



**Instructions**

This form is to be used by KSU fire safety personnel to conduct inspection of a food truck vehicle on campus before the vendor commences operations. A request for inspection must be submitted in advance by the event organizers by sending an email to [firesafety@kennesaw.edu](mailto:firesafety@kennesaw.edu).

**Event Information**

<b>Food Truck Event Name</b>		<b>Event Date</b>	
<b>Event Organizer</b>		<b>Organizer's Phone</b>	
<b>Food Truck Vendor Name</b>		<b>Vendor's Phone</b>	
<b>Vehicle Make/Description</b>		<b>Vehicle License #</b>	
<b>Inspection Conducted by</b>		<b>Inspection Date</b>	

<b>Requirements</b>	<b>Yes</b>	<b>No</b>	<b>N/A</b>
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**Location and Approvals**

Event is conceptually approved with KSU authorization and certificate of insurance.			
Food track vendor possesses current, satisfactory Health Department inspection.			
Vehicle has 10' clearance not blocking any area egress, fire lane, or other utility.			
The vehicle is located on a non-landscaped surface unless approved in advance by KSU.			

**Connections**

The vehicle is not discharging to the storm water or local drain system.			
Extension cords are in good condition (commercial grade without any splices, cracks, or damage, and include a grounding point connection). GFCI is required for damp applications.			
All cords and cables are run in a safe manner, protected from pedestrian traffic.			

**Equipment and Fuel**

Vehicle has unimpeded egress to a safe location.			
Vehicle is free of external hazard exposures.			



**Food Safety Program**  
*Food Truck Fire Safety Inspection Checklist*

Vehicle is substantially stable with wheels secured (chocked) during parked use.			
	<b>Yes</b>	<b>No</b>	<b>N/A</b>
Generators are arranged with pedestrian protection from exhaust or heated parts.			
Cooking fuel tanks are in good condition and secured.			
Fuel lines and hardware are in good condition.			
Fire extinguisher is installed and has a current certified (Minimum K class extinguisher for cooking and an additional 10lb ABC extinguisher unit for generators or fuel fired equipment.			
Hood suppression system is provided for all cooking with current certification tag.			
Hood ventilation fan is operational.			
Hood fusible link and cable are in good condition and have current date.			
Hood has proof of current cleaning with documented records. Hood is visibly clean including louvers and grease collectors.			

**Notes:**

**Inspection Results**

**Approved**
                         
  **Approved with Condition**
                         
  **Not Approved**

**Vendor's Signature:**

**Date/Time:**

**Fire Safety Personnel's Signature:**

**Date/Time:**