



**Melbourne Fire Department
900 E. Strawbridge Avenue
Melbourne, Florida 32901
321-608-7910**

MOBILE VENDING REQUIREMENTS

Florida Statute 633.081 requires all food vending trucks to comply with the Florida Fire Prevention Codes 2010 Edition of NFPA 1 Chapter 50, in regard to a hood suppression system. If you do not fully comply with these requirements you will be instructed to immediately stop your operation. The following are the Code requirements under F.S. 633.081. From this point forward AHJ also means the local fire authority.

1.7.6.1 The AHJ shall be authorized to inspect, at all reasonable times, any building or premises for dangerous or hazardous conditions or materials as set forth in this Code.

1.7.6.2 The AHJ shall have authority to order any person to remove or remedy such dangerous or hazardous condition or material. Any person failing to comply with such order shall be in violation of this Code.

1.7.7 Where conditions exist and are deemed hazardous to life of property by the AHJ, the AHJ shall have the authority to summarily abate such hazardous conditions that are in violation of this Code.

50.2.1.9 Cooking equipment used in fixed, mobile, or temporary concessions, such as **trucks, buses, trailers, pavilions, tents, or any form of roofed enclosure**, shall comply with NFPA 96 or this chapter. [96:4.1.9]

50.4.3.2 Cooking equipment that produces grease-laden vapors and that might be a source of ignition of grease in the hood, grease removal device, or duct shall be protected by fire-extinguishing equipment. [96:10.1.2]

50.4.4.1 Fire-extinguishing equipment shall include both automatic fire-extinguishing systems as primary protection and portable fire extinguishers as secondary backup. [96:10.2.1]

50.4.4.2 A placard identifying the use of the extinguisher as secondary backup to the automatic fire-extinguishing system shall be conspicuously placed near each portable fire extinguisher intended to be used for protection in the cooking area. [96:10.2.2]

50.4.4.3.1 In existing systems, when changes in the cooking media, positioning, or replacement of cooking equipment occur, the fire-extinguisher system shall be made to comply with 50.4.4.3. [96:10.2.3]

50.5.2.1 Maintenance of the fire-extinguishing systems and listed exhaust hoods containing a constant or fire-activated water system that is listed to extinguish a fire in the grease removal devices, hood exhaust plenums, and exhaust ducts shall be made by properly trained, qualified, and certified person(s)

acceptable to the AHJ at **least every 6 months**. [96:11.2.1]

50.5.3.3.1 The year of manufacture and the date of installation of the fusible links shall be documented. [96:11.3.3.1]

50.5.6.1 Upon inspection, if the exhaust system is found to be contaminated with deposits from grease-laden vapors, the contaminated portions of the exhaust system shall be cleaned by a properly trained, qualified, and certified company or person(s) acceptable to the AHJ. [96:11.6.1]

50.6.1.2.4 All deep-fat fryers shall be installed with at least a 16 in. (406 mm) space between the fryer and surface flames from adjacent cooking equipment. [96:12.1.2.4]

50.6.1.2.5 Where a steel or tempered glass baffle plate is installed at a minimum 8 in. (203 mm) in height between the fryer and surface flames of the adjacent appliance, the requirement for a 16 in. (406 mm) space shall not apply. [96:12.1.2.5]

50.6.2 Operating Controls. Deep-fat fryers shall be equipped with a separate high-limit control in addition to the adjustable operating control (thermostat) to shut off fuel or energy when the fat temperature reaches 475°F (246°C) at 1 in. (25.4 mm) below the surface. [96:12.2]

I have read and will comply with the requirements as listed above.

Company Name

Contact Name

Address

City

State

Zip

Contact Phone Number

Signature

E-Mail address