

## MISSION

It is the mission of the combined fire and rescue system of Loudoun County to provide residents, business, and visitors with efficient and cost-effective fire protection, rescue, and emergency medical services.

The system also responds to and mitigates hazardous materials and related life safety and property-threatening incidents, utilizing state-of-the-art equipment and a staff of highly trained volunteer and career personnel located in strategically placed facilities 24 hours a day, seven days a week.



Contact the  
Fire Marshal's Office



703-737-8600



[www.loudoun.gov/firemarshal](http://www.loudoun.gov/firemarshal)



23675 Belmont Ridge Road Suite 150  
Ashburn, VA 20148

## FOOD TRUCK OPERATIONS

Initial Start-Up Brochure  
for Food Trucks within  
Loudoun County

**LOUDOUN COUNTY FIRE AND RESCUE**  
Fire Marshal's Office

# START-UP Essentials

If you are thinking of starting up a food truck the following requirements must be met:

- ✓ A permit is required from the Fire Marshal's Office for a mobile vehicle equipped with an appliance that produces smoke or grease laden vapors.
- ✓ A Type I commercial kitchen hood system shall be installed by a qualified professional.
- ✓ A fire protection system shall be installed in the hood system by a certified company and serviced every six (6) months.
- ✓ A Class-K portable fire extinguisher shall be installed within the food truck and annually serviced by a certified company.
- ✓ Ensure all employees are properly trained in the use of extinguishers, shutting off fuel sources, how to notify proper authorities of an emergency, and implementation of a safety plan.
- ✓ Compressed Natural Gas (CNG) and Liquefied Petroleum Gas (LPG) tanks shall be properly secured from moving and have proper labels.
- ✓ A gas detection alarm must be installed for detection of LPG/CNG leaks.
- ✓ LPG/CNG tanks may not exceed 200 pounds capacity per vehicle.
- ✓ Cooking fuel systems shall be inspected annually by an approved agency.
- ✓ Absolutely no seating inside of a food truck cooking area.
- ✓ Cooking oil storage cannot exceed 120 gallons.
- ✓ One Pair of Wheel Chocks



## What is a Type I hood?

A hood system is an air-intake device used to capture by entrapment, impingement, adhesion or similar means, grease and similar contaminants before they enter a duct system. Specifically, a Type I is a made to collect and remove grease laden vapors and smoke.



## What kind of fire protection is needed?

Based on the cooking operation in the food truck, a wet-chemical fire extinguishing system must be in place. This must be installed by a certified company.



## What is a Class-K portable fire extinguisher?

A K Class extinguisher is used on fires involving cooking media (fats, grease, and oils) in commercial cooking. This differs from a typical dry chemical ABC extinguisher which is used for ordinary combustible materials.



## Is there a separation needed for food trucks?

A ten-foot separation should be always maintained around the food truck. This will ensure adequate spacing for exhaust fans, building access, and combustible materials such as shrubbery, trees, and other foliage.



## What is needed in a safety plan?

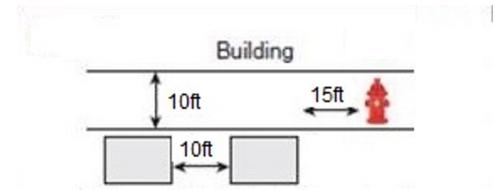
It is recommended to implement a safety plan that includes:

- Pull station location and how to use, for hood fire suppression system.
- Locations and use of all extinguishers.
- Gas shut off.
- Designee to initiate 9-1-1 call
- Location and operation of all exits.

# THINGS TO KEEP In Mind

**DO NOT** park in established fire lanes, being mindful for emergency apparatus.

**DO NOT** park too close to structures. Mobile food operations should be 10 feet away from any structure. Be mindful of building openings to where exhaust fumes could enter.



Grills, smokers, or similar appliances under the roof or within the confines of the wall perimeter of the enclosed trailer or vehicle must be protected by a type I commercial kitchen hood. Grills, smokers, and similar appliances must be 10 feet away from any combustible materials.