



## **REQUIREMENTS FOR MOBILE FOOD FACILITIES**

**DATE:** January 2, 2017

**INFORMATION BULLETIN:** E-16-012

**APPROVED BY:** J. McDowell

Mobile food facilities are regulated by the Department of Housing and Community Development.

Mobile food facilities shall comply with all local fire codes, standards, and ordinances.

The Health and Safety Code Section 114323 states that all food trucks shall have:

1. One 10BC fire extinguisher serviced within a 12 month period. Serviced after discharge or loss of pressure. Shall be properly mounted and readily accessible on the interior of any mobile food facility that is equipped with heating elements or cooking equipment.
2. All deep fat fryers shall have one class K fire extinguisher serviced within a 12 month period. Serviced after discharge or loss of pressure. This is in addition to the required 10BC fire extinguisher. Shall be properly mounted and readily accessible on the interior of any mobile food facility that is equipped with a deep fat fryer.
3. If your food truck has an existing fixed automatic fire suppression systems it shall be serviced every 6 months. Serviced after discharge or loss of pressure.

Any food trucks that do not comply with any of the requirements shall not cook until you are in compliance.