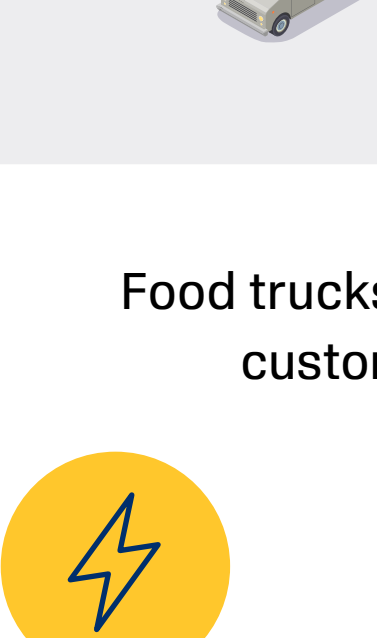


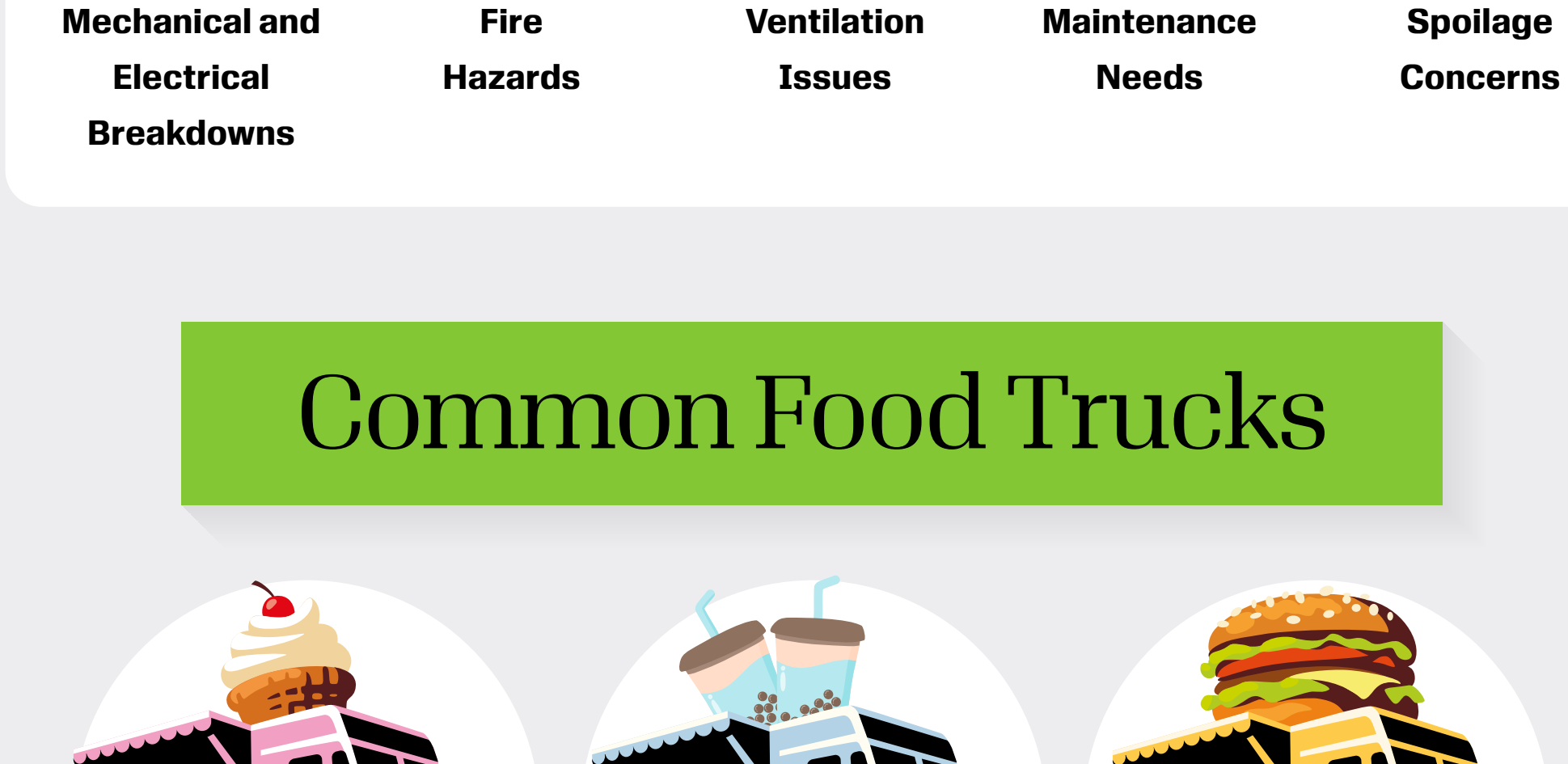
Risky Business

What You Need To Know About...

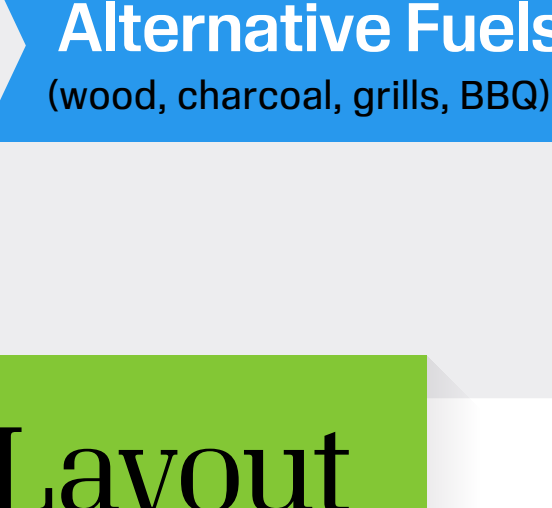
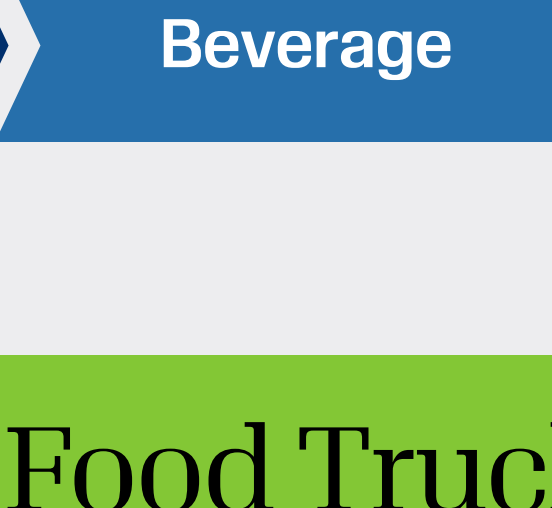
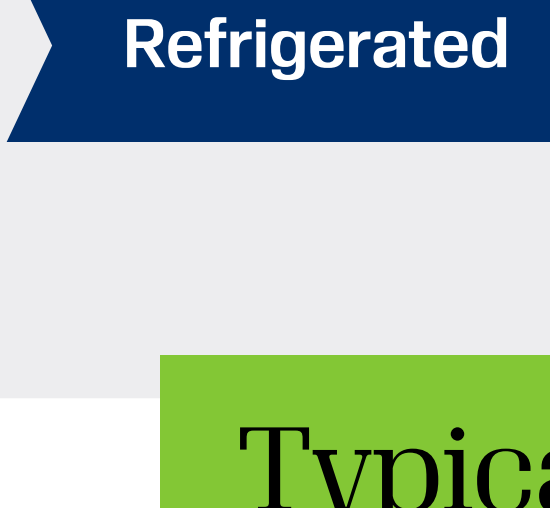
Food Trucks



Food trucks have become increasingly popular in the past decade with the number of businesses **growing at an average rate of nearly 10%** per year between 2018 and 2023. In 2019, there was a significant spike in growth.



Common Food Trucks

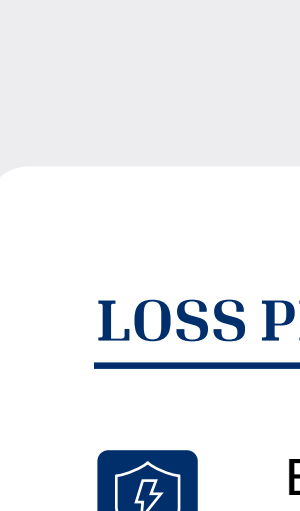


Typical Food Truck Layout

- A Air Conditioner
- B Fume Hood
- C Rear Door
- D External Power Hookup
- E Generator Cover Panel
- F Circuit Breaker
- G Propane Tank
- H Propane Housing
- I Fryer
- J Griddle
- K Charbroiler
- L Oven
- M Hood & Fan
- N Compartment Sink
- O Fire Suppression System
- P Stainless Steel Counter
- Q Freezer
- R Fridge
- S Speakers
- T Counter
- U Service Window

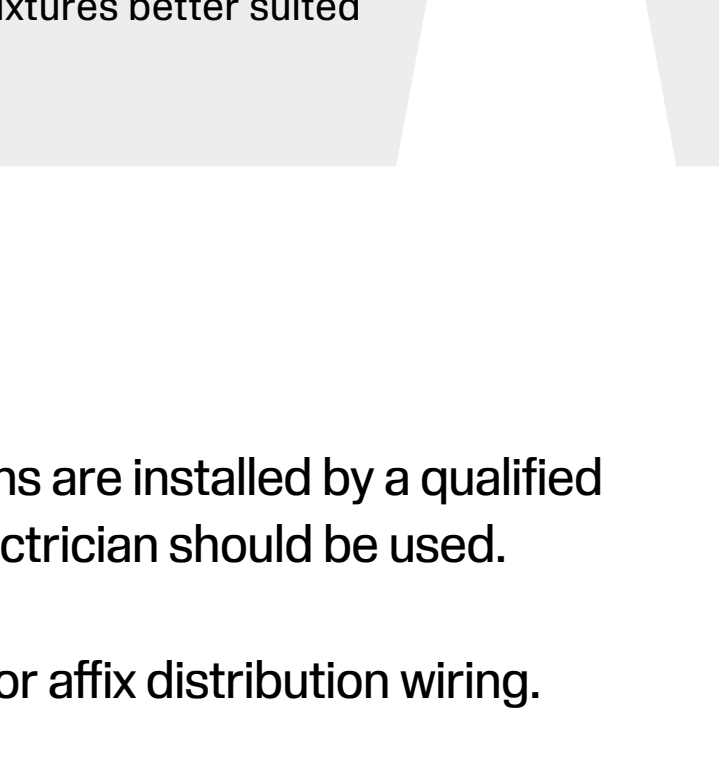


Food Truck Hazards



Grease-Laden Vapors

Commercial cooking appliances have the potential to generate grease-laden vapors. Equipment with the highest risk for vapors is deep fat fryers, woks and broilers. If grease-laden vapors accumulate on surfaces they create a fire hazard. These fires can move fast through the small spaces and have high heat output.



Temporary Electrical & Fixtures

Electrical components inside trucks can be unique and creative compared to non-mobile operations. Extension cords, temporary wiring, and other fixtures are very common. These electrical set-ups can create a fire hazard if not properly maintained. They are exposed to harsh conditions (heat and smoke) and are not protected the same way it would be in a typical restaurant. This increases the chances of a short circuit, sparks, and arcs. Newer food trucks may have permanent electrical fixtures better suited to operations with less risk.

LOSS PREVENTION:

- Ensure all wiring, fixtures, and applications are installed by a qualified electrician; if changes are needed an electrician should be used.
- To prevent damage, permanently install or affix distribution wiring.
- Only use appliances and fixtures that are designed for wet exterior conditions.



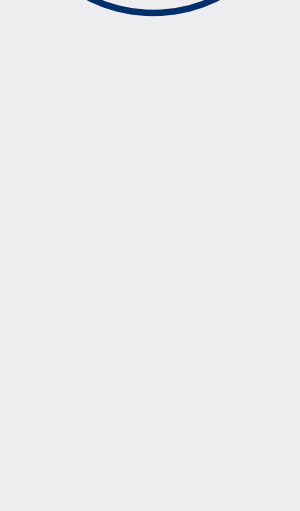
Portable Generators

These generators can present a risk to the food truck and the people around it. Generators carry inherent risk due to the fact they utilize ignitable liquid and temporary wiring such as extension cords, they are exposed. Leaks can result from physical abuse from the environment and there is a potential to use the wrong gauge wiring. These issues can result in overheating and fire.



LOSS PREVENTION:

- Store generator fuel in UL or FM Approved containers. Only store what is needed for the day (i.e., limit quantity).
- Do not immediately refuel hot generators (i.e., generator that very recently just stopped running). Proper use and bonding techniques should be used for the container and generator.
- Fuel and the generator should be placed and stored in a secure location that is not accessible to the public. Generators should be protected from water intrusion.



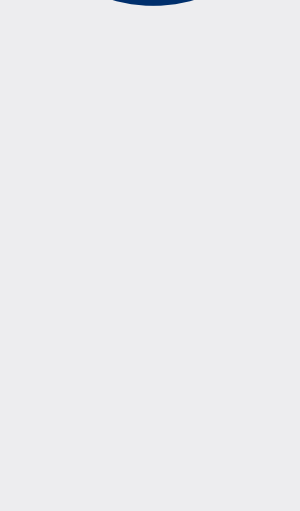
Temporary Heating Units

Temporary movable heating units are popular in food trucks due to their flexibility of installation. Similar to generators, portable heating units are prone to wear and tear, improper use and installation. Heating units used inside of the trucks typically use overloaded circuits, overheated wires, and damaged wiring. The risk increases if these units are not professionally installed. These units must also be protected from water coming from inside or outside of the food truck.



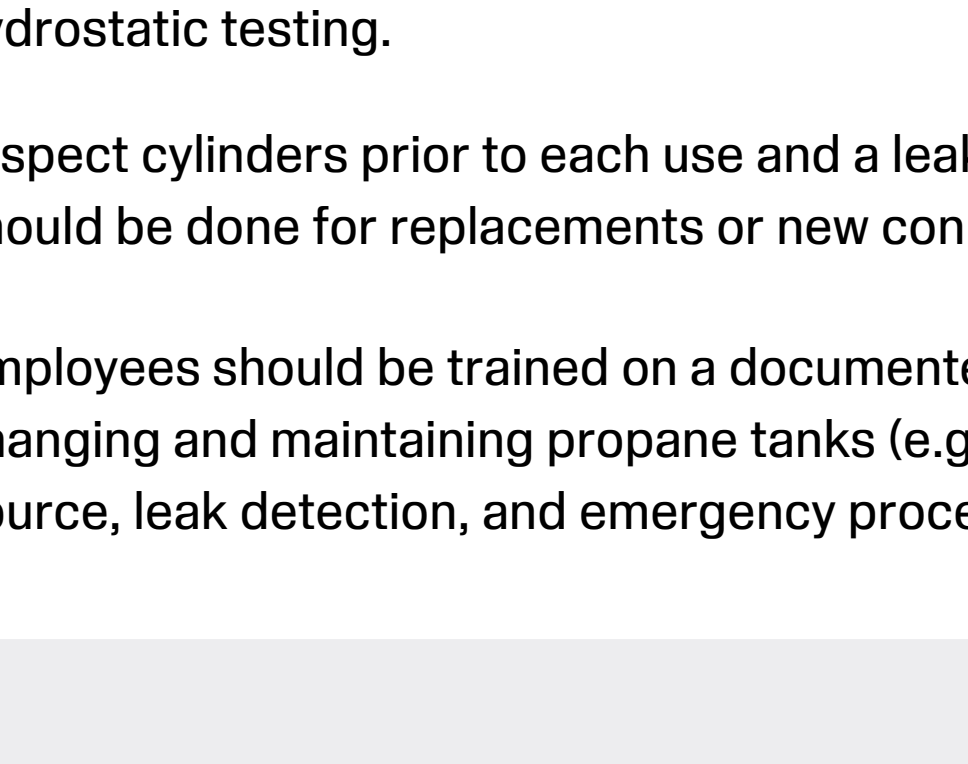
LOSS PREVENTION:

- Never use extension cords to power heaters.
- Electrician should install permanent units (e.g., radiant heaters).
- Maintain proper clearance from combustibles.



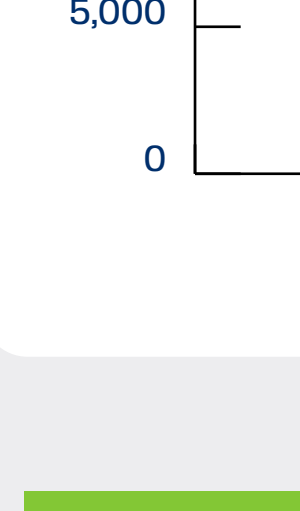
Propane Tanks

Food trucks commonly use propane tanks sized at 100 lbs each rather than one tank per truck. Food truck propane assembly uses flexible hoses connections that are not fixed in place and are exposed. Leaks can result from physical damage to the tanks, piping, or loose connections. The inherent nature of movement of the truck increases the chances physical damage occurring or connections becoming loose.



LOSS PREVENTION:

- Cylinders should comply with NFPA requirements for hydrostatic testing.
- Inspect cylinders prior to each use and a leak detection test should be done for replacements or new connections.
- Employees should be trained on a documented procedure for changing and maintaining propane tanks (e.g., shutting off fuel source, leak detection, and emergency procedures).



Refrigeration Units

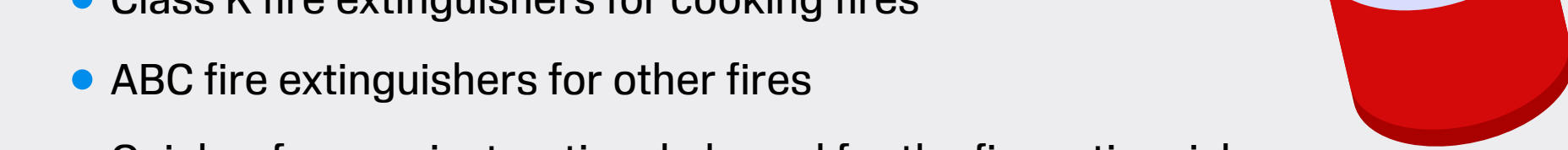
Refrigeration units are common in food trucks, even ones without cold food trucks, they are needed to keep ingredients fresh. Similar to other equipment, they are prone to motion from the truck and can become damaged. Common items that are damaged are refrigeration lines and compressors. Electrical connections can also loosen on these units and lead to fire.



Emerging Trends & Stats

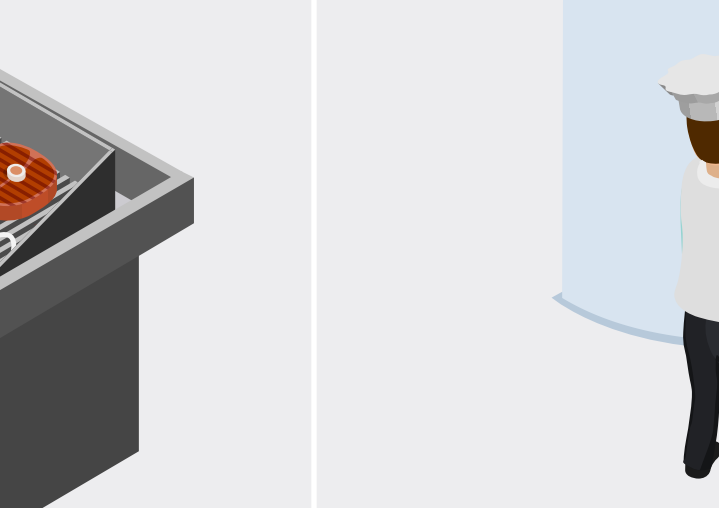
NUMBER OF FOOD TRUCK BUSINESSES IN THE U.S. BY YEAR

Source: IBISWorld



Important Points to Remember for Food Trucks

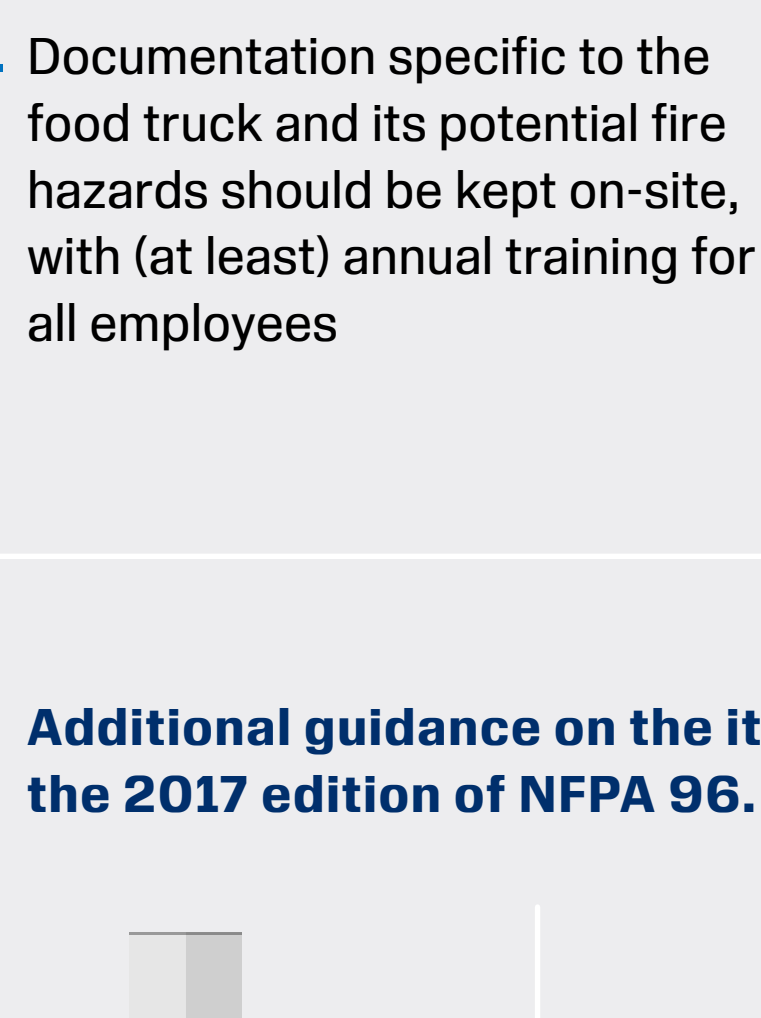
1. Use approved fire suppression systems for cooking appliances



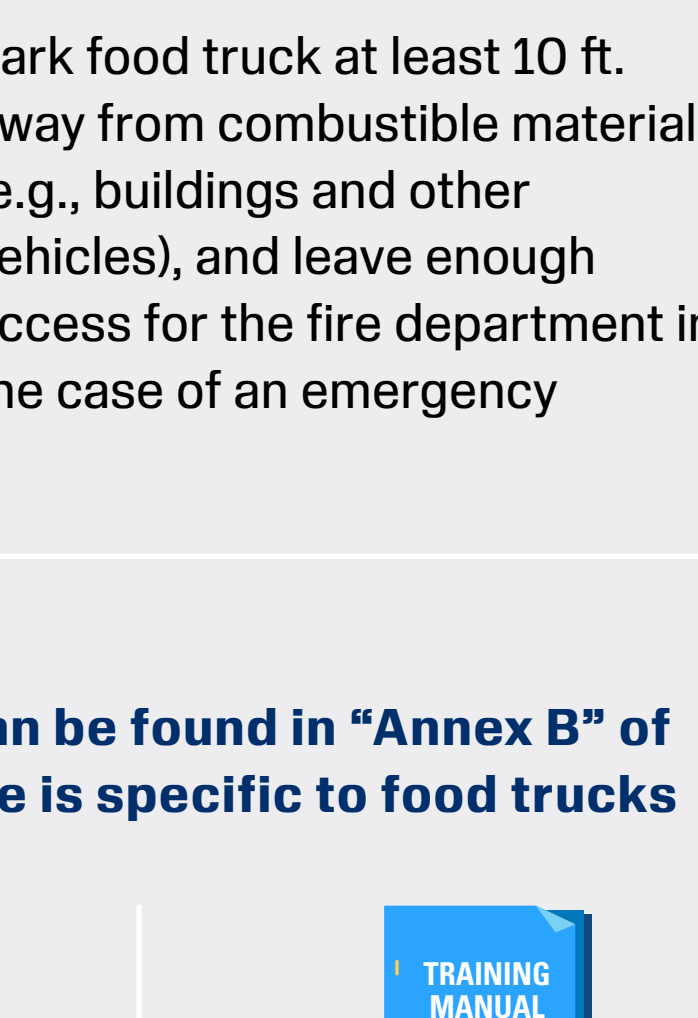
2. **PROVIDE:**
 - Class K fire extinguishers for cooking fires
 - ABC fire extinguishers for other fires
 - Quick reference instructional placard for the fire extinguishers
 - 20-B:C rated extinguisher installation whenever an electrical generator is used
 - Fire extinguisher service tags



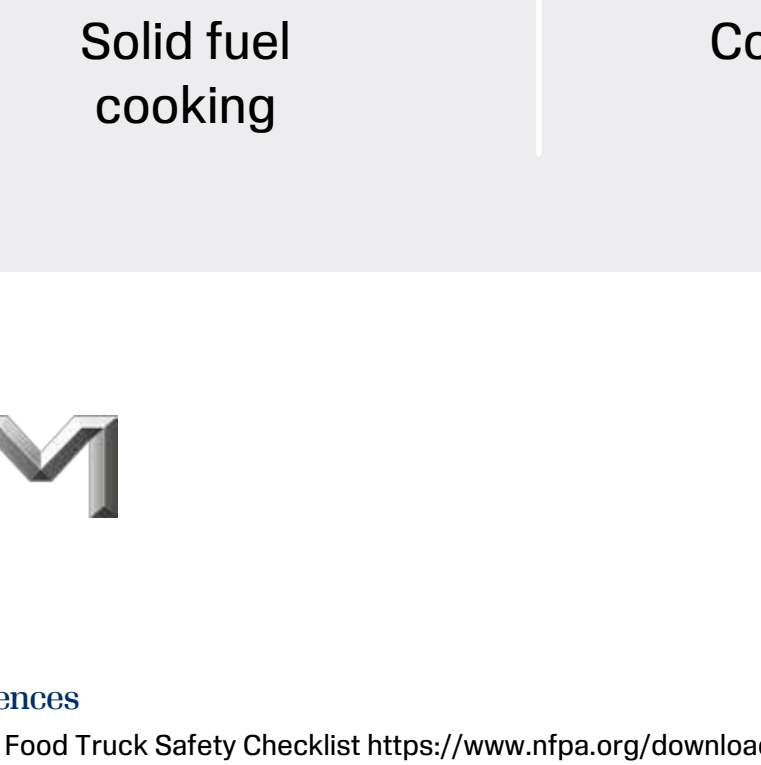
3. **FOR SOLID FUEL COOKING APPLIANCES:**
 - Install an approved fire suppression system
 - Provide a water-based fire extinguisher for wood and charcoal fuels
 - Properly dispose of used solid fuel in approved metal containers; Using unapproved containers can cause re-ignition of solid fuel or a fire



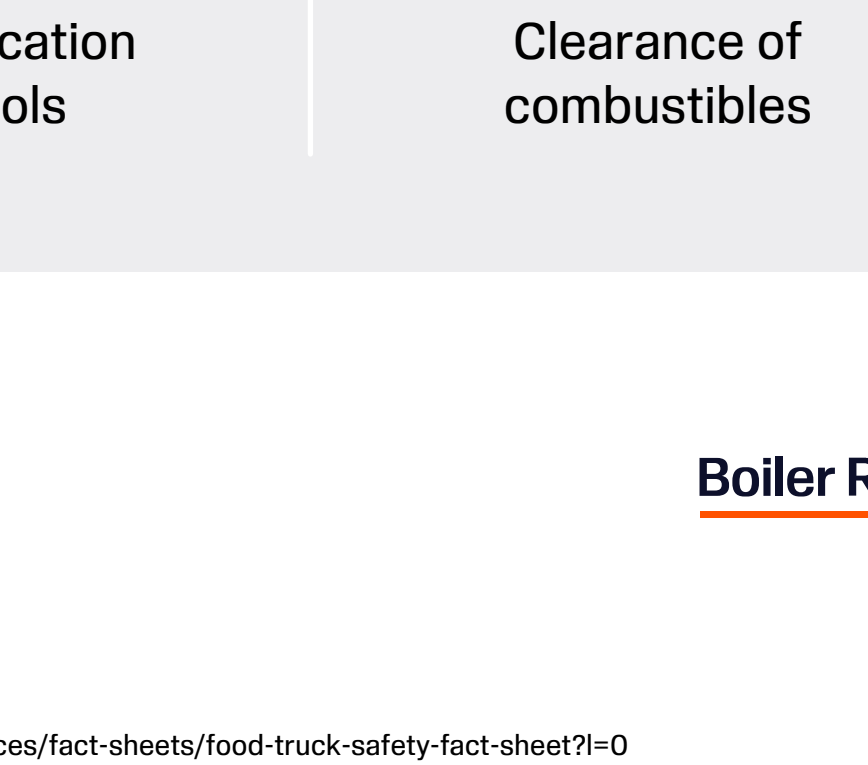
4. **WORKERS SHOULD BE TRAINED IN THE FOLLOWING, WITH DOCUMENTATION:**
 - Use of portable fire extinguishers
 - Manual discharge of fire protection system
 - Proper method for shutting down ALL fuel sources
 - Signs of leaks and how to check for them



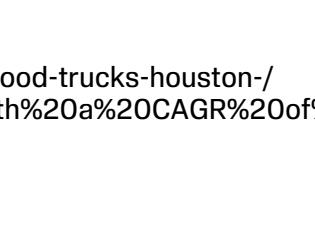
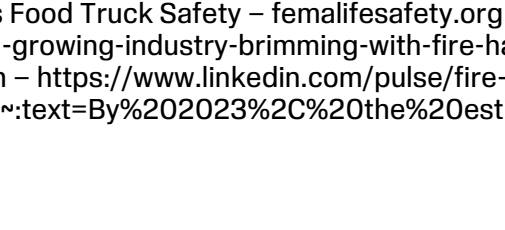
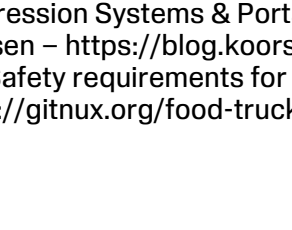
5. Documentation specific to the food truck and its potential fire hazards should be kept on-site, with (at least) annual training for all employees



6. Park food truck at least 10 ft. away from combustible material (e.g., buildings and other vehicles), and leave enough access for the fire department in the case of an emergency



7. **Additional guidance on the items below can be found in "Annex B" of the 2017 edition of NFPA 96. This guidance is specific to food trucks**



References
 1 NFPA Food Truck Safety Checklist <https://www.nfpa.org/downloadable-resources/fact-sheets/food-truck-safety-fact-sheet?l=0>
 2 Suppression Systems & Portable Fire Extinguishers Food Truck Safety - femallifesafety.org
 3 Korman - <https://blog.korman.com/food-trucks-growing-industry-brimming-with-fire-hazards>
 4 Fire Safety requirements for food trucks in Houston - <https://www.linkedin.com/pulse/fire-safety-requirements-food-trucks-houston/>
 5 <https://gtnux.org/food-truck-industry-statistics/#:~:text=By%202023%2C%20the%20estimated%20number,with%20a%20CAGR%20of%204.29%25.>