



# City of Santa Fe Fire Department

P.O. Box 909, 200 Murales Road – Santa Fe, New Mexico 87504  
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## **Itinerant mobile food vendors/food trucks. (Effective June 1, 2021)**

***Disclaimer:** This list is a comprehensive list of the most common life safety features in reference City of Santa Fe Fire Prevention Bureau's office. Each occupancy is subject to review by the International Fire Code (IFC) 2015, International Building Code (IBC) 2015, and NFPA reference standards and city adopted ordinances, confirmed compliance by the fire code official.*

- I. Shall comply with IFC 2015
- II. May need verification for compliance Chief Building Official @ 505-955-6503

### **III. PERMITS**

- a. It shall be unlawful to operate mobile food establishments without a permit.
- b. Annual mobile food establishment permits must be displayed in a visible location in or on the mobile food establishment.
- c. Mobile food establishments left on site for more than 24 hours at carnivals, fairs, festivals, or other public events will be subject to Food Booth requirements, inspections, and fees in addition to any fees associated with the annual mobile food establishment permits.

### **IV. FIRE EXTINGUISHERS**

- a. Fire extinguishers are required in mobile food establishments.
- b. All mobile food vendors shall have a minimum one 2A:10BC portable fire extinguisher mounted in a conspicuous place within the kitchen area.
- c. In addition to any other required fire extinguisher, all mobile food vendors who deep fat fry shall have a Class K portable fire extinguisher for up to four fryers having a maximum cooking medium capacity of 80 pounds each. For every additional group of four fryers having a maximum cooking capacity of 80 pounds each an additional class K extinguisher will be required. For individual fryers exceeding 6 square feet in surface area, class K extinguishers will be installed in accordance with manufacturers' recommendations.
- d. All portable fire extinguishers shall be serviced, inspected, and tagged annually.

### **V. LPG**

- a. Liquefied Petroleum Gas usage shall comply.
- b. L.P. Gas containers shall be located and secured on the exterior of the mobile food establishment, open to atmosphere or if containers are kept in compartment, said compartment must be separate from the interior food preparation area. Access must be from the exterior of the unit and compartment floor and exterior door must be vented to the atmosphere.
- c. All mobile units with propane shall post a "NO SMOKING" sign next to or directly above the propane bottle and visible to the public. Such a sign shall be posted with a minimum 4" lettering.
- d. Any hose used to pipe L.P. Gas to a device shall be UL or FM listed specifically for LP Gas service. All couplings, fittings, and any other devices shall meet the requirements for LP Gas Service as outlined in

the International Fuel Gas Code, NFPA 58 and NFPA 54 or be deemed unapproved and removed from service.

- e. LPG tanks shall be located outside the mobile food establishment a minimum of 5 feet from the primary means of egress.
- f. An annual LPG inspection from a company certified by NM GAS to perform LPG inspections is required.
- g. No Smoking and other sources of ignition. "No Smoking" signs complying with Section 310 shall be posted where required by the fire code official. Smoking within 25 feet (7620 mm) of a point of transfer, while filling operations are in progress at LP-gas containers or vehicles, shall be prohibited.
- h. Clearance to combustibles. Weeds, grass, brush, trash and other combustible materials shall be kept not less than 10 feet (3048 mm) from LP-gas tanks or containers.

## **VI. GENERATOR REFUELING**

- a. Refueling of generators shall be performed in an approved location not less than 20 feet from the mobile food establishment. Fuel shall be stored in a UL or FM approved flammable liquid safety container in an approved location. Generators shall be grounded in an approved method. Generators shall not be refueled in areas occupied by the public.

## **VII. SEPERATION OF COOKING APPLIANCES**

- a. All deep-fat fryers shall have a steel baffle between the fryer and surface flames of an adjacent appliance. The baffle shall be 8 inches in height as per NFPA 96 section(s): *12.1.2.4 All deep-fat fryers shall be installed with a 16 inch space between the fryer and surface flames from adjacent cooking equipment. As well as section 12.1.2.5 Where a steel or tempered glass baffle plate is installed at a minimum 8 inch height between the fryer and surface flames of the adjacent appliance, the requirement for a 16 inch space shall not apply.*
- b. All mobile food vendors shall comply with City Ordinance 2020-25, defining all mobile food vendors/food trucks as operating with commercial cooking systems. Commercial cooking systems shall include a Type I hood system with an approved automatic fire-extinguishing system.

## **VIII. TENTS**

- a. Tents need to be secured.
- b. Tents need to be fire retardant or comply with NFPA 701.
- c. Clear width of 10' fire break between no more than 10 tents or a 100' feet (10'x10').

## **IX. ADDITIONAL REQUIREMENTS**

- a. First Aid Kit
- b. Fire Blanket