parts of the housing secured to the housing while the mobile food unit is in transit?			
Are all LP-Gas container valves, appurtenances, and connections protected to prevent damage from accidental contact with stationary objects, loose object, stones, mud, and/or ice?			
Are all LP-Gas container valves, appurtenances, and connections protected from damage due to overturn or similar vehicular accident?			
Do LP-Gas cylinders have permanent protection for cylinder valves and connections?			
If LP-Gas cylinders are located on the outside of a mobile food unit, is weather protection provided?			
Are all devices or materials used to secure an LP-Gas container made of non-combustible material?			
<b>Piping and Connectors</b>			
Is all piping installed per NPFA 58 (2014), section 6.9.3?			
Does all steel tubing have a minimum wall thickness of 1.2 mm?			
Is a flexible connector installed between any regulator outlet and the fixed piping system (to protect against expansion, contraction, jarring, and vibration strains)?			
Is flexibility provided between cylinders and the gas piping system or regulator?			
Are flexible connectors installed in accordance with NFPA 58 (2014), section 6.9.6?			
Are flexible connectors that are installed between apparatus and the piping system installed in accordance with ANSI Z21-69-2015/CSA 6.6-2015?			
If there are any flexible connectors that are longer than the length allowed in the OFC, have they been approved?			
If there are any fuel lines that incorporate hose, have they been approved?			
Are fixed piping systems designed, installed, supported, secured in such a manner as to minimize the possibility of damage due to vibration, strains, or wear, and in such a manner to preclude loosening while in transit?			
Is piping installed in a protected location?			
Is piping fastened or does it have other protection to prevent damage due to vibration or abrasion?			
Is a rubber grommet or equivalent protection installed to prevent chafing at each point where piping passes through sheet metal or a structural member?			
Do isolated sections of liquid piping have hydrostatic relief valves and are they installed in accordance with NPFA 58 (2014), section 6.13?			
Have all piping systems (including hose) been pressure tested and proven free of leaks in accordance with NPFA 58 (2014), section 6.14?			

## 1301:7-7-02 Definitions

### (B) Section 202 General definitions

**“Mobile food unit.”** Any apparatus or equipment that is used to cook, prepare or serve food, and that routinely changes or can change location and is operated from a moveable vehicle or apparatus, including but not limited to motorized vehicles, trailers, and hand propelled carts.

## 1301:7-7-03 General Requirements

### (T) Section 320 Mobile food units

**320.1 Scope.** This paragraph applies to all mobile food units operated within this state.

**320.2 General.** In addition to other applicable provisions of this code, all mobile food units being operated in this state shall comply with the provisions of this paragraph and with all applicable provisions of this code for the type of cooking performed.

(a) **320.2.1 Obstructions of fire lanes and equipment.** Mobile food unit shall not block fire lanes, fire hydrants, or other fire protection devices and equipment.

(b) **320.2.2 Operation of fuel source during transit.** LP-Gas fueled equipment shall not be operated during transit unless the equipment meets both of the following:

(i) The equipment is designed to be in operation while the vehicle is in transit, such as cargo heaters or coolers; and

(ii) There is a means installed to stop the flow of gas in the event of a line break, such as an excess flow valve.

(c) **320.2.3 Carbon monoxide detection.** All mobile food units shall be equipped with at least one listed carbon monoxide detection device.

**Exception:** Carbon monoxide detectors shall not be required in ~~open air hand propelled carts~~ mobile food units that are not equipped with fossil fuel powered equipment (such as generators or vehicle fuel tanks) and that do not otherwise produce carbon monoxide during operation.

**320.3 Portable fire extinguishers.** All mobile food units shall have a minimum of one 5-pound ABC portable fire extinguisher located within the unit and readily accessible by the operator of the unit.

**Exception:** Open air hand carts that do not have fossil fuel powered equipment.

(a) **320.3.1 Class K portable fire extinguishers.** In addition to the portable fire extinguisher required in paragraph (T)(3)(320.3) of this rule, all mobile food units that contain cooking equipment involving ~~solid fuels or~~ vegetable or animal oils and fats shall also be protected by at least one Class K rated portable fire extinguisher in accordance with paragraphs ~~(D)(11)(e)(904.11.5) to (D)(11)(e)(ii)(904.11.5.2)~~ (D)(12)(e)(904.12.5) to (D)(12)(e)(ii)(904.12.5.2) of rule 1301:7-7-09 of the Administrative Code.

(b) **320.3.2 Installation and maintenance.** All portable fire extinguishers located within or at a mobile food unit shall be installed, serviced, tested, inspected and maintained in accordance with paragraph (F)(906) of rule 1301:7-7-09 of the Administrative Code.

**320.4 Egress.** All mobile food units ~~that operate while~~ operating commercial cooking equipment shall have two accessible means of egress remotely located from each other. (a) **320.4.1.** No means of egress required by this paragraph shall be smaller than 5.7 square feet.

**320.5 Smoking.** Smoking shall be prohibited inside of and within 10 feet of any mobile food unit that has any fuel source other than the vehicle fuel tank.

(a) **320.5.1.** “No Smoking” signs shall be conspicuously posted inside each mobile food unit, outside each mobile food unit in the vicinity of any location where compressed gas is stored or kept, and in a location that is visible to the public.

(b) **320.5.2.** “No Smoking” signs shall be in English, shall have a dark background, and shall have lettering in a contrasting color that is at least 4 inches tall and with a minimum brush stroke width of 1 inch.

**320.6 LP-Gas.** The storage, use and handling of LP-Gas in a mobile food unit shall comply with this rule and, except as otherwise provided herein, shall also comply with rules ~~1301:7-7-30, 1301:7-7-34, 1301:7-7-35 and 1301:7-7-38~~

1301:7-7-53, 1301:7-7-57, 1301:7-7-58 and 1301:7-7-61  
of the Administrative Code.

(a) **320.6.1 Containers.** Only ASME certified or DOTn certified mobile LP-Gas containers in compliance with the following shall be used:

(i) A maximum allowable working pressure (MAWP) of 312 psi (2.2 MPag) or higher for LP-Gas containers installed in the enclosed spaces of a vehicle.

(ii) A maximum allowable working pressure (MAWP) of 250 psi (2.2 MPag) or higher for LP-Gas containers installed on the exterior of a vehicle.

(iii) Propane tanks must be kept in a secure manner at all times.

(iv) The maximum aggregate capacity of containers used in a mobile food unit to contain LP-Gas shall not exceed 200 gallons (0.8 m3) aggregate water capacity.

(b) **320.6.2 Location and installation.** Supply systems for mobile food units shall comply with the following:

(i) LP-Gas supply systems used for a mobile food unit, including the containers, shall be installed either on the outside of the vehicle or in a recess or cabinet that is vapor tight to the inside of the vehicle but accessible from and vented to the outside, with the vents located near the top and bottom of the enclosure and 1 m (3 ft) horizontally away from any opening into the vehicle ~~and below the level of the vents.~~

(ii) Except as otherwise provided in paragraph (T)(6)(b)(iii)(320.6.2) of this rule, LP-Gas containers shall be mounted securely on the vehicle or within the enclosing recess or cabinet and secured with noncombustible material or devices, shall be kept in a secure manner at all times, and shall comply with the following:

(a) Cylinders shall be located to minimize exposure to excessive temperature rises, physical damage, or tampering.

(b) When secured to the rear of the vehicle ~~Vehicle-mounted~~ propane tanks shall be

mounted with a minimum 36" 30" clearance from the bottom of the tank to the ground ~~when secured to the vehicle.~~

(c) LP-Gas containers shall not be installed on the roof of the vehicle.

(d) Where LP-Gas containers are mounted within the vehicle housing, the housing shall be secure to the vehicle and any removable portions of the housing shall be secured to the housing while in transit.

(e) All LP-Gas container valves, appurtenances, and connections shall be protected to prevent damage from accidental contact with stationary objects, loose objects, stones, mud, or ice thrown, up from the ground or floor, and damage due to overturn or similar vehicular accident.

(f) LP-Gas cylinders shall have permanent protection for cylinder valves and connections.

(g) Where LP-Gas cylinders are located on the outside of a vehicle, weather protection shall be provided.

(h) All materials or devices used to secure LP-Gas containers shall be made of non-combustible material.

(iii) LP-Gas containers may be removed from the mobile food unit during operation activities. When so removed, propane tanks shall be secured to a stationary object or otherwise securely stabilized to prevent movement, overturn and damage at all times while operation activities are occurring.

(c) **320.6.3 Piping and connectors.** ~~On or before, but no later than, December 31, 2018, all piping used~~ All piping installed in a mobile food unit shall comply with the following:

(i) Piping shall be installed in accordance with section 6.9.3 of NFPA 58 as listed in rule 1301:7-7-80 of the Administrative Code.

(ii) Steel tubing shall have a minimum wall thickness of 1.2 mm (0.049 in.).



(iii) A flexible connector shall be installed between the regulator outlet and the fixed piping system to protect against expansion, contraction, jarring, and vibration strains.

(iv) Flexibility shall be provided in the piping between a cylinder and the gas piping system or regulator.

(v) Flexible connectors shall be installed in accordance with section 6.9.6 of NFPA 58 as listed in rule 1301:7-7-80 of the Administrative Code. Flexible connectors installed between apparatus and the piping system shall be installed in accordance with ANSI Z21-69-2015/CSA 6.6-2015 as listed in rule 1301:7-7-80 of the Administrative Code.

(vi) Flexible connectors longer than the length allowed in the code, or fuel lines that incorporate hose, shall be used only where approved.

(vii) The fixed piping system shall be designed, installed, supported, and secured to minimize the possibility of damage due to vibration, strains, or wear and to preclude any loosening while in transit.

(viii) Piping shall be installed in a protected location.

~~(a) Where piping is installed outside the vehicle, piping shall be under the vehicle and below any insulation or false bottom.~~

~~(b)~~(a) Fastening or other protection shall be installed to prevent damage due to vibration or abrasion.

~~(c)~~(b) At each point where piping passes through sheet metal or a structural member, a rubber grommet or equivalent protection shall be installed to prevent chafing.

~~(ix) Gas piping shall be installed to enter the vehicle through the floor directly beneath or adjacent to the appliance served.~~

~~(x) If a branch line is installed, the tee connection shall be located in the main gas line under the floor and outside the vehicle.~~

~~(xi) Exposed part of the fixed piping system shall be of corrosion resistant material or shall be coated or protected to minimize exterior corrosion.~~

~~(xii)~~(ix) Hydrostatic relief valves shall be installed in isolated sections of liquid piping in accordance with section 6.13 of NFPA 58 as listed in rule 1301:7-7-80 of the Administrative Code.

~~(xiii)~~(x) Piping systems, including hose, shall be pressure tested and proven free of leaks in accordance with section 6.14 of NFPA 58 as listed in rule 1301:7-7-80 of the Administrative Code.

(d) **320.6.4 Emergency shut off controls.** Mobile food units using LP-Gas shall be provided with readily distinguishable and accessible marked exterior emergency shut off controls with a quarter-turn manual gas ball valve.

(i) **320.6.4.1 Signage.** Signs shall be permanently mounted at the location of the emergency shut off controls and shall state: "EMERGENCY GAS SHUT-OFF VALVE"

(a) **320.6.4.1.1.** Signs shall be clearly visible and shall remain unobscured at all times. Signs shall be weather resistant, of contrasting colors, and shall be readable from a minimum distance of 25 feet.

**320.7 Distance and separation requirements.** While parked and in operation mobile food units, exclusive of awnings and appurtenances, using or containing a fuel source or generator other than the vehicle fuel tank shall be separated from the entrances and other exits of buildings or structures, combustible materials, ~~vehicles and other cooking operations~~ by a clear space distance of 10 feet (3 m). While parked and in operation mobile food units using or containing a fuel source or generator other than the vehicle fuel tank shall be separated from other mobile food units by a clear space distance of 3 feet (0.9144 m).

~~**Exception:** When approved by the local authority having jurisdiction, mobile food service operations using LP Gas may be located at a distance of less than 10 feet from other mobile food units except that at no~~

~~time shall a mobile food unit be closer than 7 feet from other mobile food units.~~

### **320.8 Generators.**

(a) **320.8.1.** Generators servicing a mobile food unit shall not be fueled while the mobile food unit is in operation.

(b) **320.8.2.** Generators shall not be fueled while the generator is in use and shall not be fueled until the generator has been turned off and the surface temperature of the engine and fuel tank is below the autoignition temperature of the fuel.

(c) **320.8.3.** No generator shall be operated or used or fueled within the occupant space of a mobile food unit.

### **320.9 Electrical Wiring and Equipment.** ~~Electrical wiring in a mobile food unit shall comply with this paragraph.~~

~~(a) 320.9.1.~~ All electrical wiring and equipment shall be installed in accordance with NFPA 70 as listed in rule 1301:7-7-80 of the Administrative Code.

~~(b) 320.9.2.~~ All electrical wiring shall be contained in exposed conduit in all mobile food units built, manufactured or altered on or after the effective date of this rule.