

## FOOD SAFETY/FIRE PREVENTION

### **Food Trucks - Best Practices**

*Source: Keenan & Associates*

*National Fire Protection Association*

### **BEST PRACTICES**

Some districts allow food trucks to come onto campus for special events. There are several risks associated with allowing food trucks on campus including food safety and fire risks. According to NFPA, 68% of the fires associated with food trucks are caused by propane tanks. In order to ensure food safety and limit property and liability exposures, districts should follow these best practices to minimize food poisoning outbreaks in schools and property and liability risks:

**When considering contracting with an outside food truck vendor, make sure of the following:**

- The vendor preparing the food is permitted/certified by the local county agency.
- The transportation vehicle has approved equipment designed to maintain food at required temperatures.
- The food product is labeled with the manufacturer's ingredients, which include a listing of ingredients and contact information.
- The food is already prepackaged.
- The location of the food truck is assessed to ensure fire risk, property exposures, egress/ingress, handwashing facilities, restroom availability, fire department access and applicable regulations.
- The food truck owner has documentation that the truck meets the NFPA 96 for Food Truck Safety and they are performing safety inspections prior to each use.
- Ensure the food truck owner has standard operating procedures (SOPs) for the use and storage of propane tanks.
- The food truck owner completes a Use of Facilities Form and a Certificate on Insurance naming the District as an Additional Insured.
- When in doubt, "Check Them Out!" Get a copy of the vendor's most recent food inspection report from the vendor or the local health department.

**Establish written guidelines for handling foods on/off campus. The written policies should include the following:**

- Guidelines for school activities where food is served outside the cafeteria, such as fundraisers and carnivals.
- Guidelines for foods permitted at classroom parties and functions (be aware of allergy concerns).
- Establish training guidelines for annual training of personnel (food service personnel, teachers, and volunteers) that are involved in school activities where food may be served.

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**Establish food handling guidelines for fundraising and sporting events on campus. Minimum guidelines established should include at least the following:**

- Food sold at fundraising events may include pre-packaged foods and those requiring cooking on-site.
- All personnel (students, volunteers, staff) involved in these types of events should not be allowed to sell/prepare or handle food at student body events without some basic food handling training and the authorization of school Cafeteria Management and Risk Management Department.
- Foods requiring cooking that are sold or given out at large community events may require a permit from the local health department. Make sure you contact your health department on the matter.
- Food items need to be handled and stored according to manufacturer's recommendations. Proper temperatures must be maintained (see below).
- Established guidelines should be written in conjunction with the local county environmental health department.

### **Maintain foods at the correct temperature**

#### **Hot Foods**

- Foods being served hot must be kept at 140 ° F or above to prevent the growth of pathogenic bacteria or the production of toxins. **VERY IMPORTANT!**
- Foods kept in warmers or similar devices should be heated quickly and maintained above 140 ° F.

#### **Cold Foods**

- Readily perishable foods (milk-based products, meats, etc.) require refrigeration at 40°F or below to prevent the growth of pathogenic bacteria or the production of toxins. **VERY IMPORTANT!** Do not keep foods out at room temperature if they require refrigeration!

#### **Food Temperatures in General**

- **Keep it hot, keep it cold, or don't keep it long!** Remember **Hot Foods at 140 F or more** and **Cold Foods at 40 F or below**. Incidences of food related illness from school-sponsored events can have economic impacts and reduce the public's confidence in the facility's reputation.

**Educate school personnel, volunteers and PTA members on established food safety policies in the district.**

- Provide copies of food safety policies that relate Staff to their job responsibilities.
- Provide orientation/training to staff, PTA and volunteers on proper preparation/handling of foods.
- Invite your local county environmental health agency to teach class on food safety.
- Verify that all personnel who serve food to students receive training in food safety and sanitation.
- Food items need to be handled and stored according to manufacturer's recommendations. Proper temperatures must be maintained (see above).
- Established guidelines should be written in conjunction with the local county environmental health department.

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**Make sure all food handlers meet the minimum educational requirements for Food Service workers in the state of California:**

### **Food Safety Certificate for Managers**

- Under the California Uniform Retail Food Facilities Law (CURFFL), all food facilities handling unpackaged foods are required to have one certified Food Safety Manager on site. This individual may be an employee or manager who has passed food safety examinations recognized by the State of California.

### **Food Handler Certificate/Training**

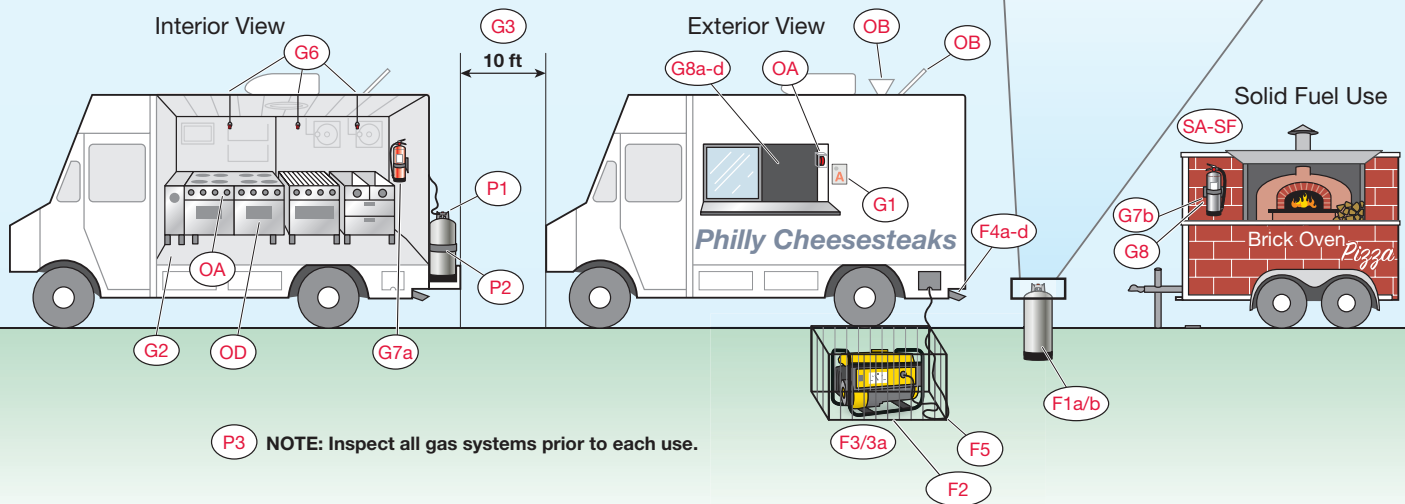
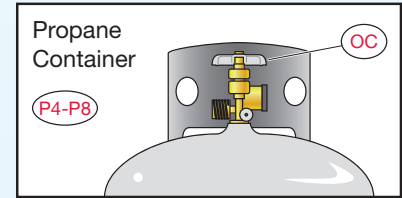
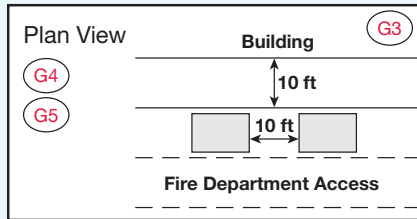
- The California Health and Safety Code also requires that employees who handle food to participate in a food safety program through their local food safety enforcement agency. This may consist of participating in a food safety training program or passing a food safety certification examination, or both. Check with your local county environmental health program to find out about their requirements.

### **School District Nutrition Centers**

- Many school districts operate central kitchens that prepare food that is distributed to other schools in the district. If the food is distributed in individually wrapped portions (e.g. cartons of milk, wrapped sandwiches, individually wrapped plates), a manager certified in food safety is not required at the school where the food is prepackaged. However, workers will be required to have food handler training. These programs typically are less technical and more suited to line employees than food safety certification. Check with your local county Department of Environmental Health.



# FOOD TRUCK SAFETY



NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Annex B in NFPA 96.

## General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- Ensure there is no public seating within the mobile food truck. [1:50.7.1.6.3] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.5] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3] **G7a**
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] **G7b**
- Ensure that workers are trained in the following: [96:B.15.1] **G8**
  - Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
  - Proper method of shutting off fuel sources [96:10.4.1] **G8b**
  - Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] **G8c**
  - Proper procedure for how to perform simple leak test on gas connections [58:6.16, 58:6.17] **G8d**



# FOOD TRUCK SAFETY CONTINUED

## Fuel & Power Sources Checklist

- ❑ Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] **F1a**
- ❑ Ensure that refueling is conducted only during non-operating hours. [96:B.18.3] **F1b**
- ❑ Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:B.16.2.2] **F2**
- ❑ Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2] **F3**
- ❑ Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- ❑ Make sure that exhaust from engine-driven source of power complies with the following: **F4**
  - ❑ At least 10 ft in all directions from openings and air intakes [96:B.13] **F4a**
  - ❑ At least 10 ft from every means of egress [96:B.13] **F4b**
  - ❑ Directed away from all buildings [1:11.7.2.2] **F4c**
  - ❑ Directed away from all other cooking vehicles and operations [1:11.7.2.2] **F4d**
- ❑ Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:B.18] **F5**

## Propane System Integrity Checklist

- ❑ Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- ❑ Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- ❑ Inspect gas systems prior to each use. [96:B.19.2.3] **P3**
- ❑ Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- ❑ Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- ❑ Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- ❑ Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- ❑ Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [96:B.19.2.1] **P8**

## Operational Safety Checklist

- ❑ Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- ❑ Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:14.2.2; 96:14.2.3] **OB**
- ❑ Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- ❑ Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:11.4] **OD**

## Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)

- ❑ Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2] **SA**
- ❑ Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- ❑ Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- ❑ Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- ❑ Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- ❑ Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8] **SF**

## NFPA RESOURCES

NFPA 1, *Fire Code*, 2018 Edition

*NFPA 1 Fire Code Handbook*, 2018 Edition

NFPA 58, *Liquefied Petroleum Gas Code*, 2017 Edition

*LP-Gas Code Handbook*, 2017 Edition

NFPA 70®, *National Electrical Code*®, 2017 Edition

*National Electrical Code*® *Handbook*, 2017 Edition

NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2017 Edition

*NFPA 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

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NOTE: This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to [nfpa.org/foodtrucksafety](http://nfpa.org/foodtrucksafety).

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