



Office of the Fire Marshal

Frederick County Fire & Rescue Department

Mobile Food Preparation Vehicles Guide

Information referenced from the 2015 Frederick County Fire Prevention Code

- *Mobile Food Preparation Vehicles* are defined as vehicles and enclosed trailers able to be occupied by persons during cooking operations that contain cooking equipment that utilize open flames or produce smoke or grease laden vapors for the purpose of preparing and serving food to the public. Vehicles used for private recreation shall not be considered mobile food preparation vehicles.
- A permit issued by the Frederick County Fire Marshal’s office shall be required to operate Mobile Food Preparation Vehicles in Frederick County.
(Frederick County Fire Prevention Code section 319.2 Permit required.)
- Seating for the public within any mobile food preparation vehicle is prohibited.
(Frederick County Fire Prevention Code section 319.3 Seating)
- Cooking equipment that produces grease laden vapors shall be provided with a kitchen exhaust hood.
(Frederick County Fire Prevention Code section 319.4 Exhaust hood.)
- Cooking equipment shall be protected by automatic fire extinguishing systems.
(Frederick County Fire Prevention Code section 319.5.1 Fire protection for cooking equipment.)
- The exhaust system, including hood, grease-removal devices, fans, ducts and other appurtenances, shall be inspected and cleaned in accordance with table below from Chapter 6.
(Frederick County fire Prevention Code Section 319.11.1 Exhaust system.)

Commercial Cooking System Inspection Frequency (table 609.3.3.1)

Type of Cooking Operations	Frequency of Inspection
High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking	3 months
Low-volume cooking operation such as places of worship, seasonal businesses and senior centers	12 months
Cooking operations utilizing solid fuel-burning cooking appliances	1 month
All other cooking operations	6 months

- Fire protection systems and devices shall be maintained and inspected semiannually by a certified technician.
(Frederick County Fire Prevention Code Section 319.11.2 Fire protection systems and devices.)
- Portable fire extinguishers shall be provided within a 30-foot distance of travel from commercial-type cooking equipment. Cooking equipment involving solid fuels or vegetable, or animal oils and fats shall be protected by a Class K rated portable extinguisher.
(Frederick County Fire Prevention Code section 319.5.2 fire extinguisher.)

- Gas cooking appliances shall be secured in place and connected to fuel supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.16. The connector installation shall be configured in accordance with manufacturer's installation instructions. Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturer's instructions.
(Frederick County Fire Prevention Code section 319.6 Appliance connection to fuel supply.)
- LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement.
(Frederick County fire Prevention Code Section 319.9.2 Protection of container.)
- LP-gas containers installed on the vehicle and fuel-gas piping systems shall be inspected annually by an approved inspection agency or a company that is registered with the U.S. Department of Transportation to requalify LP-gas cylinders to ensure that system components are free of damage, suitable for the intended service, and not subject to leaking.
(Frederick County Fire Prevention Code Section 319.11.3 Fuel-gas systems.)
- Cooking oil storage containers within mobile food preparation vehicles shall have a minimum aggregate area volume not to exceed 120 gallons (454L) and shall be stored in such a way as to not be toppled or damaged during transport.
(Frederick County Fire Prevention Code Section 319.7 Cooking oil storage containers.)

Contact Frederick County Fire Marshal's Office to obtain an operational permit.

**1080 Coverstone Drive
Winchester, VA 22602
(540) 665-6350**