



Food Truck Safety Checklist

Food trucks and similar concession vehicles are only approved for use on a temporary basis. Placement must be approved in advance via an approved Event Permit Application and University Dining Services Food Waiver Application. Vendors are required to obtain and provide a clearly legible copy of the most recent cooking hood system semiannual certification record and cleaning record prior to the event. Failure to comply with the checklist below will result in the vehicle not being approved for services and subject to leaving the site.

Date:	Event/Location:	Vendor/Contact:
	Location	Acceptable
1.	The vehicle is not located within 20 feet of any building or structure or parked within 10 feet of another vehicle.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
2.	The vehicle is not located blocking any sidewalk, crosswalk, area egress, fire lane or fire hydrant.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
	External Connections	
3.	The vehicle is not running water or fuel lines from university connections without prior approval.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
4.	The vehicle is not discharging to the storm water or local drain system.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
5.	Extension cords are in good condition, commercial grade without any splices, cracks or damage and include a grounding point connection. GFCI required for damp applications.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
6.	All cords and cables are run in a safe manner with protection from pedestrian traffic.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
	Equipment and Fuel	
7.	The vehicle is arranged for unimpeded egress from the unit and is able to discharge to a safe location.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
8.	The vehicle is free of external hazard exposures that could put patrons at risk.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
9.	The vehicle is substantially stable with wheels secured (chocked) during parked use.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
10.	Fuel, fuel gas, and generators, if present, are arranged in a safe manner with pedestrian protection to exhaust or heated parts. Excessive fuel is not on site.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
11.	Cooking fuel tanks are good condition and are approved for the manner in which they are used and mounted.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
12.	Generators are not to be "hot" fueled.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
13.	Fuel gas lines are in good condition. Lines are properly connected and not spliced. Brass fittings and a purge mechanism is installed. No appearance of dry rotting.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
14.	Extinguisher installed and certified (tagged current). Minimum K class for cooking and an additional ABC unit for generators or fuel fired equipment.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
15.	Hood suppression system provided for all cooking with current semi-annual certification tag in place. Last suppression inspection report required for review. System and all components must not have been disconnected since inspection.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
16.	Hood ventilation fan operational.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
17.	Hood fusible link and cable in good condition with current inspection date.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
18.	Hood has proof of current cleaning with documented records. Hood is visibly clean including louvers and grease collectors.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
Overall compliance with required criteria.		<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
Notes:		
Reviewed by:	Date/Time:	