



Casa Grande Fire Department, Fire Prevention Division  
377 Val Vista Blvd., Casa Grande, AZ 85122 \* 520-421-8777

## Mobile Food Unit Application

**ALL MOBILE FOOD UNIT OPERATORS SHALL COMPLETE THIS PAGE**

**For grease-laden vapor cooking: (i.e.) grills, griddles, broilers, fryers, ranges, answer the following questions (all boxes must be checked):**

- ☐ ☐ ☐ Mobile Food Unit has grease laden producing equipment as mentioned above.  
☐ ☐ ☐ Cooking equipment mentioned is under a ventilation hood.  
☐ ☐ ☐ Ventilation hood and duct has required fire suppression system.  
☐ ☐ ☐ Fire protection system is tagged and has been serviced within the last six (6) months.  
☐ ☐ ☐ Ventilation hood, duct and ventilator cleaned, Inspected and tagged within the last (6) months  
☐ ☐ ☐ All portable fire extinguishers shall have a current annual inspection tag.  
☐ ☐ ☐ A Class 2A10BC dry chemical fire extinguisher is available for the truck in general  
☐ ☐ ☐ 1 (one) Class K fire extinguisher (per 4 fryers) is in kitchen portion of the mobile food unit.  
☐ ☐ ☐ LP gas containers and fuel gas piping system inspected with the last (12) months and tagged.  
☐ ☐ ☐ Listed LP gas alarm installed within the vehicle.  
☐ ☐ ☐ Maximum total quantity of LP gas less than 200 pounds.

\*\*\*Notes\*\*\*

Temporary Use Permit (TUP) - A physical onsite inspection is required or documentation of a passing inspection within the last 12 months **PRIOR** to operation

Special Events- All mobile food units are subject to inspection per the terms and conditions of the event permit.

\_\_\_\_\_  
Applicant Name/Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Mobile Food Unit Owner Name/Signature

\_\_\_\_\_  
Date