



Outdoor and Food Truck Commercial Cooking Standard

Standard

2018 International Fire Code, Section 105.5, 105.6.30 and 3106

Richland Municipal Code (RMC), Title 20.02.010

Practice

All commercial cooking vehicles and outdoor operations must have a City of Richland business license, a current completed and approved annual Fire Marshal Inspection form and Benton-Franklin Health Department permit clearly posted on site in the original paper format. Photos are not a substitute for licensing, inspection and permitting verification. Business licensing associated with food trucks, trailers, and outdoor commercial cooking, will require an inspection by the Fire Marshal's Office prior to business license issuance. The required Fire Marshal's inspection will include the vehicle or outdoor operation to be annually placarded with a "*Richland Fire Inspected and Approved*" decal that must remain in plain site on the exterior of the vehicle or outdoor operation.

Outdoor Commercial Cooking

The Benton-Franklin Health Department may require cooking to be conducted under a membrane structure or cover. All cooking appliances under membrane structures must be placed at the corner-edge of the structure. All tents and canopies used to cover outdoor cooking or within 20' of cooking operations shall meet NFPA 701 flame propagation requirements. NFPA 701 identification shall only be demonstrated through a NFPA 701, or CA flame retardant labeling attached to the fabric by the manufacturer.

Additional Requirements for Outdoor Commercial Cooking:

- All membrane structures over or within 20' of outdoor cooking operations shall be NFPA 701 flame retardant covers. These coverings shall be open on all sides.
- A non-combustible lid shall be immediately available for all cooking that includes combustible oils, solids, or grease laden vapors. The lid shall be of sufficient size to completely cover and seal the cooking operation.
- No outdoor commercial cooking shall be allowed within 20' of other tents, canopies, vendors, trailers, vehicles, and other structures.
- A 20' radius around the outdoor cooking operations shall be clear of combustible vegetation and debris.
- The 20' radius shall be maintained with physical barrier fencing on all sides, to prevent public access.

- Where deep fat fryers are used adjacent to other exposed open flame cooking devices, they shall be separated by 18”.
- Combustibles shall not be within 3’ of any cooking appliance.
- Outdoor cooking operations under tents, canopies or other covering must have a minimum of 2 each, 1.5-gallon Class K and a 2A:10BC fire extinguisher located in plain sight and within 10’ of the cooking appliances.
- All portable fire extinguishers shall be inspected annually and shall have a current inspection tag.
- Occupant area heating devices for associated assembly type membrane structures shall have heating devices a minimum of 10’ outside the structure. The inside area shall have a minimum of one CO detector and an additional CO monitor for every 100 square feet of enclosed floor area. The heating device outside the membrane structure shall be isolated from contact with the public by fencing, enclosure, or other approved means. No occupant area heating devices are permitted inside membrane structures.
- Combustible refuse within 5’ of tents and canopies shall be kept in non-combustible containers with tight-fitting lids or self-closing lids. Combustible refuse shall be removed at regular intervals to prevent an unsafe accumulation at the vendor site.
- Spare propane bottles are not allowed underneath or within 10’ of tents or canopies.
- Propane bottles must be placed securely on the ground and equipped with tip protection.
- A designated area for spare and empty propane tanks must be established.
- All electrical service must be GFCI protected.
- Only listed power strips with circuit breaker protection are allowed as multi-plug adapters.
- All extension cords shall be of the 3-wire grounded type. Extension cords shall be protected from foot traffic and other damage.
- Generators and other internal combustion power sources shall be separated from tents, canopies, and other temporary structures by a minimum of 10’ and shall be isolated from contact with the public by fencing, enclosure, or other approved means.

Mobile Food Vehicles

- A City of Richland business license and Benton-Franklin Health Department permit shall be clearly posted on site in the original paper format. Photos are not substitute for permitting and licensing verification.
- Business licensing associated with the mobile food vehicle will require an inspection by the Fire Marshal’s Office prior to business license issuance. Annual Fire Marshal’s Office inspections are required and inspected vehicles will be placarded with a decal that must remain in plain site on the exterior of the vehicle.
- Mobile food vehicles shall have a Type 1 hood system that is current on code-required annual maintenance/testing and cleaning requirements. All testing/maintenance and cleaning must be tracked in Tegriss Fire under Richland Fire & EMS.
- A 1.5-gallon Class K and 2A:10BC fire extinguisher shall be hung in plain sight between the cooking appliance and the exit.
- An unobstructed 36” minimum exit pathway shall be maintained inside and outside the vehicle while in use.

Guide

Modifications of this standard may be made with the approval of the Chief or designee.