

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.

Operators of a mobile food facility should be aware of updated compliance requirements for the training of operating personnel, operations, testing and construction 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.

OPERATOR TRAINING

- ▶ Persons conducting cooking operations in mobile food facilities must be trained in emergency response procedures, to include: understanding propane properties, shutting off propane containers properly and changing out propane cylinders as needed.
- ▶ Refresher training for operators must be provided annually.
- ▶ All training must be documented, and records of the training must be stored within the mobile food facility and made available upon request by the AHJ.

training.propane.com

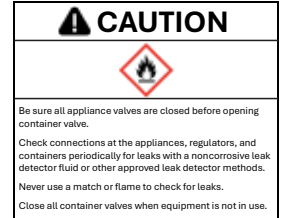


PROPANE PIPING SYSTEM TESTING

- ▶ All gas piping, tubing and fittings must be approved for propane use and sized, installed and protected according to NFPA 58 codes.
- ▶ All new or modified gas piping systems must be pressure tested after installation or modification to verify piping system integrity.
- ▶ The piping system must be tested for leaks annually. All connections in the system, including flexible connectors and accessories, must be tested with non-corrosive leak-detecting fluid (or other approved leak detection methods) with the piping system pressurized at a test pressure not less than normal operating pressure, and the test results must be documented.
- ▶ If there is indication of leakage in the piping system, the propane container supply valve(s) must be turned off until repairs can be made and the system is proven to be free of leaks.
- ▶ Documentation of the annual testing of the piping system must remain with the mobile food facility and be made available upon request by the AHJ.
- ▶ Cylinder connections to the piping system must be checked for leaks each time a cylinder is replaced.

FACILITY OPERATIONS

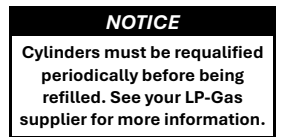
- ▶ Propane container supply shut-off valves used for cooking operations must be closed when not in use.
- ▶ Mobile food facilities must not be parked near open flames, sources of heat or similar sources of ignition.
- ▶ Propane containers not connected for use must not be transported or stored inside the mobile food facility.
- ▶ A permanent "Caution" sign that meets NFPA 58 code 16.7.10 must be visible to persons performing cooking operations.
- ▶ At least one person who has been trained in emergency response procedures must be present during all cooking operations.



CONSTRUCTION/FABRICATION

Installing Propane Containers

- ▶ Position the propane container on either the outside of the vehicle or in a recess or vented cabinet accessible from the outside of the vehicle.
- ▶ Apply the "LP-Gas Only" text and a "Notice" label that meets NFPA 58 code on the container cabinets in a visible place once a DOT cylinder is installed.
- ▶ Position the propane container so the main gas supply shut-off valve is accessible without the use of tools or other equipment needed to gain access.
- ▶ After the propane container is permanently installed, all container markings must be readable when looking directly at them or by using a light and mirror.
- ▶ Position the propane container to prevent movement and protect from damage during transportation.



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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