

Mission Statement:

“Loudoun County Fire and Rescue is dedicated to the well-being of our citizens, visitors, and members. We will provide emergency and non-emergency programs through, teamwork, integrity, professionalism, and service.”

Loudoun County Fire Marshal's
Office

23675 Belmont Ridge Road, Suite 150
Brambleton, VA 20148

Loudoun County Fire Marshal's Office

Initial start-up brochure for food trucks within Loudoun County



Essential Start-up Needs

If you are thinking of starting up a food truck the following parameters must be met:

1. Permit is required through the Fire Marshal's Office. Mobile food preparation vehicles equipped with an appliance that produces smoke or grease laden vapors.
2. A type I commercial kitchen hood system shall be provided. With this associated duct work must also be installed.
3. A working fire protection system shall be installed within the type I hood system to ensure proper coverage for appliances. This must be installed by a certified company.
4. A Class-K portable fire extinguisher shall be installed within the food truck.
5. Ensure all employees are properly trained in the use of extinguishers, shutting off of fuel sources, how to notify proper authorities of an emergency, and implementation of a safety plan.
6. Compressed natural gas and Liquefied Petroleum Gas must be properly secured from falling over. For LP-Gas, an alarm must be installed for detection of leaks. LP-Gas tanks may not exceed over 200 pounds propane capacity.
7. Fuel gas systems, such as LP-Gas, shall be inspected annually by an approved agency under U.S. Dept. of Transportation.
8. Absolutely no seating inside of a food truck.
9. Cooking oil storage cannot exceed 120 gallons

What is a Type I hood?

A hood system is an air-intake device used to capture by entrapment, impingement, adhesion or similar means, grease and similar contaminants before they enter a duct system. Specifically a Type I is a made to collect and remove grease laden vapors and smoke.

What kind of fire protection is needed?

Based on the cooking operation in the food truck, a wet-chemical fire extinguishing system must be in place. This must be installed by a certified company.

What is a Class-K portable fire extinguisher?

Is used on fires involving cooking media (fats, grease, and oils) in commercial cooking.

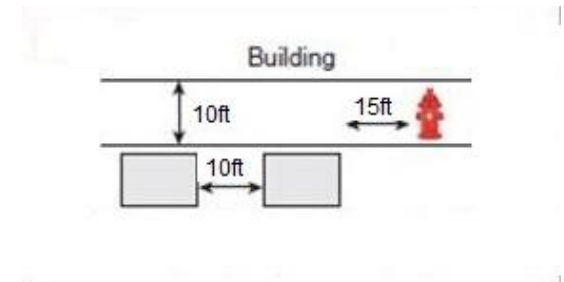
Is there a separation needed for food trucks?

A ten foot separation must be maintained around the food truck at all times. This will ensure adequate spacing for exhaust fans, building access, potential fuel sources that will be utilized, and combustible materials such as shrubbery, trees, and other foliage.

What is needed in a Safety Plan?

It is recommended that a safety plan be implemented. Things to include in the safety plan:

- Pull station location for hood suppression system
- Locations of all extinguishers
- Gas shut-offs
- Designee to initiate 9-1-1 call
- Location of all exits



Things to keep in mind

1. Do not park in established fire lanes, being mindful for emergency apparatus.
2. Do not park too close to structures. Mobile food operations must be 10 feet away from any structure. Be mindful of building openings to where exhaust fumes could enter.
3. Grills, smokers, or similar appliances under the roof or within the confines of the wall perimeter of the enclosed trailer or vehicle must be protected by a type I commercial kitchen hood. Grills, smokers, and similar appliances must be 10 feet away from any combustible materials.

Contact Us

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Visit us on the
Web: <https://www.loudoun.gov/4124/Fire-Marshall-Life-Safety>