



FOOD TRUCKS INSPECTION CHECKLIST

A compliance inspection must be conducted prior to the issuance of an occupational tax license. Inspections may be scheduled upon the successful completion of all required documents and applications.

GENERAL SAFETY CHECKLIST

- _____ Obtain license or permits from the local authorities.
- _____ Ensure there is no public seating within the mobile food truck.
- _____ Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials.
- _____ Verify fire department vehicular access is provided for fire lanes and access roads.
- _____ Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections.
- _____ Check that appliances using combustible media are protected by an approved fire extinguishing system.
- _____ Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10.
- _____ Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment.
- _____ Make sure that exhaust from engine-driven source of power complies with the following:
 - _____ At least 10 ft in all directions from openings and air intakes
 - _____ At least 10 ft from every means of egress
 - _____ Directed away from all buildings
 - _____ Directed away from all other cooking vehicles and operations

Questions concerning this checklist or inspections can be directed to the following agencies:

Daniel Brown, CBO. City of Covington, Planning and Development. **Phone:** 770.385.2175

Joe Doss, Fire Marshal. City of Covington, Office of the Fire Marshal. **Phone:** 770.385.2162

Hank Holder. City of Covington, Environmental Compliance. **Phone:** 770.385.2085

To schedule a compliance inspection, please contact Jennifer Hise, Licensing and Permitting Specialist at 770.385.2174.