

Return Completed Form To:
Planning and Zoning
108 Sherman Street
Deadwood, SD 57732



Questions Contact:
Jeremy Russell
(605) 578-2082 or
jeramyr@cityofdeadwood.com

GUIDANCE FOR MOBILE FOOD AND BEVERAGE VENDING

This document provides supplemental guidance for the inspection checklist requirements applicable to mobile food and beverage vending (i.e. food trucks, carts, etc.) operating within City of Spearfish. These requirements are in addition to applicable food safety regulations.

Mobile food and beverage vending trucks or carts that are inspected and found not in compliance with the requirements of this standard may not be allowed to continue operation.

General

Food Trucks within city limits of Deadwood shall have a current South Dakota Department of Health Food Service License, and be in compliance with the following regulations:

- International Fire Code, 2015 Edition (IFC)
- International Mechanical Code, 2015 Edition (IMC)
- National Fire Protection Association(NFPA) Pamphlet 58, Liquefied Petroleum Gas

A detailed plan is required at the time of permit application. Plan shall include location details, type of fuels used, code compliance information, hours of operation and physical protection for public safety hazards identified on inspection checklist. The following is supplemental code compliance information the Fire Code Official will use for the plan review and field inspection prior to issuance of operational permit.

A. Propane / Liquefied Petroleum Gas (LPG) Containers, Piping and Appliances

1. LPG cylinders and containers used for mobile food facilities shall comply with the IFC and NFPA 58. Location, piping, use and storage are regulated by NFPA 58 and require a permit, applicable plans and inspection prior to the event.
2. LPG cylinders, piping, valves and fittings located outside the food truck shall be adequately protected to prevent tampering, damage by vehicles, or other hazards. Fire Code Official will review plans for location and safeguards for public safety.
3. Appliances shall be approved for use with appropriate fuels for use in mobile food facilities. Equipment should be well maintained and in good operating order with all emergency/safety shutdown features fully operational.
4. Cooking equipment used outside of mobile food facility shall be separated from combustibles and be in good condition. Location and protection safeguards will be inspected and accepted by the Fire Code Official.

B. Commercial Hood and Fire Extinguishing System

1. Commercial cooking equipment that produces grease laden vapors shall be provided with a Type I Hood (a kitchen hood for collecting and removing grease and smoke), in accordance with this code, and equipped with an automatic fire extinguishing system that is listed and labeled in accordance with the following: Wet chemical extinguishing system, (NFPA 17A, Standard for Wet Chemical Extinguishing

Systems), complying with UL 300, Fire Testing of Fire Extinguishing Systems for the Protection of Restaurant Cooking Equipment.

2. Automatic fire extinguishing systems shall be serviced at least every six (6) months and after activation of the system. Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the Fire Code official upon completion.

C. Fire Extinguishers

1. Mobile Cooking Facilities shall have a 2A10BC rated fire extinguisher serviced within 12 months on vehicle at all times.
2. Cooking appliances requiring a Type I hood for fat frying or production of grease laden vapors shall be provided with a Type K rated fire extinguisher.
3. Mobile cooking facilities using an electrical generator shall provide a 40BC rated fire extinguisher located within the generator location.

D. Electrical Power

1. Generators shall be placed in locations approved by the authority having jurisdiction for Outdoor Special Events use. Generator placement shall be a minimum of 20 feet away from tents and canopies and their locations shall be inaccessible to the public and cordoned off with caution tape.
2. Under no circumstances shall gasoline be stored in food trucks or on site. Refueling of approved generators is prohibited during event hours. During approved refueling times, no smoking or open flames shall be within 25 feet of refueling operations.
3. Extension cords and cables shall be of a grounded-type and approved for outdoor use. Extension cords shall not be frayed, worn, or in pedestrian traffic areas unless they are secured. Cables shall be provided with cable ramps.

General Safety Precautions

- Do not smoke while handling the LPG cylinder.
- Always use, transport, and store cylinders in an upright, vertical position with the cylinder valve turned off.
- Store cylinders outdoors away from sources of ignition and in a place where they will not be exposed to high temperatures.
- Make sure your LPG cylinder is equipped with an OPD valve. The unique triangular shape of the valve's hand wheel and the letters "OPD" can identify OPD cylinders.
- In the United States, any cylinder over twelve (12) years old must be re-certified before it can be filled. Have your LPG cylinder filled by a trained, certified LPG professional.
- All electrical power shall be in locations free from potential water intrusion and not located near gutters or storm drains.