



Food Truck Safety Checklist

Food trucks and similar concession vehicles are only approved for use on a temporary basis on UCF properties. The owner is responsible for maintaining the vehicle properly insured, registered with the DMV, and in in good mobile working order. Placement must be approved in advance via an official sponsored event SAFE form, UMPC, Business Services, EH&S, or building coordinator as applicable. Vendors are required to obtain and provide a clearly legible copy of the most recent cooking hood system semiannual certification record and cleaning prior to the event. Failure to comply with the checklist below will result in the vehicle not being approved for services and having to leave the site.

Date:	Event/Location:	Vendor/Contact:
Location and Approvals		Acceptable
1.	The vehicle is conceptually approved via association with an approved SAFE form event or similar University authority and has provided proper proof of insurance (COI).	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
2.	The vehicle is not located blocking any area egress, fire lane, fire safety, or other utility appliance.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
3.	The vehicle is located on a non-landscaped surface unless approved in advance by LNR.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
Connections		
4.	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
5.	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
6.	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
7.	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		
8.	The vehicles 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
9.	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
10.	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
11.	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
12.	Cooking fuel tanks in good condition and are approved for the manner in which they a used and mounted.	
13.	Generators are not to be "hot" fueled.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
14.	Fuel gas lines are in good condition. Lines are properly connected not spliced. Brass fittings and a purge mechanism installed. No appearance of dry rotting.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
15.	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
16.	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
17.	Hood ventilation fan operational.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
18.	Hood fusible link and cable in good condition and current date.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
19.	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 Compliant with required criteria.		<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> W/Note
Notes:		
Reviewed by:	Date/Time:	