

# Mobile Food Facilities: NFPA 58 Code Update

NFPA 58, Chapter 16 (2024 edition) applies to any “movable commercial or retail food facility,” such as a food truck or trailer, emergency mobilizing facility or food tent/booth, etc.

Container fillers of a mobile food facility should be aware of updated compliance requirements for the construction, safe filling, labeling and training as it relates to the propane storage and distribution system utilized for cooking operations within the mobile food facility.

If your state Authority Having Jurisdiction (AHJ) has adopted the 2024 edition of NFPA 58, these code requirements may apply to mobile food facilities fabricated and operated in accordance with this new code. The 2024 edition of NFPA 58 has no specific language indicating that this new section of the code is retroactive.

## FACILITY OPERATOR TRAINING

- ▶ Prior to cooking operations, one person must receive initial training in emergency response procedures that include shutting off fuel sources, changing out propane containers and understanding the properties of propane.
- ▶ During cooking operations, at least one person in the vehicle must have received training on the functions listed in the previous bullet.
- ▶ Both the initial and refresher training must be documented, and the documentation must be held in the mobile food facility and made available to the AHJ upon request.
- ▶ Refresher training must be provided annually.



## SAFE FILLING OF PROPANE CONTAINERS

- ▶ DOT cylinders must be checked to ensure DOT requalification inspection dates are current and up to date.
- ▶ DOT cylinders with an expired requalification date shall not be filled.
- ▶ Must verify ASME containers have a required data plate attached to the container.
- ▶ Containers must be checked to assure they are safe for continued service before filling. Check for excessive denting, bulging, gouging or corrosion by visual observation of the container.
- ▶ Containers must not be filled beyond acceptable limits as defined in NFPA 58, Chapter 7.
- ▶ Containers not connected for use must not be transported or stored inside a mobile food facility.

## CONSTRUCTION/FABRICATION

### Propane container(s) shall be installed as follows:

- ▶ On the outside of the vehicle, or in a recess or vented cabinet accessible from the outside of the vehicle.
- ▶ Such that the main shut-off valve(s) are accessible for operation without the use of tools, or with other equipment specifically provided to shut off container valve(s).
- ▶ To prevent movement so they do not become loose, slip or rotate.
- ▶ So that they are protected from damage during transportation.
- ▶ Container cabinets must be labeled with "LP-Gas Only" wording, and the following "Notice" label must be visible in the cabinet when DOT cylinders are installed.
- ▶ Container markings must be readable either directly or with a portable lamp and mirror after the container is permanently installed.
- ▶ Not to exceed the maximum storage capacity of propane on food trucks as listed in the NFPA 58 table.

**NOTICE**  
Cylinders must be requalified periodically before being refilled. See your LP-Gas supplier for more information.

Maximum Capacity of Propane Storage on Food Trucks		
Total Appliance Input (Btu/hr)	Maximum Aggregate Water Capacity – Cylinders <sup>A</sup> (Pounds)	Maximum Aggregate Water Capacity – ASME Containers (Gallons)
<300,000	478 <sup>B</sup>	50
300,000 – 700,000	717 <sup>C</sup>	100
>700,000	717 <sup>C</sup>	500

<sup>A</sup>Maximum individual cylinder volume is water capacity of 239 lb.  
<sup>B</sup>Water capacity of 478 lb. is a nominal propane capacity of 200 lb.  
<sup>C</sup>Water capacity of 717 lb. is a nominal propane capacity of 300 lb.

- ▶ DOT cylinders shall have a label with information on the potential hazards of propane.
- ▶ Cylinder valves and connections must have permanent protection once installed.

## Questions?

If you have any questions about the NFPA 58 guidelines, access the free online version at [nfpa.org](https://www.nfpa.org).

**Note:** It is recommended you consult with NFPA 58 (2024 edition) for any code requirements that apply to the fabrication, safe filling or operator training requirements of a mobile food facility. There is an entire chapter dedicated to these facilities.



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