

Virginia Beach Fire Dept.
Fire Prevention Bureau

The Fire Prevention Bureau is tasked with inspecting new and existing buildings within the City of Virginia Beach. The main focus when performing inspections is life safety and subsequently building/property safety. The objective of fire inspections are to identify and correct fire code violations about fire and life safety.

Food Vendor Checklist

This flyer outlines the requirements for food vendors to operate in the City of Virginia Beach. Please note that other Departments have separate requirements and should be contacted to comply with their standards.

Fire Prevention Bureau
2408 Courthouse Dr.
Building #21,

Virginia Beach, VA, 23456

Phone: 385-4228 Fax: 385-5676

www.vbgov.com/fire-prevention



Food Vendor Requirements

- ❑ Any food vendor location operating equipment that produces grease laden vapors in a trailer, mobile food truck, or similar location shall have a type I hood installed to exhaust byproducts. The devices shall be installed and meet the current applicable code requirements such as: the fuel gas code, the mechanical code, the building code and other codes as necessary to ensure proper and safe operation of equipment.
Exceptions:
Tent vendors that are cooking and producing grease laden vapors under a membrane structure are not required to have a type I hood.
- ❑ All type I hoods shall have an approved automatic fire suppression system that meets the current code standards. All suppression systems shall be serviced every 6 months
- ❑ Hood filters shall be in place during all cooking operations and the ventilation system shall be active whenever equipment is being utilized. Hood filters shall be cleaned at required intervals per the Fire Code, or more frequently as necessary.
- ❑ Mobile food trucks, trailers, and other structures that have LPG tanks attached to the unit shall be allowed to continue operations if all devices have been installed for use in that manner per the manufacturer. Any fuel gas cylinders that have been temporarily restrained to the structure or that have been transported with the unit to be used for general cooking operations shall be moved no less than 10 feet from the structure. Additional cylinders shall be stored not less than 10 feet from the structure. Cylinders must be properly nested and/or secured. Hoses must be of an approved type for use with that equipment.
- ❑ All Hoods shall be cleaned regularly and as needed due to cooking volume. Greasy hoods shall be cleaned immediately.
- ❑ Cooking equipment shall be listed and approved for commercial applications; residential equipment will not be approved for use. Camping stoves or equivalents shall not be allowed. Turkey fryers are not permitted to be used.
Exceptions:
Portable butane cooktops are allowed to be used. Bulk storage of butane fuel for these devices is not permitted in a membrane structure.
- ❑ A minimum of 16 inches must be provided between the membrane structure backdrop material and cooking appliances. A minimum of 16 inches must be provided between deep fat frying appliances, woks, and open flame stoves. An alternative to this requirement is to provide a 16 inch in height full width splashguard separating the appliances.
- ❑ All appliances shall be located on a solid level surface to prevent tipping or spilling of grease and meet all manufacturers' installation/operation requirements.
- ❑ All cooking equipment shall have an on/off valve.

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- ❑ Cylinders that supply cooking operations shall have the regulator located at the tank. Tanks shall have an on/off valve and must be turned off when not in use.
- ❑ All gas connections shall be tested for leaks prior to use.
- ❑ All cooking operations are required to have two fire extinguishers, one 2A 20BC and one class K. Extinguishers shall be secured in a manner that it will not fall over yet be easily accessible for immediate use. Extinguishers shall be serviced annually.
- ❑ Tents and membrane structures shall have a tag denoting the flame resistance of that material. Paperwork showing that this criterion has been met is acceptable if a tag is missing or has been removed.
- ❑ Tents and membrane structures shall be located at least 20 feet from non-cooking establishments (tents, trailers, vehicles, etc...). Tents and membrane structures shall be located at least 20 feet from any permanent structure. Vehicles shall be at least 20 feet away from any tents and membrane structure.
- ❑ Exit openings shall be maintained
- ❑ Smoking shall not be permitted within 20 feet of any membrane structures.
- ❑ All electrical wiring and appliances shall have a ground.
- ❑ Appliances using solid fuel shall not be utilized in any membrane structure. These appliances shall not be located within 20 feet of any cooking operation and/or any tent/membrane structures. Only commercially sold charcoal lighter fluid or electric starters may be used, gasoline and kerosene use as a starter is not permitted. Storage of the starter fuel in a membrane structure is not permitted.
- ❑ Hot ash, coals, wood, and any other similar products shall be disposed of in metal containers with a lid. Hot byproducts shall be cooled with water prior to disposal and shall not be dumped into any storm water system or city trash receptacles.
- ❑ All appliances shall be guarded against public contact.
- ❑ Only non-combustible materials shall be used in cooking areas and around other heat sources. Trash containers shall be emptied regularly.
- ❑ Any tents, trucks, trailers, structures or other locations deemed unsafe due to code violations or life safety issues will not be allowed to operate until all violations have been corrected.