



# Renton Fire & Emergency Services Department

## Mobile Food Facilities

The following guidelines are designed to advise mobile food vendors in Fire Code Regulations required within the City of Renton. **All vendors operating within the City require a fire inspection PRIOR to operation.** Please ensure your mobile food facility meets the following requirements:

- A Type-I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease laden vapors.
- Commercial kitchen exhaust hoods shall comply with the requirements of the International Mechanical Code. Hoods shall be inspected, tested and maintained in accordance with NFPA 96. (Every 6 months, with documentation from the company that provided the inspection and certification indicating the date and status of the inspection)
- Have an approved 2A:20BC and Type K rated fire extinguisher.
- A maximum of two LP-gas containers (100 pounds each) with a total aggregate water capacity of 200 pounds is permitted at one mobile food facility.
- LP-gas cylinders shall be secured in an approved manner in an upright position. LP-gas cylinders shall not be stored within the facility at any time. If stored within a compartment, the compartment shall have approved venting directly to the exterior and must not allow venting to the interior of the facility at any time.
- If LP-gas cylinder storage is added to the rear of the facility, an appropriate, approved bumper shall be added to the rear of the facility to provide adequate impact protection.
- Mobile food facilities shall not be located within 10-feet of buildings, tents, canopies or membrane structures or within 10-feet of any other mobile food facility.
- Extension cords must be heavy duty (12 – 14 gauge wire) and listed for outdoor use.
- Fire lanes are not to be blocked or restricted at any time.