



Minocqua Volunteer Fire and Rescue Department

Food Truck Inspection Requirements

Welcome to the Town of Minocqua. Food trucks and similar concession vehicles are only approved for use on a temporary basis in the Town of Minocqua. Prior to operation, all food trucks must be inspected by the Minocqua FD. Please schedule your inspection through the Minocqua FD (715-356-4013), leave a message and we will return your call as soon as possible. The owner of a food truck is responsible for maintaining the vehicle in good working order, having valid and appropriate insurance, maintaining proper registration with the Wisconsin DMV, and having all safety items in place or inspected. Food truck vendors are required to obtain and provide a clearly legible copy of the most recent cooking hood system annual certification record and cleaning record prior to any event. Failure to comply with the checklist below will result in the vehicle not being approved for services and having to leave the site.

	Compliance Measures	Complied/ Not Complied
1	The vehicle is not blocking any area of egress, fire lane, fire hydrant, or other utility appliance.	
2	All cords, hoses and cables are run in a safe manner with protection from pedestrian traffic.	
3	Extension cords are in good condition, commercial grade without any splices, cracks or damage and include a grounding point connection. GFCI required for damp applications.	
4	The vehicle is substantially stable with wheels secured (chocked) during parked use.	
5	Fuel, fuel gas, and generators if present are arranged in a safe manner with pedestrian protection to exhaust or heated parts. Excessive fuel is not on site.	
	Engine exhaust must be directed away from buildings and eating areas.	
6	Cooking fuel tanks are in good condition and are approved for the manner in which they are used and mounted. May not be within 3 ft of any cooking appliance.	
7	Fuel shut off valves are accessible.	
8	Extinguisher installed and certified (tagged current). Minimum K class for cooking and an additional ABC unit for generators or fuel fired equipment.	
9	The vehicle is not discharging to the storm water or local drain system.	
10	The vehicle is free of external hazard exposures that could put patrons at risk.	
11	Hood suppression system, where required*, is provided for all cooking appliances with current semi-annual certification tag in place. Last suppression inspection tag required for review. System and all components must not have been disconnected since inspection.	
12	Hood ventilation fan operational.	
13	Hood is visibly clean including louvers and grease collectors.	
14	The vehicle is parked at least 10 feet from another building or structure, food truck.	
	Name of Food Truck: _____ License Plate number: _____	
	Signature Vendor _____ Minocqua Fire Department _____	Date _____

*Kitchen is less than 365 sq. ft, if the kitchen is used fewer than 12 days per year & the owner or operator of the kitchen maintains a record demonstrating compliance (with sub. (2)), operation less than 12 days per year and retains the record with the kitchen, and makes the record available to an inspector upon request.