

CITY OF WALLA WALLA FIRE DEPARTMENT

170 N. Wilbur St. Walla Walla, WA
99362

(509) 524-4603

(509) 524-4604

Mobile Food Vendors

All mobile food vendor vehicles equipped with appliances that produce grease-laden vapors and/or utilizing LP/CNG gas are subject to an annual fire inspection. Call the City of Walla Walla Fire Department Prevention Office to schedule your free inspection at the Fire Department or on site. Failure of this inspection may delay permission to operate the mobile unit within City limits. The City of Walla Walla accepts proof of inspection by other certified fire agencies, such as the City of College Place Fire Department or the Walla Walla County Building Department.



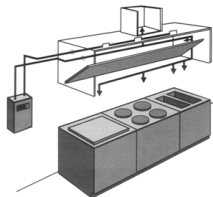
Extinguisher Requirements:



All cooking vendors are required to have at least one 2A-10BC extinguisher with a current annual inspection tag.
Extinguishers shall be fully charged (gauge indicates full) and mounted near the exit.



Does your cooking operation produce grease-laden vapors from grills or fryers? If so, in addition to the portable extinguisher listed above, your operation requires one Class K rated portable extinguisher with a current annual inspection tag.
Extinguisher shall be fully charged (gauge indicates full) and mounted near the exit.



Does your cooking operation produce grease-laden vapors required to be exhausted through a commercial kitchen exhaust hood and duct system? If so, your operation requires a commercial kitchen exhaust hood and duct system with an automatic fire extinguishing system. Inspections for commercial hoods are required every 6 months and the inspection tag should be permanently attached to the hood.

Compressed Gas: LP/Propane cylinders must be properly secured or mounted to prevent movement, unless actively filling tank. Containers shall not be installed in locations subject to direct vehicle impact. Gas cylinders cannot be kept inside the passenger area of the vehicle or inside vending unit. Listed LP-gas or methane alarms are required within the unit and in the vicinity of gas components. Maintain a minimum of 10-foot clearance from cylinders to any trash or combustible material.



Egress and Emergency Access: The placement of the concession operation shall not interfere with fire lanes, fire hydrants, or exit access of any nearby structures.

Mobile Food Vendor Frequently Asked Questions:

1. Why is a suppression hood required with my ventilation system?

A ventilation hood system equipped with a fire suppression system will provide a rapid response to extinguish cooking fires. The release of grease-laden vapors associated with commercial cooking can ignite without warning. The suppression hood will immediately react to high temperatures associated with cooking fires and extinguish them prior to the fire spreading to other combustibles around the cooking area.

2. Why am I required to have a Class K fire extinguisher?

Cooking operations that involve deep frying or the release of grease-laden vapors can lead to fires that cannot be controlled with the dry chemical ABC extinguishers. Additionally, grease fires are extremely hot and can easily rekindle. Class K extinguishers emit a fine mist that helps prevent grease splash and fire rekindle while also cooling the appliance. A Class K extinguisher is utilized to extinguish any small flames after the initial automatic fire suppression system has activated.

3. What size Class K Extinguisher do I need?

A 1.5-gallon (6 liter) Class K extinguisher is sufficient for up to 4 fryers with a maximum capacity of 80 lbs. each.

4. What is the best way to secure and transport LPG cylinders in a vehicle or trailer?

All LPG cylinders should be secured during transport and must be isolated from the interior or passenger areas of the mobile unit. Generally, ASME cylinders are permanently mounted around the exterior and all appliances are piped outside of the passenger / work area. LPG cylinders must be kept away from open flames and other heat sources, such as cooking appliances and generators.

5. Does the Fire Code Inspection cover only the items listed on the checklist?

The checklist provided covers some of the most common concerns with mobile food operations, but additional items are subject to inspection, including:

- Electrical wiring – All wiring is used in safe manner and not exposed to elements or the public.
- Access / egress - Sufficient exits must be provided for escape in the event of fire. Exits cannot be blocked or locked.

These examples are not all inclusive, and do not include WA State L&I or Department of Health requirements.