



# PROSPER FIRE RESCUE

## FIRE MARSHAL'S OFFICE

PO Box 307  
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Prosper, Texas 75078  
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### Mobile "Hot" Food Unit

*This inspection checklist is provided as a courtesy to assist with compliance for Mobile Hot Food Vehicles. Please utilize this self inspection checklist to ensure compliance prior to scheduling an inspection with the Fire Marshal's office.*

Project Name: \_\_\_\_\_

Permit # \_\_\_\_\_

Address: \_\_\_\_\_

City, State & Zip: \_\_\_\_\_

Date: \_\_\_\_\_

Phone Number: \_\_\_\_\_

**Y N N/A Appliances**

Are the appliances within the perimeter of the ventilation hood a minimum of 6 inches?

Are deep fat fryers properly separated from open flames?

Are the fuel fired appliances compliant?

Are the electrical appliances compliant?

**Y N N/A Hood Suppression System**

Is there an approved vent hood suppression system?

Does the vent hood suppression system have a current certification tag?

**Y N N/A Compressed Gas Cylinders**

Do gas cylinders have a current DOT certification?

Are cylinders secured properly?

Are cylinders protected from physical damage?

Are cylinders, fittings, hoses and/or piping free of physical damage?

**Y N N/A Generator**

Is the generator compliant?

Is the generator stored & secured properly?

Are fuels stored properly?

Are electrical cords/wiring compliant?

**Y N N/A Fire Extinguishers**

Is a "K" Class extinguisher present and have current certification tag?

Do all extinguishers have current certification tags?

Are all extinguishers mounted properly?

Are all extinguisher brackets free of damage?

**Y N N/A Electrical Systems**

Are electrical systems compliant?

Are all electrical outlets in the kitchen area GFCI or GFCI protected?

Are approved extension cords present?

Are approved multi-plug adaptors present?

Comments: \_\_\_\_\_

\_\_\_\_\_

Inspector's Name: \_\_\_\_\_

Contractor's Name & License # \_\_\_\_\_