



REQUIREMENTS FOR MOBILE FOOD FACILITIES

DATE: January 2, 2020

INFORMATION BULLETIN: E-19-012

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Mobile food facilities are regulated by the Department of Housing and Community Development.

Mobile food facilities shall comply with all local and state fire codes, standards, and ordinances.

The Health and Safety Code Section 114323 states that all food trucks shall have:

1. One minimum 10BC fire extinguisher that shall be serviced annually or after discharge. The fire extinguisher shall be properly mounted and readily accessible on the interior of any mobile food facility that is equipped with heating elements or cooking equipment.
2. All deep fat fryers shall have one class K fire extinguisher serviced annually or after discharge. This is in addition to the required minimum 10BC fire extinguisher. The class K fire extinguisher shall be properly mounted and readily accessible on the interior of any mobile food facility that is equipped with a deep fat fryer.
3. If your food truck has an existing fixed automatic fire suppression systems it shall be serviced every 6 months or after discharge and shall be cleaned at intervals in accordance with California Fire Code Section 607.3.3.1.

Any food truck that does not comply with any of the requirements shall not cook until it is in compliance. For more information on fire safety tips for mobile cooking operations, please use the following fact sheet:

<https://www.nfpa.org/-/media/Files/Public-Education/By-topic/Food-trucks/FoodTruckFactSheet.pdf>