

# **SECTION 319**

## **MOBILE FOOD PREPARATION VEHICLES**

### **319.1 General.**

Mobile food preparation vehicles that are equipped with appliances that produce smoke or grease-laden vapors shall comply with this section.

### **319.2 Permit required.**

Permits shall be required as set forth in Section 105.6.

### **319.3 Exhaust hood.**

Cooking equipment that produces grease-laden vapors shall be provided with a kitchen exhaust hood in accordance with Section 607.

### **319.4 Fire protection.**

Fire protection shall be provided in accordance with Sections 319.4.1 and 319.4.2.

#### **319.4.1 Fire protection for cooking equipment.**

Cooking equipment shall be protected by automatic fire extinguishing systems in accordance with Section 904.12.

#### **319.4.2 Fire extinguisher.**

Portable fire extinguishers shall be provided in accordance with Section 906.4.

## **319.5 Appliance connection to fuel supply piping.**

Gas cooking appliances shall be secured in place and connected to fuel-supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.16. The connector installation shall be configured in accordance with the manufacturer's installation instructions. Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturers' instructions.

## **319.6 Cooking oil storage containers.**

Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume not more than 120 gallons (454 L), and shall be stored in such a way as to not be toppled or damaged during transport.

## **319.7 Cooking oil storage tanks.**

Cooking oil storage tanks within mobile food preparation vehicles shall comply with Sections 319.7.1 through 319.7.5.2.

### **319.7.1 Metallic storage tanks.**

Metallic cooking oil storage tanks shall be listed in accordance with UL 80 or UL 142, and shall be installed in accordance with the tank manufacturer's instructions.

### **319.7.2 Nonmetallic storage tanks.**

Nonmetallic cooking oil storage tanks shall be installed in accordance with the tank manufacturer's instructions and shall comply with both of the following:

1. Tanks shall be listed for use with cooking oil, including maximum temperature to which the tank will be exposed during use.
2. Tank capacity shall not exceed 200 gallons (757 L) per tank.

### **319.7.3 Cooking oil storage system components.**

Metallic and nonmetallic cooking oil storage system components shall include, but are not limited to, piping, connections, fittings, valves, tubing, hose, pumps, vents and other related components used for the transfer of cooking oil.

## **319.7.4 Design criteria.**

The design, fabrication and assembly of system components shall be suitable for the working pressures, temperatures and structural stresses to be encountered by the components.

## **319.7.5 Tank venting.**

Normal and emergency venting shall be provided for cooking oil storage tanks.

### **319.7.5.1 Normal vents.**

Normal vents shall be located above the maximum normal liquid line, and shall have a minimum effective area not smaller than the largest filling or withdrawal connection. Normal vents are not required to vent to the exterior.

### **319.7.5.2 Emergency vents.**

Emergency relief vents shall be located above the maximum normal liquid line, and shall be in the form of a device or devices that will relieve excessive internal pressure caused by an exposure fire. For nonmetallic tanks, the emergency relief vent shall be allowed to be in the form of construction. Emergency vents are not required to discharge to the exterior.

## **319.8 LP-gas systems.**

Where LP-gas systems provide fuel for cooking appliances, such systems shall comply with Chapter 61 and Sections 319.8.1 through 319.8.5.

### **319.8.1 Maximum aggregate volume.**

The maximum aggregate capacity of LP-gas containers transported on the vehicle and used to fuel cooking appliances only shall not exceed 200 pounds (91 kg) propane capacity.

### **319.8.2 Protection of container.**

LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement.

## **319.8.3 LP-gas container construction.**

LP-gas containers shall be manufactured in compliance with the requirements of NFPA 58.

## **319.8.4 Protection of system piping.**

LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration.

## **319.8.5 LP-gas alarms.**

A listed LP-gas alarm shall be installed within the vehicle in the vicinity of LP-gas system components, in accordance with the manufacturer's instructions.

## **319.9 CNG systems.**

Where CNG systems provide fuel for cooking appliances, such systems shall comply with Sections 319.9.1 through 319.9.4.

### **319.9.1 CNG containers supplying only cooking fuel.**

CNG containers installed solely to provide fuel for cooking purposes shall be in accordance with Sections 319.9.1.1 through 319.9.1.3.

#### **319.9.1.1 Maximum aggregate volume.**

The maximum aggregate capacity of CNG containers transported on the vehicle shall not exceed 1,300 pounds (590 kg) water capacity.

#### **319.9.1.2 Protection of container.**

CNG containers shall be securely mounted and restrained to prevent movement. Containers shall not be installed in locations subject to a direct vehicle impact.

### **319.9.1.3 CNG container construction.**

CNG containers shall be an NGV-2 cylinder.

### **319.9.2 CNG containers supplying transportation and cooking fuel.**

Where CNG containers and systems are used to supply fuel for cooking purposes in addition to being used for transportation fuel, the installation shall be in accordance with NFPA 52.

### **319.9.3 Protection of system piping.**

CNG system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage and damage from vibration.

### **319.9.4 Methane alarms.**

A listed methane gas alarm shall be installed within the vehicle in accordance with manufacturer's instructions.

## **319.10 Maintenance.**

Maintenance of systems on mobile food preparation vehicles shall be in accordance with Sections 319.10.1 through 319.10.3.

### **319.10.1 Exhaust system.**

The exhaust system, including hood, grease-removal devices, fans, ducts and other appurtenances, shall be inspected and cleaned in accordance with Section 607.3.

### **319.10.2 Fire protection systems and devices.**

Fire protection systems and devices shall be maintained in accordance with Section 901.6.

## **319.10.3 Fuel gas systems.**

LP-gas containers installed on the vehicle and fuel-gas piping systems shall be inspected annually by an approved inspection agency or a company that is registered with the U.S. Department of Transportation to requalify LP-gas cylinders, to ensure that system components are free from damage, suitable for the intended service and not subject to leaking. CNG containers shall be inspected every 3 years in a qualified service facility. CNG containers shall not be used past their expiration date as listed on the manufacturer's container label. Upon satisfactory inspection, the approved inspection agency shall affix a tag on the fuel gas system or within the vehicle indicating the name of the inspection agency and the date of satisfactory inspection.

## **[NY]105.6 Operating permits.**

Where the stricter of the authority having jurisdiction's Code Enforcement Program or a Part 1203—Compliant Code Enforcement Program requires an operating permit to conduct an activity or to use a category of building, no person or entity shall conduct such activity or use such category of building without obtaining an operating permit from the authority having jurisdiction. The procedures for applying for, issuing, revoking, and suspending operating permits shall be as set forth in the stricter of the authority having jurisdiction's Code Enforcement Program or a Part 1203—Compliant Code Enforcement Program.

## **[NY]105.7 Violations.**

Any violation of any provision set forth in Sections 105.2 through 105.6 shall be a violation of the Uniform Code, and any person or entity violating any such provision shall be subject to the penalties prescribed in Executive Law Section 382(2). In addition, to the extent that any act or omission that violates any provision set forth in Sections 105.2 through 105.6 is also a violation of any other applicable law, any person or entity guilty of such act or omission shall also be subject to the penalties prescribed in or otherwise applicable to a violation of such other applicable law.

## **319.4.1 Fire protection for cooking equipment.**

Cooking equipment shall be protected by automatic fire extinguishing systems in accordance with Section 904.12.

## 319.4.2 Fire extinguisher.

Portable fire extinguishers shall be provided in accordance with Section 906.4.

The automatic fire-extinguishing system for commercial cooking systems shall be of a type recognized for protection of commercial cooking equipment and exhaust systems of the type and arrangement protected. Preengineered automatic dry- and wet-chemical extinguishing systems shall be tested in accordance with UL 300 and listed and labeled for the intended application. Other types of automatic fire-extinguishing systems shall be listed and labeled for specific use as protection for commercial cooking operations. The system shall be installed in accordance with this code, NFPA 96, its listing and the manufacturer's installation instructions. Automatic fire-extinguishing systems of the following types shall be installed in accordance with the referenced standard indicated, as follows:

1. Carbon dioxide extinguishing systems, NFPA 12.
2. Automatic sprinkler systems, NFPA 13.
3. Automatic water mist systems, NFPA 750.
4. Foam-water sprinkler system or foam-water spray systems, NFPA 16.
5. Dry-chemical extinguishing systems, NFPA 17.
6. Wet-chemical extinguishing systems, NFPA 17A.

Exception: Factory-built commercial cooking recirculating systems that are tested in accordance with UL 710B and listed, labeled and installed in accordance with Section 304.1 of the Mechanical Code of New York State.

## 904.12.1 Manual system operation.

A manual actuation device shall be located at or near a means of egress from the cooking area not less than 10 feet (3048 mm) and not more than 20 feet (6096 mm) from the kitchen exhaust system. The manual actuation device shall be installed not more than 48 inches (1200 mm) nor less than 42 inches (1067 mm) above the floor and shall clearly identify the hazard protected. The manual actuation shall require a maximum force of 40 pounds (178 N) and a maximum movement of 14 inches (356 mm) to actuate the fire suppression system.

Exception: Automatic sprinkler systems shall not be required to be equipped with manual actuation means.

## 904.12.2 System interconnection.

The actuation of the fire extinguishing system shall automatically shut down the fuel or electrical power supply to the cooking equipment. The fuel and electrical supply reset shall be manual.

## **904.12.3 Carbon dioxide systems.**

Where carbon dioxide systems are used, there shall be a nozzle at the top of the ventilating duct. Additional nozzles that are symmetrically arranged to give uniform distribution shall be installed within vertical ducts exceeding 20 feet (6096 mm) and horizontal ducts exceeding 50 feet (15 240 mm). Dampers shall be installed at either the top or the bottom of the duct and shall be arranged to operate automatically upon activation of the fire-extinguishing system. Where the damper is installed at the top of the duct, the top nozzle shall be immediately below the damper. Automatic carbon dioxide fire-extinguishing systems shall be sufficiently sized to protect all hazards venting through a common duct simultaneously.

### **904.12.3.1 Ventilation system.**

Commercial-type cooking equipment protected by an automatic carbon dioxide extinguishing system shall be arranged to shut off the ventilation system upon activation.

## **904.12.5 Operations and maintenance.**

Automatic fire-extinguishing systems protecting commercial cooking systems shall be maintained in accordance with Sections 904.12.5.1 through 904.12.5.3.

### **904.12.5.1 Existing automatic fire-extinguishing systems.**

Where changes in the cooking media, positioning of cooking equipment or replacement of cooking equipment occur in existing commercial cooking systems, the automatic fire-extinguishing system shall be required to comply with the applicable provisions of Sections 904.12 through 904.12.4.

### **904.12.5.2 Extinguishing system service.**

Automatic fire-extinguishing systems shall be serviced not less frequently than every six months and after activation of the system. Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the fire code official upon completion.



## **906.4 Cooking equipment fires.**

Fire extinguishers provided for the protection of cooking equipment shall be of an approved type compatible with the automatic fire-extinguishing system agent. Cooking equipment involving solid fuels or vegetable or animal oils and fats shall be protected by a Class K-rated portable extinguisher in accordance with Sections 906.1, Item 2, 906.4.1 and 906.4.2 as applicable.

### **906.4.1 Portable fire extinguishers for solid fuel cooking appliances.**

Solid fuel cooking appliances, whether or not under a hood, with fireboxes 5 cubic feet (0.14 m<sup>3</sup>) or less in volume shall have a minimum 2.5-gallon (9 L) or two 1.5-gallon (6 L) Class K wet-chemical portable fire extinguishers located in accordance with Section 906.1.

### **906.4.2 Class K portable fire extinguishers for deep fat fryers.**

Where hazard areas include deep fat fryers, listed Class K portable fire extinguishers shall be provided as follows:

1. For up to four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: one Class K portable fire extinguisher of a minimum 1.5-gallon (6 L) capacity.
2. For every additional group of four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: one additional Class K portable fire extinguisher of a minimum 1.5-gallon (6 L) capacity shall be provided.
3. For individual fryers exceeding 6 square feet (0.55 m<sup>2</sup>) in surface area: Class K portable fire extinguishers shall be installed in accordance with the extinguisher manufacturer's recommendations.

## **906.5 Conspicuous location.**

Portable fire extinguishers shall be located in conspicuous locations where they will have ready access and be immediately available for use. These locations shall be along normal paths of travel, unless the fire code official determines that the hazard posed indicates the need for placement away from normal paths of travel.

## **906.7 Hangers and brackets.**

Hand-held portable fire extinguishers, not housed in cabinets, shall be installed on the hangers or brackets supplied. Hangers or brackets shall be securely anchored to the mounting surface in accordance with the manufacturer's installation instructions.

## **906.8 Cabinets.**

Cabinets used to house portable fire extinguishers shall not be locked.