



FOOD TRUCK INSPECTION PROGRAM CHECKLIST

Community and Economic Development Department
City of Arlington • 18204 59th Ave NE • Arlington, WA 98223 • Phone (360) 403-3551
ced@arlingtonwa.gov

Vehicle and Operator Information

Name of Mobile Food Vehicle: _____
Contact Person: _____
Contact Email: _____ Contact Phone: _____
Mailing Address: _____
City: _____ State: _____ Zip: _____
Business Phone: _____ Business Email: _____
License Plate #: _____ L&I Number (VEN): _____

Inspection Results

Date of Inspection: _____ Fire Agency: _____
Inspector Name: _____
Inspector Signature: _____
<input type="checkbox"/> Approved to Operate: Violations noted below must be corrected
<input type="checkbox"/> Approved to Operate – Correct violations listed below by this date: _____
<input type="checkbox"/> Not Approved to Operate: Violations noted in checklist below must be corrected
Please call 360-403-3551 or email ced@arlingtonwa.gov to schedule a re- inspection when all violations have been corrected.

Inspection Checklist

Documentation	Pass	Fail	N/A
Washington State L&I Approval Sticker			

Cooking System Type-1 Hood <i>(If produces grease laden vapors)</i>			
Cooking suppression system is UL300 listed, serviced, and cleaned.			
Date of Last Service (Semi-Annually):			
Date of Last Cleaning:			
Manual Pull Station accessible and unobstructed.			

Cooking Oil Storage	Pass	Fail	N/A
Aggregate volume of containers is less than 120 gallons.			
Storage containers stored in such a way as to not be toppled or damaged during transport.			
Metallic cooking oil storage tank is listed per UL80 or UL142.			
Non-metallic storage tank installed per manufacturer's instructions and listed for use with cooking oil and does not exceed 200 gallons per tank.			
Normal and emergency vents are provided for metallic tanks. <i>(Not required to vent to the exterior)</i>			

LP Gas Systems	Pass	Fail	N/A
LP tanks are located on the outside of the vehicle or in a vapor tight cabinet vented to the outside.			
LP tanks located on back of vehicle are provided with adequate impact protection provided.			
Maximum LP tank size is less than 200 lbs <i>(4.23 lb = 1 gal)</i>			
Number of tanks:			
Size of tanks:			
Date last inspected (annually):			
Date of last hydro <i>(10 years after manufacture date, then every 5 years thereafter):</i>			
LP tanks securely mounted and piping protected.			
LP gas alarm installed, operational and tested.			
Last test date:			

LP shut off valves installed and accessible.			
LP tanks used or stored outside of the vehicle shall be secured with a non-combustible strap or chain in an upright position.			

CNG Systems	Pass	Fail	N/A
All CNG containers are NGV-2 cylinders with a maximum size less than 1300 pounds. <i>(1ft³ = 8 lbs)</i>			
Number of tanks:			
Size of tanks:			
Tank expiration date(s):			
Date last inspected <i>(every 3 years)</i> :			
Tanks securely mounted and piping protected.			
Methane gas alarm installed, operational and tested.			
Last tested date:			

Portable Fire Extinguishers	Pass	Fail	N/A
Class K Extinguisher installed along egress path <i>(if using deep fat fryer or solid fuels)</i>			
Date last serviced <i>(annually)</i> :			
Fire protection system use placard installed near Class K Extinguisher			
2A:10B:C portable extinguisher shall be provided along egress path. If LP-Gas is used the portable extinguisher shall be a 2A:40B:C.			
Date last serviced <i>(annually)</i> :			

Electrical	Pass	Fail	N/A
Extension cords protected from damage.			
No open electrical junction boxes or wiring.			

Generators	Pass	Fail	N/A
Generators located a minimum of 10 feet from combustibles.			
Refueling of internal combustion engines shall not be allowed during cooking operations and only when the electric generators and internal combustion power sources are not in use.			

Keep Required Documentation in Your Food Truck

Please keep a copy of the following documents in your food truck. You may be asked to produce these at any time by an inspector:

- Approved Fire Inspection Checklist (*this form or other related documentation provided to you by the fire agency that completed your inspection*)
- Any permit(s) issued by a local fire department for your food truck
- Inspection, Test, and/or Cleaning Reports for commercial range hoods, fire suppression systems, and extinguishers