



Fire Chief Brett Skinner

Fire Marshal Capt. Jessie Knight

*Barrow County Fire Department, 222 Pleasant Hill Church Road, NE,
Winder, Georgia 30680*

Barrow County Fire Marshal's Office Requirements for Mobile Food Vehicles (MFV)

General Information:

- A special event permit for Mobile Food Vehicles (MFV) for temporary cooking operations will be permitted with in Barrow County provided the following is abided. MFV and temporary cooking operations shall be approved by the Barrow County Fire Marshal's Office before cooking operations begin. You may call 770-307-2987 should you have questions concerning the permitting process. MFV permits are submitted at the following 222 Pleasant Hill Church Rd. NE. Winder Ga. 30680
- MFV permits are for the current calendar year, from date of inspection.
- Cooking equipment used in fixed, mobile, or temporary concessions, such as trucks, trailers and the alike shall comply with these requirements.
- Responsibility for the safe operation of all cooking operations shall be that of the owner, management and operator.
- Mobile and temporary cooking operations shall not block any required exits, public way, fire department access roads, fire lanes, fire hydrants, fire department connections to automatic sprinkler systems and standpipes or other fire protection devices and equipment.
- Mobile and temporary cooking operations shall be separated from buildings or structures, combustible materials, vehicles and other cooking operations by a minimum of 10 feet and at least 20 feet from tents and other membrane structures.
- Liquefied petroleum gas (LP-gas) systems on MFV shall comply with the currently adopted International Fire Code (IFC) and Section 319, National Fire Protection Association (NFPA) 58, 61 and Chapter 120-3-16, Georgia State Modifications.
- Cooking operations that produce smoke or grease laden vapors shall provide a vent-a-hood, duct work, mechanical exhaust system and an automatic suppression system per the currently adopted IFC, NFPA 96, Chapter 120-3-3, Georgia State Modifications and International Mechanical Code.
- All deep-fat fryers shall be installed with at least a 16" space between the fryer and surface flames from adjacent cooking equipment. Where a steel or tempered glass baffle plate is installed at a

minimum 8" in height between the fryer and surface flames of the adjacent appliance, the requirement for a 16" space shall not apply.

- Vent-a-hood(s) and duct work shall be cleaned to bare metal at regular intervals.
- Covers shall be installed on fryers to prevent cooking oil from spilling while the MFV is in motion.
- Cooking oil storage containers shall comply with IFC, Section 319.6 and 319.7.
- Egress/exits from the MFV shall be adequate and unencumbered by storage, appliances or design.
- Provide two scotch blocks on each side of a tire to prevent the MFV from unwanted movement while cooking operations are conducted.
- Fabric awnings, if present shall be fire rated to comply with IFC, Section 3104 and NFPA 701.
Provide documentation of fire rating or remove fabric awnings.
- A working Carbon Monoxide detection system shall be installed per manufacture's specifications in the MFV.
- A no smoking sign shall be provided near the transaction counter.

MFV Requirements