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## **Mobile Food Vehicle Requirements**

**ALL** mobile food vehicles and trailers operating within the geographical boundaries of the City of St. Louis, **regardless if operating on a public street, private property, in or at a City park, at a one-day or special event shall be registered with and pass an inspection by** the Department of Public Safety's Building Division Fire Safety Unit prior to operation date. **This policy is applicable to all food trucks and trailers regardless if propane is used or not.**

To register a new mobile food vehicle or to renew a previously registered mobile food vehicle, please contact the Fire Safety Unit at (314) 613-7490.

### **ALL Mobile Food Vehicle Operators Shall:**

- 1) Fill out, in its entirety, and sign the registration form provided by the Fire Safety Unit. This form will also be considered the Mobile Food Vehicle Permit Application that is required by St. Louis City Ordinance 70796 which adopted a modified version of the 2018 International Fire Code.

Return this completed form along with a non-refundable fee of \$75 (which includes a \$25 Application / Registration fee and a \$50 Operational Permit fee) to the Department of Public Safety, Building Division, Permit Section in City Hall, room 425.

The Operational Permit, also required by the above stated Ordinance and Code, will be issued in the form of a Certificate and window decal once your truck has passed inspection.

The Operational Permit is valid for 1 year after issue date.

- 2) Have a carbon monoxide detector installed in accordance with the manufacturer's instructions.
- 3) Have a (minimum) 5 lb. 2A 10 B-C rated ABC type fire extinguisher that has been serviced within the last 12 months by a licensed contractor that is registered with the City of St. Louis

### **Requirements for ALL Mobile Food Vehicles that prepare food** **in ANY manner that produces grease-laden vapors:**

\*\*\* A Type 1 Hood and Automatic Fire-Extinguishing System for commercial cooking systems are required.

- 1) Provide Fire Safety Inspector with a copy of the semi-annual suppression system inspection report, dated within the 6-month period prior to the Fire Safety inspection.  
\*\* The suppression system inspection is to be performed by a licensed contractor that is registered with the City of St. Louis. A list of approved contractors will be provided upon request.
- 2) Have exhaust hood professionally cleaned and tagged by a licensed contractor every 6 months.
- 3) If **propane** is used, provide a copy of the LP Gas System Annual Leak Test as performed by a licensed Mechanical contractor that is registered with the City of St. Louis. This test should be dated within the 30 day period immediately prior to the date of the Fire Safety Inspection.

Have LP gas tanks sized in accordance with the appliances using LP gas. No one tank shall exceed 100 lbs. and there shall not be more than two (2) tanks installed per vehicle.

A listed LP-gas alarm shall be installed within the vehicle in the vicinity of LP-gas system components, in accordance with the manufacturer's instructions.

- 4) If Compressed Natural Gas (CNG) is used, provide a copy of the most recent container inspection and the name of the qualified service facility that performed the inspection.

Provide a copy of a CNG line pressure / leak test dated within the 30 day period prior to the Fire Safety Unit inspection.

The maximum aggregate capacity of CNG containers transported on the vehicle shall not exceed 1,300 pounds water capacity.

A listed methane gas alarm shall be installed within the vehicle in accordance with manufacturer's instructions.

- 5) Have a Class K type fire extinguisher installed, to be serviced annually by a licensed contractor that is registered with the City of St. Louis. (See list of suppression system contractors.)

### **Additional Safety Requirements for ALL Mobile Food Vehicles**

#### **Cooking**

Cooking appliances shall be properly secured to the vehicle, to prevent movement during transit.

Cooking appliances shall be free of excessive grease build-up.

Cooking fuel shut-off shall be easily accessible.

All piping, fittings and associated hardware for cooking fuel source shall be secured and in good condition.

Deep fryers shall be fitted with covers to prevent oil spillage during transit.

If cooking oil is transported in storage containers, they shall be secured during transit to prevent spillage.

#### **Propane**

Propane tanks shall be secured to the vehicle with metal straps or enclosed in a ventilated steel compartment.

Propane tank platform shall be structurally sound.

Propane tanks shall be free of damage and valves shall be easily accessible and easy to operate.

Propane tanks or compartments shall be clearly labeled with "Danger – Propane" signs.

Propane line fittings shall be in an open, ventilated space.

Extra propane / CNG tanks that are transported inside the vehicle shall be secured against movement.

### **Gasoline Fueled Generators**

All portable, gasoline fueled generators transported inside the vehicle shall be secured as to prevent movement during transit.

Extra generator fuel transported inside the vehicle shall be limited to 5 gallons, shall be stored in approved safety cans **only** and shall be secured during transport as to prevent movement and spillage.

If possible, when in use, portable generators not mounted to the vehicle shall:

- \* be shaded against direct sunlight,
- \* be barricaded to prevent contact with pedestrian traffic,
- \* be placed in an area that reduces possible vehicle impact

**Every effort shall be made to re-fuel portable generators only after a 15 minute cool down period.**

### **Cooking with wood or charcoal**

Ash, cinders & other fire debris shall be removed from the firebox at regular intervals and placed in a closed, metal container located at least 3-feet from any cooking appliance.

### **Additional Safety Precautions**

Any fabric awnings or canopies shall be certified flame retardant.

Vehicle should be free of external hazards that could put the public at risk.

Electrical extension cords shall not pass through walls, ceilings, floors, or under doors.

Electrical cords shall not pose a trip hazard to employees or the public.

### **Inspections**

**Inspection** appointments will be scheduled after the permit application has been submitted. All inspections shall be performed within the geographical boundaries of the City of St. Louis, at a location agreed upon by the Fire Safety Inspector and vehicle owner / operator. Inspections will be scheduled between the hours of 10 a.m. and 3 p.m., Monday thru Friday (excluding City holidays).

### **General Information**

Food trucks are becoming more and more popular. While the 2018 International Fire Code has begun the process of defining code requirements for food trucks, as more knowledge becomes available there will be more safety concerns. Looking to the future, please be prepared for more changes in code requirements and regulations.

Mobile Food Vehicles are subject to random inspections and those found with safety violations may be ordered to stop cooking operations until said violations have been corrected.