



High Ridge Fire Protection District
2842 High Ridge Blvd
High Ridge, MO. 63049
636-677-3371

Food Truck Checklist

This checklist is to serve as a reference of items that our Inspectors will be checking during your inspection. Inspectors may find additional items not listed below that do not conform with building codes and may therefore be identified as violations that will need to be corrected.

Permits

- All required permits posted and visible to public

Public Seating

- No Public Seating in Food Truck

Distance Required

- Distance required from buildings (10 ft separation)
- Distance from structures (10 ft separation)
- Distance from vehicles (10 ft separation)
- Distance from combustibles (10 ft separation)

Fire Department Vehicle Access

- Access provided for Fire Lanes
- Hydrant access (10 ft from hydrant)

Extinguishing System

- Fire Extinguishing System
- Portable fire extinguishers (One Class K required if using fryers)
- Solid fuel cooking

Workers Trained on Facilities

- Proper Use of Extinguisher
- How to shut off fuel sources
- Means to notify 911
- Leak test have been performed

Fuels

- Gasoline stored away from food truck
- Propane tanks secured
- Propane lines free of leaks and cracks
- Propane connections properly seated and free of corrosion

Electrical

- All breakers labeled in ink
- No double lugging in electrical panel
- No exposed wiring
- Shorelines GFI protected
- Shorelines protected from vehicles and foot traffic
- Electrical fixtures in good working order
- Outlets near water sources GFI protected
- Generators in good working order
- Generator exhausting away from food truck

Cooking Appliances

- Fuel lines free of leaks and cracks
- Connections properly seated and free of leaks
- Clearances maintained around fryers (10 ft from public)