



Alpharetta Fire Department Fire Marshal's Office



2565 Old Milton Pkwy Alpharetta, GA 30009

Email: FireMarshalsOffice@alpharetta.ga.us

Phone: 678-297-6272

Mobile Food Vendor Fire Inspection

All mobile food vendors are required to receive a fire department operational permit to operate within Alpharetta. The good news is, we have joined in a coalition with Forsyth County, John's Creek, Milton, Sandy Springs, Roswell, and Brookhaven to have one permit that is good for each one of these jurisdictions. All that you need to do is schedule an inspection with one of these jurisdictions and once passed, a permit will be issued good for one year to operate. If you already have one from one of these jurisdictions, then nothing else is required as far as the fire department goes other than providing a copy of the permit in your application.

After passing your Fire Inspection, you must apply for an operational permit through Alpharetta City Hall.

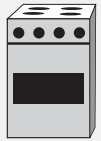
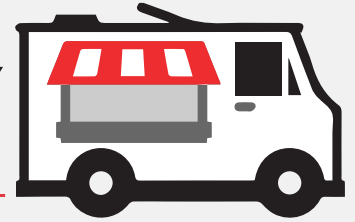
The following is a list of requirements for Mobile Food Vendors. These requirements need to always be followed during operation in the City of Alpharetta. Failure to do so may result in a stop work order until all items are compliant.

- The fire suppression system had its annual inspection and 6-month cleaning.
- Fire suppression system has current Blue Tag.
- The hood been cleaned (every 6 months) and has an inspection sticker posted.
- Class K fire extinguisher with current tag (inspection within 1 year).
- 2A-20BC Fire Extinguisher with current tag (inspection within 1 year).
- Are extinguishers mounted and accessible.
- All tanks properly secure and been serviced (requalified) with current stamps.
- Compressed gas fuel lines in good condition and stamped for use.
- Proof of insurance.
- All circuits protected by GFI outlets or breaker.

For additional information, please see infographic attached.

If you would like to schedule an inspection with us, feel free to call our inspection request line at 678-297-6272. Inspections may be schedule Monday-Friday between 8am and 3:30pm.

FOOD TRUCK SAFETY



CHECK for an approved fire suppression system for cooking appliances. [NFPA 96:B.9.1.2]

VERIFY the fire suppression system service tag shows service every 6 months. [NFPA 17A:7.3.2]



VERIFY ▶ Class K fire extinguishers are installed for cooking appliance fires. [NFPA 96, B.9.7.2]

▶ additional fire extinguishers are installed for other hazards. [NFPA 96, B.9.7.4]

▶ that there is an instructional placard at each Class K extinguisher. [NFPA 96, B.9.1.3]

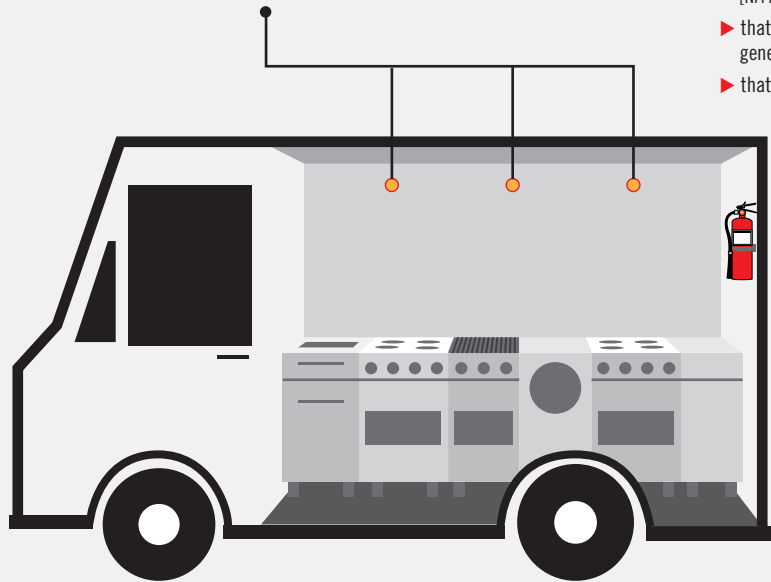
▶ that a 20-B:C rated extinguisher is installed wherever an electrical generator is used. [NFPA 96: B.9.7.5]

▶ that every extinguisher has an annual service tag. [NFPA 96, B.9.7.6]



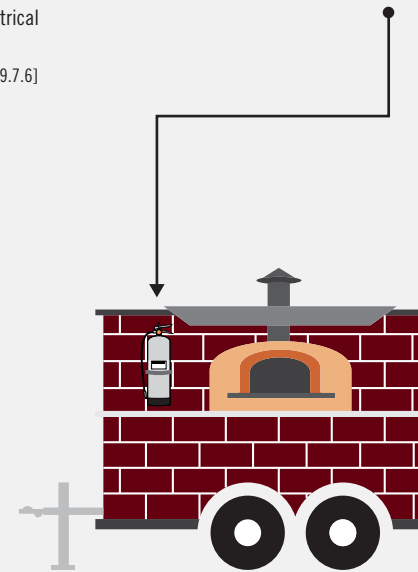
For solid fuel cooking appliances that produce grease, **CHECK** ▶ for an approved fire suppression system. [NFPA 96:B.10.6.1]





▶ that a water-based fire extinguisher is installed for the extinguishment of wood and charcoal fuels. [NFPA 96:B.10.6.3]



ENSURE

at least one worker is trained in the following: [NFPA 96:B.15.1]



<p>Using portable fire extinguishers. [NFPA 96:B.15.1]</p> 	<p>Manually discharging the fire suppression system. [NFPA 96:B.15.1]</p> 	<p>Proper method of shutting off fuel sources [NFPA 96:B.15.1]</p> 	<p>Proper procedure for how to perform simple leak test on gas connections. [NFPA 58:6.16, 58:6.17]</p> 	<p>DOCUMENT initial and annual training and make it available to the fire department upon request. [NFPA 96:B.15.4, B.15.5]</p>
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VERIFY

the vehicle is jacked or wheel chocks are installed around wheels [NFPA 96:B.13.3] and that there is at least 10 ft clearance from buildings or structures, combustible materials, vehicles, and other cooking operations. [NFPA 1:50.7.1.5]



VERIFY ACCESS & ENSURE CLEARANCE

Verify fire department vehicular access is provided for fire lanes, access roads, fire hydrants, and fire department connections. [NFPA 1:50.7.17]