



# LONGMEADOW FIRE DEPARTMENT

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To: All food truck/trailer operators

RE: Fire code requirements and inspections

The *Massachusetts Comprehensive Fire Safety Code, 527 CMR 1.00*, requires temporary food vendors to comply with certain code requirements regarding commercial cooking operations. Prior to the issuance of a permit to operate a food truck from the Longmeadow Board of Health, an inspection by the Longmeadow Fire Department will be required to ensure compliance with the applicable sections of the fire code. Vendors seeking a food service permit must contact the Longmeadow Fire Department Fire Prevention Office to schedule an inspection of the truck or trailer. This inspection must be conducted prior to the day(s)/time(s) that the truck or trailer will be used. In order to assist food truck operators in preparing for an inspection, we have developed the following checklist. Any unit that is not compliant with all fire code requirements will not be allowed to operate in the Town of Longmeadow until all violations have been corrected.

1. All cooking equipment used in processes producing smoke or grease-laden vapors must be equipped with an appropriate exhaust system. In the case of grease-laden vapors, a Type 1 hood listed for the removal of such vapors is required.
2. Hoods and ducts used for the removal of grease-laden vapors must be equipped with a hood fire suppression system.
3. Type 1 hoods must be inspected for grease buildup, and cleaned as necessary, by a properly trained, qualified, and certified person. A sticker indicated the last date of such an inspection is required on the hood. All required inspection and cleaning must follow the appropriate schedule based upon the cooking operation.
4. The hood fire suppression system must be inspected semi-annually, or within the past 6 months.
5. In addition to fire suppression systems, portable fire extinguishers are required.
  - a. For cooking appliance hazards involving combustible cooking media (vegetable oils, animal oils, and fats), a Class K fire extinguisher shall be provided.

- b. For all other hazards, an ABC fire extinguisher (minimum 10 pound) must be provided ***in addition to*** any Class K extinguisher
6. Portable fire extinguishers must be maintained, serviced, and inspected annually by a qualified technician. A service tag with the date of last inspection is required to be affixed to any extinguisher.
7. Storage of any propane that is not mounted to a vehicle or trailer in excess of 42 pounds must apply for a separate propane storage permit from the Longmeadow Fire Department.
8. All fuel and cooking equipment must be free of defects which could pose a fire or safety hazard.

If you have any questions regarding requirements for mobile food operations or wish to schedule an inspection, please contact the fire prevention office at 413-567-3357, extension 9107.

Thank you,

Carl Viera  
Fire Prevention Officer  
Longmeadow Fire Department