



HOWARD COUNTY DEPARTMENT OF FIRE AND RESCUE SERVICES

Office of the Fire Marshal

2201 Warwick Way, Marriottsville, MD 21104

410-313-6040

Mobile Food Vendor Inspection Guide

All mobile food vending platforms are required to be inspected annually by Howard County Fire and Rescue's Office of the Fire Marshal. Inspection Permits will be valid for 12 months from the date of issue. One day Inspection Permits will also be available. Failure to obtain a permit as outlined below is a class "C" violation of the Howard County Fire Prevention Code and may result in the issuance of a civil citation and the levy of fines not to exceed \$250 per violation.

Scope

The operation of mobile food vending platforms shall be done in a fashion that is safe for the public and the operators.

References

NFPA 1 – National Fire Protection Association: Fire Code

NFPA 58 - National Fire Protection Association: LP Gas Code

NFPA 70- National Fire Protection Association: The National Electric Code

NFPA 96 – National Fire Protection Association: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

NFPA 1192 – National Fire Protection Association: Standard on Recreational Vehicles

Howard County Code Subsection 17.104: Howard County Fire Prevention Code

Purpose

All mobile food vending platforms shall be inspected and approved by the Howard County Fire Marshal.

Definitions:

Mobile Food Vendor Platform – Any push cart, trailer, enclosed trailer, or enclosed truck that uses propane or any other heat source to prepare food for sale

Licensing Requirements

1. Current Howard County Health Inspection
2. Valid Driver's License
3. Current Vehicle Registration
4. Current Vehicle Inspection Sticker/Documentation
5. Current State Vehicle Inspection
6. Current Vehicle Insurance

Fee Schedule

1. One Day Inspection fee - \$45.00



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2. 12 Month Inspection fee - \$75.00
3. Re-Inspection fee - \$45.00
 - a. Upon receipt of the inspection sticker, it shall be applied in a prominent and easily visible location on the mobile food vending platform.
 - b. The inspection fee as outlined covers the **initial inspection and a single re-inspection**.
 - c. If additional re-inspections are necessary, a re-inspection fee may be required.

Licensing Procedure

1. Complete the attached pre-inspection checklist to ensure vehicle compliance.
2. Complete and save the fillable document with the year and name of the business (ex: 2020Pizzakitchen.pdf)
3. Email the attached inspection application to MobileFood@howardcountymd.gov for review.
4. The Mobile Food Administrator will review the documents and an inspection will be scheduled.
5. The inspection fee shall be collected at the time of inspection. Payment may be made by credit card or corporate check.
6. Spot checks will be conducted by Fire Officials throughout the County and at venues and Special Events. Should a vendor be found to have an absent or expired inspection permit:
 1. An inspection shall be conducted.
 2. Upon a completed inspection with no violations, a One Day inspection permit shall be issued.
 3. The inspection fee may be collected at the time of inspection, or the business shall receive an invoice for the inspection fee, payable to the Howard County Director of Finance.
 4. Should a vendor refuse inspection or fail the inspection (i.e.- unable to abate the violation), the vendor may not operate pursuant to the Howard County Fire Code.
 5. Failure to obtain a permit as outlined below is a class "C" violation of the Howard County Fire Prevention Code and may result in the issuance of a civil citation and the levy of fines not to exceed \$250 per violation.
7. Mobile food vending platforms are to be inspected and billed individually.



Howard County Fire Marshal

Mobile Food Vehicle Checklist

- References are to the 2021 edition of NFPA 1, Chapter 50, unless noted otherwise.
- Checklist is summarized - **See the code references for detailed requirements.**

LP Gas Systems**

	Cylinders ≤ 200 gal. and secured upright (50.8.7.1.1 & 50.8.7.4.3.2)
	Disconnected containers & cylinders secured upright during transport & storage (50.8.7.4.4; COMAR 29.06.01.08 VVV*)
	Cylinders located outside vehicle shall meet the following
	Proper road clearance (50.8.7.4.7.1)
	Valves, appurtenances, and connections are protected (50.8.7.4.7.5)
	Weather protection (50.8.7.4.7.8)
	Cylinders inside must be in a compartment that meets the following (50.8.7.4.6)
	Vapor tight to inside
	Accessible only from outside
	Vents provided near top & bottom of compartment
	Vents at least 3' from vehicle openings below the vent level
	Cylinders are tested at the following intervals (50.8.7.4.9)
	Designation E= 5 years S = 7 years No letter = 12 years
	Propane leak detector provided & UL 1484 listed for vehicle use (50.8.7.3.1)*
	Propane leak detector tested monthly (50.8.7.3.2)*
	Gas shutoff on each appliance (50.8.4.4)
	Main shutoff, if provided: accessible & permanent reflective sign (50.8.7.1.2)
	Flex connector is provided between regulator outlet & fixed piping (50.8.7.7.1.2)
	Gas piping enters vehicle directly beneath or adjacent to appliance (50.8.7.7.1.9)

	Grease-producing equipment has listed hood, filters, and exhaust (50.2.1.1)
	Make-up air openings are provided and unobstructed (50.6.1.3)
	Grease buildup inspection documentation; can be by operator (50.6.4):
	Monthly for solid fuel
	Quarterly for wok cooking & charbroiling
	Semi-annually for other cooking
	Baffle 8" high installed between deep fat fryers and flame-producing cooking, or min. 16" between appliances (50.7.1.2.4 & 50.7.1.2.5)
	Deep fat fryers have lids that are secured when vehicle in motion (50.8.12.1)*
	Appliances located so that a fire does not block escape (50.8.4.9)

Vehicle-Mounted Generators & Electrical Systems

	Generator unit is listed (50.8.6.2)
	Generator compartment vapor resistant to vehicle interior (50.8.6.3)
	Generator fuel lines and exhaust piping do not penetrate interior area (50.8.6.4)
	No damaged wires, open boxes/panels, etc. per NEC (50.8.5.2)

Fire Suppression System

	Grease-producing cooking equipment, hoods, and plenums have suppression system compliant with UL-300 (50.5.1.1 and 50.5.2.2)
	Semi-annual maintenance by approved company NFPA 17A, 2021 (8.3.2)
	Interlocked with fuel and electric power (50.5.3.1)
	Manual station in escape path (50.5.4.1.1)
	Audible and visual alarm on vehicle exterior (50.5.5.2)*

Fire Extinguishers

	Fire extinguishers of proper types must be charged, tagged, mounted, unobstructed, near a means of escape (50.5.7.1)
	Class K for cooking with oil and fat (50.5.7.2)
	Class 20:BC for generators and fuel-fired equipment (50.5.7.5)
	Class 2:A for wood or charcoal (50.5.7.3)
	CO2 extinguishers shall not be aboard (50.5.7.6)
	Placard next to class K extinguisher stating to activate system first (50.5.2.1)

Vehicle Safety

	At least one CO detector installed where heat sources are nonelectric and open flames used (50.8.9.1)*
	No seating for the public inside the vehicle (50.8.3.2)

Staff Emergency Training

	At least one worker initially trained in the following (50.8.10.1)
	Using portable extinguishers and extinguishing systems
	Shutting off fuel sources
	Notifying the Fire Department
	Proper refueling and gas cylinder change-out
	Performing leak detection
	F=Understanding fuel properties
	Annual refresher training provided to designated personnel (50.8.10.4)
	Training documentation remains on board & available upon request (50.8.10.5)

Event Setup

	Vehicle 10' from building entrances & exits, other vehicles, tents, and other combustible materials (50.8.2.1 and 50.8.2.2)
	Chocks, jacks, or wheel clamps in use (50.8.2.3)
	Access maintained for fire lanes, hydrants, FDCs, other fire equipment (50.8.1.4)
	No impediments to immediate escape (50.8.1.7; COMAR 29.06.01.08 UUU*)
	Windows are open and/or ventilation is on before cooking (50.6.1.1)
	Exhaust systems with filters are operated only with filters in place (50.6.1.2)
	Portable generator 12' from cooking operations (50.8.5.4.1)*
	Portable generator guarded with cones, fencing, other barrier (50.8.5.4.2)*
	Portable generator fueled only when shut down and cooled (50.8.8.3)
	Propane leak detection testing done each time a connection is made or cylinder changed (50.8.7.3.4)
	Propane system inspected before use (50.8.7.3.3)
	Documentation of propane detection testing is maintained on vehicle (50.8.7.3.5)
	Flammable liquids must be outside vehicle or meet NFPA 30 (50.8.1.6)
	Phone available or other approved emergency communication (50.8.1.5.1)
	Location address posted for emergency reporting (50.8.1.5.2 & 50.8.10.6)
	Public not allowed inside (50.8.3.2)
	One staff person has documented emergency training (50.8.10.2)

Check Box Key

X or NA = item not applicable

√ or OK = item in compliance

Number = item with corrections needed, time to comply, or additional notes as follows:

* Items new or revised in the 2021 edition of NFPA 1 Ch. 50 or the COMAR amendments

** gas fitter certification removed from NFPA 1 and COMAR amendments, but NFPA 58 compliance still required



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Mobile Food Vendor Permit Application

Check One: One DAY Vendor Inspection 12 MONTH Vendor Inspection

NAME OF BUSINESS OR PLATFORM _____

NAME OF OWNER: _____

PHONE # _____ **EMAIL ADDRESS:** _____

MAILING ADDRESS:

STREET _____ APT/SUITE # _____

CITY _____ STATE _____ ZIP CODE _____

TYPE OF PLATFORM: TRAILER TRUCK FOOD CART TENT

LICENSE PLATE NUMBER _____ **ISSUING STATE** _____

HOWARD COUNTY HEALTH DEPT. LICENSE # _____

DOES IT HAVE A VENTILATION SYSTEM? YES NO

IF YES, WHEN WAS THE LAST TIME IT WAS SERVICED/CLEANED: _____

DOES THE FOOD YOU COOK PRODUCE GREASE LADEN VAPORS? YES NO

DOES IT HAVE A FIRE SUPPRESSION SYSTEM? YES NO

LAST INSPECTION DATE: _____

DOES THE VEHICLE HAVE FIRE EXTINGUISHERS? YES NO

TYPE _____ SIZE _____ QUANTITY _____ DATE OF LAST SERVICE _____

TYPE _____ SIZE _____ QUANTITY _____ DATE OF LAST SERVICE _____

DOES THE VEHICLE USE PROPANE OR COMPRESSED NATURAL GAS TO HEAT OR COOK FOOD?

YES NO

IF YES: DATE OF LAST HYDROSTATIC TEST _____

IF NO: WHAT TYPE OF FUEL IS USED TO COOK _____

SIGNATURE _____ DATE _____

NAME _____