STATE OF WASHINGTON DEPARTMENT OF
LABOR AND INDUSTRIES
Factory Assembled Structure
PO Box 44430 Olympia, Washington 98504-4430

Dear Concessionaire:

You have probably been directed to contact Labor and Industries for approval of your mobile food business. By law, a structure on a permanent chassis that is used for commercial purposes is a "Commercial Coach" or a "Conversion Vendor Unit." Such units are regulated by Labor & Industries for the structural elements when applicable, electrical wiring, the water supply and wastewater systems, as well as any mechanical systems such as fuel gas piping, and fire suppression systems. You can think of us as the building department for the entire state for portable structures. Labor and Industries does not determine what elements you might need to satisfy the health department requirements, for example the health department may require a hand washing sink, but it is Labor & Industries responsibility to be sure it is installed correctly.

To obtain Labor & Industries approval of your concessions trailer or truck, you will need to submit two sets of plans to the Plan Review Section in Tumwater. There is a fee for approving your plans as published in WAC 296-150V-3000. We will examine the plans for conformance to the proper building codes and notify you of the results. You will also need to purchase an insignia of approval.

Once your plans are approved, one copy of the plans will be returned to you by mail, at which time you should schedule your unit for inspection with the Factory Assembled Structures Inspector at our local office. Travel Time, Inspection Time and Mileage will be charged to you in accordance with the published fees schedule in WAC 296-150V-3000. There will typically be two inspections; the first being a "cover inspection" before the walls and roof are concealed by the interior finish material and when all the electrical wiring, plumbing and other elements are in place. There is also a "final" inspection when the unit is finished and ready to go down the road. Upon passing the Final Inspection, the inspector will affix the insignia to the outside of the unit to show approval by Labor & Industries. This insignia must be maintained as a permanent record of Labor & Industries approval.

The plans you submit for plan review need to contain enough information for us to determine conformance with the applicable codes. Please refer to our sample drawing set as an example of the type of information that is needed. The plan set could include, but is not limited to the following:

Floor Plan: Show the layout of the trailer or truck along with the locations and sizes of doors and windows and overall dimensions of the unit. Also show the locations of counters, appliances, equipment, LP gas containers, generator compartment, battery compartment, and plumbing fixtures such as sinks.

Structural: If you have equipment or appliance loads of 500 lbs. or more on an area of 16 square feet or less you will need to provide either a structural analysis or a structural load test from a registered engineer. Please contact us at FAS1@lni.wa.gov, or 1-800-705-1411 Option 3 for additional information.

Electrical: Show the locations of outlets, lights, switches, other electrical devices such as inverters, batteries and the main distribution panel box. The electrical information may be combined with the floor plan drawing or you can provide it as a separate drawing. Include a schedule showing what breakers are installed in the main panel box including breaker sizes and what devices (lights, receptacles etc...) they control.

Plumbing: Show the locations of sinks, holding tanks, water heaters, pumps and other plumbing fixtures. Include pipe sizes for water supply and sizes for the drain and vent pipes. List the operating pressure of the water supply system, along with the length of water piping from the inlet or pump to the furthest fixture. Show the location and size of the water supply inlet and the drainage system outlet.

Mechanical: If you have gas appliances in your concession trailer or truck, you need to show the fuel gas piping layout and size. Please list the BTU/H rating for all fuel gas appliances on the drawings. Show the location of the fuel gas supply inlet and tank. Provide the type of fuel (i.e.: natural gas or propane) and the length of the piping run from the tank or inlet to the farthest appliances. If any cooking equipment is "commercial" appliances, you should show the required hoods and fire suppression systems.

NOTE: You should check with all local building departments where you plan to use your unit. Some building departments may not allow the use of conversion vendor units in their jurisdiction.

If you should have questions or need additional assistance you may contact us at FAS1@lni.wa.gov, or 1-800-705-1411 Option 3.

Sincerely,
Factory Assembled Structures Program
Washington State Department of Labor & Industries

STATE OF WASHINGTON DEPARTMENT OF
LABOR AND INDUSTRIES
Factory Assembled Structures
PO Box 44430 Olympia, Washington 98504-4430

Conversion Vendor/Medical Mobile Units Regulations

Food trucks, concession trailers and mobile medical units used in Washington State are inspected by the Department of Labor & Industries, Factory Assembled Structures Program and are to be constructed to comply with the following codes. Factory Built Structures WAC Rules are linked below. Washington State Amendments and Washington State Building Codes are available from Washington Association of Building Officials.

1. Rules for Conversion Vendor Units & Medical Units

   Chapter 296-150V WAC
   (Note: As new rules become effective, they will be published on our website)

What codes apply to conversion vendor units or medical units?

(2) A conversion vendor unit or medical unit must comply with the following codes where applicable:

(a) The International Mechanical Code (current edition), with the amendments made by the Washington State Building Code Council, chapter 51-52 WAC.

(b)(i) For conversion vending units Article 551, Parts I through VI of National Electrical Code/National Fire Protection Agency (NFPA) 70, (current edition), or Article 552, Parts I through V Article of National Electrical Code/National Fire Protection Agency (NFPA) 70, (current edition).

(ii) For medical units the current edition National Electrical Code as referenced in chapter 19.28 RCW and chapter 296-46B WAC, installing electric wires and equipment.

(c) Chapter 7 of National Fire Protection Association (NFPA) 1192, (current edition), or the Uniform Plumbing Code (current edition), as adopted and amended according to chapter 19.27 RCW.

(d) The Washington State Building Code Council, chapter 51-50 WAC, International Building Code (current edition), Chapter 11, Accessibility as applies to the exterior of the unit relating to customer service facilities in section 1109.11.3

3. Also enclosed for your use are:

A. Concessionaires Letter
B. Vendor/Medical Conversion Units Pre-Inspection Checklist
C. Sample drawing set
D. Plan Approval request form with instructions for completing
E. Application for Insignia form with instructions for completing

Copies of the Codes are available from:

Washington Association of Building
Officials P. 0. Box 7310
Olympia, WA 98507-7310
Phone: 360-628-8669
Web Site: **wabo.org**

You should also contact your local Health Department regarding their requirements.

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Important information about getting your food truck approved by L&I,

Labor & Industries inspects food trucks and concession trailers to be sure they are safe prior to being used. Except for the simplest units, this also involves submitting plans before the truck or trailer is inspected. Plans show how the electrical, gas piping, cooking equipment, exhaust hood and fire suppression systems are built and whether they will meet the minimum requirements.

Many states have little or no regulations for food trucks and trailers. New or used units coming from these locations have a very difficult time passing inspections and they often need expensive repairs before they can be approved. Even if a food truck or trailer has been used for years in another state, it is no guarantee that it will pass inspection in Washington.

Before buying a food truck or trailer, you should see whether you will be able to get it approved and what you will need to fix before you have it inspected. Typically, the three most expensive problems to fix in food trucks and trailers are the exhaust hoods/ fire suppression systems, the location of LP gas tanks and the location of electrical panels. If you are unfamiliar with these systems, you should look for help from a licensed professional, a reputable food truck company or a food truck association. Other problems that frequently need fixing include improper cooking equipment, water lines, drain lines, gas piping and electrical wiring.

Exhaust hoods installed above the cooking equipment have the same requirements that you would see in a restaurant. They are designed to contain and extinguish cooking fires and can be expensive to install. They are heavy gauge metal, have grease filters, restaurant type exhaust fans on the roof and in most cases a fire suppression system. Hoods that are home built or that have regular walls, ceiling or attic fans, or lack fire suppression cannot be approved. There is no way to fix a substandard hood so that it will pass inspection. If you must replace the hood, it will need to be either a "listed" (UL710) hood or it will need to be fabricated by a company that specializes in this work and understands all the code requirements for building it. Installers must be certified by the Manufacturers of the specific fire suppression system.

Liquid propane (LP) tanks must be in one of three places and must comply with NFPA 58. On trailers, they can be mounted on the front towing hitch, like an RV trailer. The tank must not extend past the side of the hitch where it might be damaged by the towing vehicle during a turn. On trucks or trailers they can also be mounted either under the floor like a motor home, or they can be mounted inside a sealed compartment that is within the body of the truck or trailer and accessed from the outside. LP tanks mounted on the rear bumper or wall, on the roof, or exposed to the inside of the unit will not pass inspection and need to be moved.

Electrical panels must be installed so that you can stand in front of them without a counter, appliance or other obstruction below them. Panels that are located under counters or sinks or recessed back into cabinets also will not pass inspection and need to be moved.

Other issues can arise in food trucks and concession trailers that can cause problems for owners trying to get them approved. Complete information on L&I food truck requirements can be found on the L&I website.

Finally, some local jurisdictions have restrictions on how food trucks can be used. You will need to check with the local health department, fire Marshal, or others to see about local permit requirements.

What You Need to Know About Food Truck Safety

It is important for public safety and health that food trucks meet certain fire safety requirements. The L&I Factory Assembled Structures program inspects food trucks for code compliance. We cannot help you design or instruct you on how to build your mobile food unit. If you do not know how to do this type of work, you should hire an experienced professional.
Be sure to check with the county health department and fire marshal for their requirements for your food truck or trailer.
Use this list to help assure you meet the safety code requirements. By following these guidelines, you will have the best chance of passing your inspection. This is not a complete list of requirements; please see WAC 296-150V and the referenced codes in section 0800 for all applicable requirements.

- Vehicle size: food trucks and concession trailers must be a legal vehicle licensed by DOL for use on highways and streets. A legal vehicle is one that is no wider than 8'-6", no taller than 14' from the road to the highest point and no longer than 40'.
- Exit doors: food trucks/trailers must have at least one swinging or sliding exit door with an opening that is at least 28" wide and 72" high (net clear openings). Access to the door must be clear and unobstructed on both sides. Roll-up doors cannot be used to meet the exit requirement.
- Windows: the glass in serving and pass-through windows must be safety glass or plastic.
- Interior finishes: check with the health department, they have requirements for walls, floors and counters in food prep areas. To pass L&I inspections the walls and ceilings must be a material that will not easily catch fire such as metal or plastic laminate. Wall and ceiling panels will have a "flame spread" stamp on the back. The rating must be 200 or less.
- Walls behind cooking appliances must be constructed to protect them from the appliance (see the installation instructions that come with the appliance).
- The floor below heavy appliances, weighing more than 500 pounds must be reinforced if it cannot support the weight.
- Equipment and appliances must be secured in place to the truck/trailer walls and floor. There must be enough bolts, screws or welds for the weight of the equipment.
- If required by the health department, restroom facilities must be provided. In many cases they may be in an adjacent building. If a bathroom is built into the mobile food unit, plans must be submitted for review and approval by L&I.
- Exterior walls and roof must be weatherproof and not leak.
- The bottom of the floor must be sealed so that animals and insects cannot enter.
- An exterior shelf or table must be provided to serve handicap patrons. This top of the shelf or table must be no higher than 36" above the ground.
- Covered decks and patios on a food truck or trailer are considered interior space.
- See the "master applications" checklist for Food truck labels requirements.

What You Need to Know About Food Truck Plumbing Systems

It is important for public safety and health that plumbing systems in food trucks be correctly installed. The L&I Factory Assembled Structures program inspects these systems for code compliance. The requirements for plumbing systems are found in the Uniform Plumbing Code (UPC). We cannot help you design or instruct you on how to install plumbing systems. If you do not know how to install plumbing systems, you should hire a licensed plumber to do this work. All plumbing systems in the food truck must be installed with a journeyman quality of work.

You should consult the county health department for their requirements for your food truck or trailer. Health Department rules determine what types of sinks you must have in your unit. Most likely, you will need to have a hand wash sink and a separate three-compartment wash sink.

We have a series of fact sheets to aid you in making sure your plumbing systems are safe and meet code requirements. By following these brochures, you will have the best chance of passing your inspections. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the plumbing system to be familiar with the requirements of the plumbing code.

- Water piping
- Drain Piping
- Sinks and plumbing fixtures
- Water heaters
- Water holding tanks
- Waste water tanks

What You Should Know:
Installing water piping in your food truck

To pass inspection your water piping system must be installed to code. If you do not know how to install water piping, you should hire a licensed plumber to do this work. All plumbing systems in the food truck must be installed with a journeyman quality of work.
Use this list to help assure you meet plumbing code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the plumbing system to be familiar with the requirements of the plumbing code.

- Use copper water pipe, CPVC plastic pipe or PEX water pipe. Pipe must have listing marks on it.
- Joints, elbows, tees and other fittings in the piping system are the type used with the piping and installed correctly.
- Water piping is at least ½" in diameter for a hand sink and three-compartment or ¾" for more.
- Support the water piping every 4 feet by hanging or strapping.
- There are no "cross-connections" between different piping systems that would introduce contamination.
- Water connections to ice machines, beverage machines, carbonators and other similar equipment are provided with a backflow device.
- The water pressure pump is listed for potable water systems and provides at least 30 PSI of pressure.
- Install drains at all low points in the freshwater system (both hot and cold-water piping).
- Testing.
- What to avoid:
    - Braided hose or other unapproved tubing or piping in your water system.
    - Using the wrong type of fitting (tee, elbow etc.) for the type of piping.
    - Using hose clamps.
    - Used or old materials.
- Also see these checklists:
    - Water heaters.
    - Sinks and plumbing fixtures.
    - Water holding tanks and water fill piping.

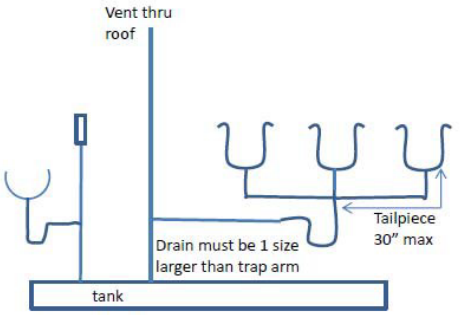
What You Should Know:
Installing drain piping in your food truck

To pass inspection your drain piping system must be installed to code. If you do not know how to install drain piping, you should hire a licensed plumber to do this work. All plumbing systems in the food truck must be installed with a journeyman quality of work.
Use this list to help assure you meet plumbing code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the plumbing system to be familiar with the requirements of the plumbing code.

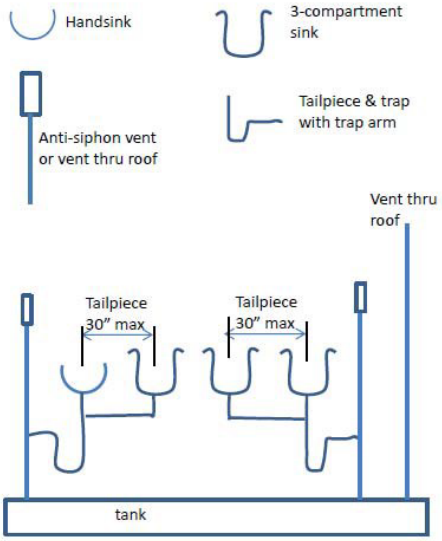
- Use ABS or PVC plastic pipe. Pipe must have listing marks on it.
- Joints, elbows, tees and other fittings in the piping system must be for ABS or PVC drain piping and installed correctly. Fittings are also required to have listing marks on them.
- Use proper pipe glue to connect the pipe and fittings, following the directions on the glue can. The glue type is specific to the type of plastic the pipe is made of.
- Fittings such as tees and elbows must be the correct type (such as long turn for drainage) and be oriented in the correct direction for proper drainage.
- Drain piping must be at least 1-½" in diameter for a hand sink and 2" for a three-compartment sink.
- Drain lines must be sloped downhill and supported every 4 feet by hangers or strapping.
- All fixtures, such as sinks, connected to the drain system must be protected by a trap and vent as shown in the attached diagrams.
- Testing- drain lines must be tested per the plumbing code.
- What to avoid:
    - Used or old materials.
- Also see these checklists:
    - Sinks and plumbing fixtures.
    - Waste water holding tanks and main drain piping.

Examples of basic installation options (you cannot mix and match options)

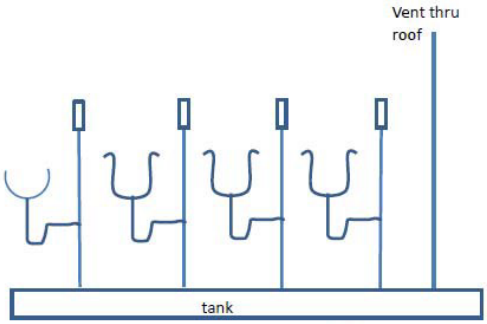
See WAC 296-150V and UPC for more specific installation requirements & sizes.



Example A



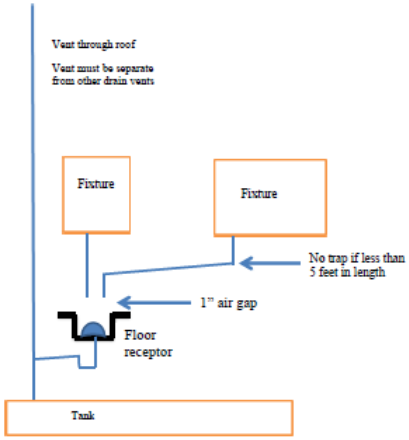
Example B



Example C

Examples of basic Indirect Waste installation for fixtures such as Ice bins, Coffee Urns, Espresso Machines, etc.

See UPC for more specific installation requirements & sizes.



The floor receptor shall be approved for the use and shall be of a shape and capacity as to prevent splashing or flooding and located where readily accessible for inspection and cleaning.

What You Should Know:
Installing sinks and other plumbing fixtures in your food truck

To pass inspection your water piping system must be installed to code. If you do not know how to install plumbing fixtures, you should hire a licensed plumber to do this work. All plumbing systems in the food truck must be installed in a neat and workman like manner with a journeyman level quality of work. Use this list to help assure you meet plumbing code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the plumbing system to be familiar with the requirements of the plumbing code.

- Use listed fixtures. Listed plumbing fixtures bear the stamp or label of a listing agency such as IAPMO.
- The health department determines what sinks are required in food trucks. You will most likely need a hand wash sink and a three-compartment dish sink.
- Each sink must have a p-trap and vent. See the diagrams on the backside of this page for the proper installation of sinks, traps and vents.
- Food prep sinks must be connected to the drain line system through indirect waste which has an air gap in the drain system to prevent backup of drain water into the sink.
- Indirect waste outlets must drain into a floor sink or other approved receptor. Floor sinks and receptors are also plumbing fixtures and must be trapped and vented (see the indirect waste diagram on the back of this page).
- The health department may require that a grease interceptor be installed on your wastewater system.
- Drain connections from ice machines, beverage machines and other similar equipment provided with an airgap. Following the “indirect waste” diagram below will provide the airgap.
- Testing.
- What to avoid:
    - Trap and vent arrangements are different than shown on the diagrams.
- Also see these checklists:
    - Water piping.
    - Drain piping.
    - Water holding tanks and water fill piping.

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What You Should Know:
Installing water heaters in your food truck

To pass inspection your water piping system must be installed to code. If you do not know how to install water heaters, you should hire a licensed plumber to do this work. All plumbing systems in the food truck must be installed with a journeyman quality of work.
Use this list to help assure you meet plumbing code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the plumbing system to be familiar with the requirements of the plumbing code.

- Use a listed water heater with a stamp or label from a listing agency such as UL.
- Follow the instructions provided with the water heater.
- The manufacturer's instructions will tell you where the water heater can be located (inside, outside etc.)
- Provide strapping at top and bottom to hold the water heater in place.
- All hot water heaters must have a listed pressure relief valve (PRV).
- The outlet of the PRV must have an overflow line no smaller than the outlet, made of galvanized water pipe or copper water pipe extended through the floor to the exterior of the unit. The PRV overflow line must be sloped so that water cannot collect in it, and the outside end is below extended to below the floor. The outside opening of the PRV overflow pipe must be clear of obstructions, not screened and not be threaded on the end.
- LP water heaters must be listed and of the direct vent (sealed combustion) type.
- Connections from the water heater to the water piping must be with a minimum 18" long metal "flex connector".
- Testing – PRV operational test.
- What to avoid:
    - Used water heaters.
- Also see these checklists:
    - Water piping.

What You Should Know:
Installing fresh water holding tanks in your food truck

To pass inspection your water piping system must be installed to code. If you do not know how to install water piping, you should hire a licensed plumber to do this work. All plumbing systems in the food truck must be installed with a journeyman quality of work.
Use this list to help assure you meet plumbing code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the plumbing system to be familiar with the requirements of the plumbing code.

- Fresh water holding tanks must be listed for potable water use. Listed tanks have an approval stamp on them. In most cases, you will want to use a listed RV freshwater tank.
- The size of the freshwater tank is determined by the health department.
- Fresh water tanks must be vented and have an overflow.
- The freshwater tank must have a drain at the water piping low point so it can be fully drained.
- The water inlet must have a cap on it.
- The tank must be securely fastened to truck but easily removed.
- Testing.
- What to avoid:
    - Homemade and unlisted tanks.
    - Using food storage containers as a freshwater tank.
- Also see these checklists:
    - Water heaters.
    - Sinks and plumbing fixtures.
    - Water holding tanks and water fill piping.

What You Should Know:
Installing wastewater holding tanks in your food truck

To pass inspection your holding tanks must be installed to code. If you do not know how to install holding tanks, you should hire a licensed plumber to do this work. All plumbing systems in the food truck must be installed with a journeyman quality of work.
Use this list to help assure you meet plumbing code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the plumbing system to be familiar with the requirements of the plumbing code.

- Wastewater holding tanks must be listed for grey water use. Listed tanks have an approval stamp on them. In most cases, you will want to use a listed RV grey water tank.
- The size of the wastewater tank is determined by the size of the freshwater tank and the requirements of the health department.
- Wastewater tanks must be vented from the tank top by a pipe through the roof.
- The drain lines must connect to the top of the holding tank.
- The drain to the exterior from holding tank must have a full way valve with cap or plug at the exterior of the truck.
- The exterior drain opening must have at least 3” of clearance around it and 12” in front of it.
- The tank must be securely fastened to truck but easily removed.
- Testing.
- What to avoid:
    - Homemade and unlisted tanks.
    - There are special requirements which are covered here if you have a toilet.
    - Design plans must be submitted for review and approval.
- Also see these checklists:
    - Water heaters.
    - Sinks and plumbing fixtures.
    - Water holding tanks and water fill piping.

What You Need to Know About Food Truck Commercial Cooking:
Including Propane Systems, Cooking Appliances, Ventilation and Fire Suppression Systems

It is important for public safety and health that LP gas piping systems, appliances, ventilation hoods and fire suppression systems in food trucks are installed correctly. The L&I Factory Assembled Structures program inspects these systems for code compliance. The requirements for these systems are found in the International Mechanical Code (IMC), Intl Fire Code (IFC) and Intl Fuel Gas Code (IFGC). We cannot help you design or instruct you on how to install these systems or appliances. If you do not know how to install these items, you should hire a licensed professional to do this work.
You should consult the city/county health and fire departments for their requirements for your food truck or trailer.
We have a series of fact sheets to aid you in making sure your appliances and systems are safe and meet code requirements. By following these brochures, you will have the best chance of passing your inspections. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the these to be familiar with the requirements of the fuel gas code.

- LP storage tanks.
- LP gas piping.
- Cooking appliances.
- Ventilation hoods and fire suppression.

What You Should Know:
Installing LP Storage Tanks in your food truck

To pass inspection your LP gas storage tanks must be installed to code. If you do not know how to install appliances, you should hire a qualified person to do this work.
Use this list to help assure you meet fuel gas code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the LP tanks to be familiar with the requirements of the fuel gas code.
your inspection:

- LP tanks must be installed in one of three places:
    - On the hitch (A-frame) of a trailer (like an RV).
    - Under the floor of the truck or trailer (like a motor home).
    - In sealed compartment, within the body of the truck, which opens and is vented to the exterior only.
- Locate LP tanks so they are at least 3 feet horizontally from any opening into the food truck and at least 5 feet from any source of ignition such as power cords, generators, electrical panels and water heaters.
- LP tanks must be secured to the unit.
- LP tanks must be provided with an approved gas regulator.
- LP tanks mounted below the floor must be ASME listed and protected from damage by the chassis and axles of the truck or trailer.
- All other LP tanks must be DOT listed and tested.
- What to avoid:
    - Mounting the LP tank on the back, bumper or roof or other unapproved location.
    - Hitch mounted tanks must be protected from damage, do not hang over the side of the hitch or tow bar.
    - Do not transport any type of LP tank or container inside the unit.
    - Used or old materials.
- Also see these checklists:
    - LP Gas Piping.
    - Cooking Appliances.

What You Should Know:
Installing LP Gas Piping in your food truck

To pass inspection your LP gas piping system must be installed to code. If you do not know how to install gas piping, you should hire a licensed plumber to do this work.
Use this list to help assure you meet fuel gas code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the LP system to be familiar with the requirements of the fuel gas code.

- Use black iron pipe. Pipe must have listing marks on it.
- Gas piping is at least ½", ¾" or 1" depending on the rating of the attached appliances.
- Support the gas piping every 4 feet by hangers or strapping.
- Joints, elbows, tees and other fittings in the piping system are the type used with the piping and installed correctly.
- Use pipe joint compound listed for LP systems.
- Bond the metal gas piping system to the chassis.
- Connection to the LP tank must be by a high-pressure gas hose and regulator with a rated capacity equal to or greater than the maximum BTUh demand of the entire system.
- Connections to appliances should use a listed gas flex connector with a gas shut off valve at the solid pipe. The flex connector must be large enough to supply the appliance and no longer than 6 feet.
- Install an automatic gas shut off valve connected to the fire suppression system.
- The gas shut off valve for appliances must be installed in the same.
- Gas piping systems must be tested by an approved.
- What to avoid:
    - Only one flex connector per appliance. They cannot be connected to making longer flex lines.
    - Using fittings (tees, elbows, couplings) made of different material than piping.
    - Used or old materials
    - Do not run gas piping on the wall above the cooking equipment.
- Also see these checklists:
    - LP Tanks.
    - Appliances.

What You Should Know:
Installing cooking appliances in your food truck

To pass inspection your cooking appliances must be installed to code. If you do not know how to install appliances, you should hire a qualified person to do this work.
Use this list to help assure you meet fuel gas code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the appliances to be familiar with the requirements of the mechanical/fire codes and NFPA standards.

- Cooking appliances, including smokers and BBQ's must be listed for your intended use (residential appliances for the most part are not suitable for commercial food preparation).
- Cooking appliances must be installed as required by the manufacturer's instructions and any listing requirements.
- Appliances must be secured to the unit so they cannot move or shift.
- For appliances over 500 pounds the floor may need to be reinforced to pass inspection (see plan review checklist).
- The wall behind the appliance must be protected per code.
- All appliances must be protected by commercial ventilation hoods (see brochure).
- In most cases, including in all Type 1 hoods, fire suppression must be provided in the hood over the appliance.
- The gas piping and connectors or the electrical supply circuit must be sized to meet the gas or electrical rating on the appliance ID label.
- Testing.
- What to avoid:
    - Home built or unlisted appliances
- Also see these checklists:
    - LP Gas Piping.
    - Hoods and fire suppression.

What You Should Know:
Installing ventilation hoods and fire suppression in your food truck

To pass inspection, your cooking appliances must be protected by ventilation hoods and fire suppression installed to code. This work is highly specialized and must be done by technicians from approved companies.
Use this list to help assure you meet code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the hood and fire suppression system to be familiar with the requirements of the fire and mechanical codes.

- Commercial ventilation hoods are required over all commercial cooking equipment regardless of the type of food being prepared. There are exceptions for small countertop appliances such as espresso makers and equipment with built-in ventilation (for example some types of pizza ovens).
- Commercial hoods must be either type I with a fire suppression system or a type II hood depending on the cooking equipment underneath the hood.
- Installation of a Type 1, UL 710 listed hood is the easiest way to meet the requirements for commercial cooking ventilation and fire protection.
- Hood information must be submitted for plan review and approval prior to installation. See plan guidelines.
- Hoods and fire suppression must be installed by qualified technicians from approved companies
- Except for UL 710 hoods, the hood fabrication requirements are found in Chapter 5 of the International Mechanical Code.
- The ventilation fans in commercial hoods must be approved and listed for this use. The fans must be sized to provide the air flow required to properly ventilate the cooking equipment. Bath fans, attic fans, wall fans and other general-purpose fans are not approved for use in commercial cooking ventilation systems.
- Fire suppression systems must be sized for the appliances being protected.
- There must be a fire suppression system pull station at the main door.
- The fire suppression system must shut off LP gas or electrical power to the cooking equipment.
- Fire suppression systems must be installed, tested and certified by an approved agency every six months and after any time that it has been used or recharged. The inspection tag must be on the tank.
- What to avoid:
    - Home built hoods.
    - Installing your own fire suppression system.
- Also see these checklists:
    - LP Gas Piping.
    - Appliances.

What You Need to Know About Food Truck Electrical Systems

It is important for public safety and health that electrical systems in food trucks be correctly installed. The L&I Factory Assembled Structures program inspects these systems for code compliance. The requirements for electrical systems are found in the National Electrical Code (NEC). We cannot help you design or instruct you on how to install electrical systems. If you do not know how to install electrical systems, you should hire a licensed electrician to do this work. All electrical systems in the food truck must be installed with a journeyman quality of work.

We have a series of brochures to help you in making sure your electrical systems are safe and meet code requirements. By following these brochures, you will have the best chance of passing your inspections.

- Electrical Wiring.
- Electrical Panels and Power Supply Cords.
- Generators and Transfer Switches.
- Light Fixtures, switches and receptacles.

What You Should Know:
Installing electrical wiring in your food truck

To pass inspection your electrical system must be installed to code. If you do not know how to install electrical wiring, you should hire a licensed electrician to do this work. All electrical systems in the food truck must be installed with a journeyman quality of work.
Use this list to help assure you meet electrical code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the electrical system to be familiar with the requirements of the electrical code.

- For easiest approval, use type MC (Metal-Clad) electrical cable and fittings. MC Cable must have listing marks on it. See NEC section 330 for the full requirements for this wiring method.
- Use the type of MC Cable that contains a green ground wire. By using a built-in ground wire, you do not have to rely on the special connections of the metal cable jacket to provide the system ground.
- Using approved straps or ties, support or attach MC cables to the wall or roof every 6 feet (max).
- Other wiring methods can be used when installed as required by the correct article in chapter 3 of the NEC.
- The electrical system must be bonded to the truck or trailer chassis and to the LP gas piping.
- Electrical wiring must be tested to be sure it is not damaged or installed incorrectly. The normal test is a high-potential test (HiPot).
- What to avoid:
    - Used or old materials.
    - Materials or devices that are not listed.
    - Do not install electrical wiring on the wall above the cooking equipment.
- Also see these checklists:
    - Electrical Panels and Power Supply Cords.
    - Generators and Transfer Switches.
    - Light Fixtures, switches and receptacles.

What You Should Know:
Installing electrical panels and power supply cords in your food truck

To pass inspection your electrical system must be installed to code. If you do not know how to install electrical wiring, you should hire a licensed electrician to do this work. All electrical systems in the food truck must be installed with a journeyman quality of work.
Use this list to help assure you meet electrical code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the electrical system to be familiar with the requirements of the electrical code.

- Panels and other electrical products must be listed and have approval labels on them (for example UL).
- Electrical panels must have a 24" wide x 30" deep clear space in front. You must be able to stand in front of the panel without leaning over an obstruction such as a counter or appliance.
- Electrical panels and other equipment installed on the outside or under the unit must be listed for outdoor use or wet locations.
- The electrical system must be bonded to the truck or trailer chassis and to the LP gas piping.
- The jumper between the ground and bonding termination bars must be installed in the panel. See the wiring diagram in the electrical panel.
- The panel must have a single disconnecting breaker or switch that turns off power to the whole system. Typically, this is the circuit breaker for food trucks with only one circuit or the main breaker installed in the panel for food trucks with two or more circuits.
- Only a single power cord to the truck is allowed.
- Unless only a generator or truck engine supplies power, a correctly sized RV power supply cord must be used.
    - Food trucks/trailers with one 15-amp circuit may have a 15 amp / 120-volt (2 wire with ground) RV supply cord and a 15-amp circuit breaker in the panel.
    - Food trucks/trailers with one 20-amp circuit may have a 20 amp / 120-volt (2 wire with ground) RV supply cord and a 20-amp circuit breaker in the panel.
    - Food trucks/trailers with up to five 15- and 20-amp circuits may have a 30 amp / 120-volt (2 wire with ground) RV supply cord and a 30-amp main breaker in the panel.
    - Food trucks/trailers with more than five 15- and 20-amp circuits must have a 50 amp / 240-volt (3 wire with ground) RV supply cord and a 50-amp main breaker in the panel.
- Testing.
- What to avoid:
    - Panels mounted over equipment or counters.
    - Panels installed in cabinets.
    - Panels installed upside down or lying flat.
    - Used or old materials.
    - Materials or devices that are not listed.
- Also see these checklists:
    - Electrical Wiring.
    - Generators and Transfer Switches.
    - Light Fixtures, switches and receptacles.

What You Should Know:
Installing generators and transfer switches in your food truck

To pass inspection your electrical system must be installed to code. If you do not know how to install electrical wiring, you should hire a licensed electrician to do this work. All electrical systems in the food truck must be installed with a journeyman quality of work.
Use this list to help assure you meet electrical code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the electrical system to be familiar with the requirements of the electrical code.

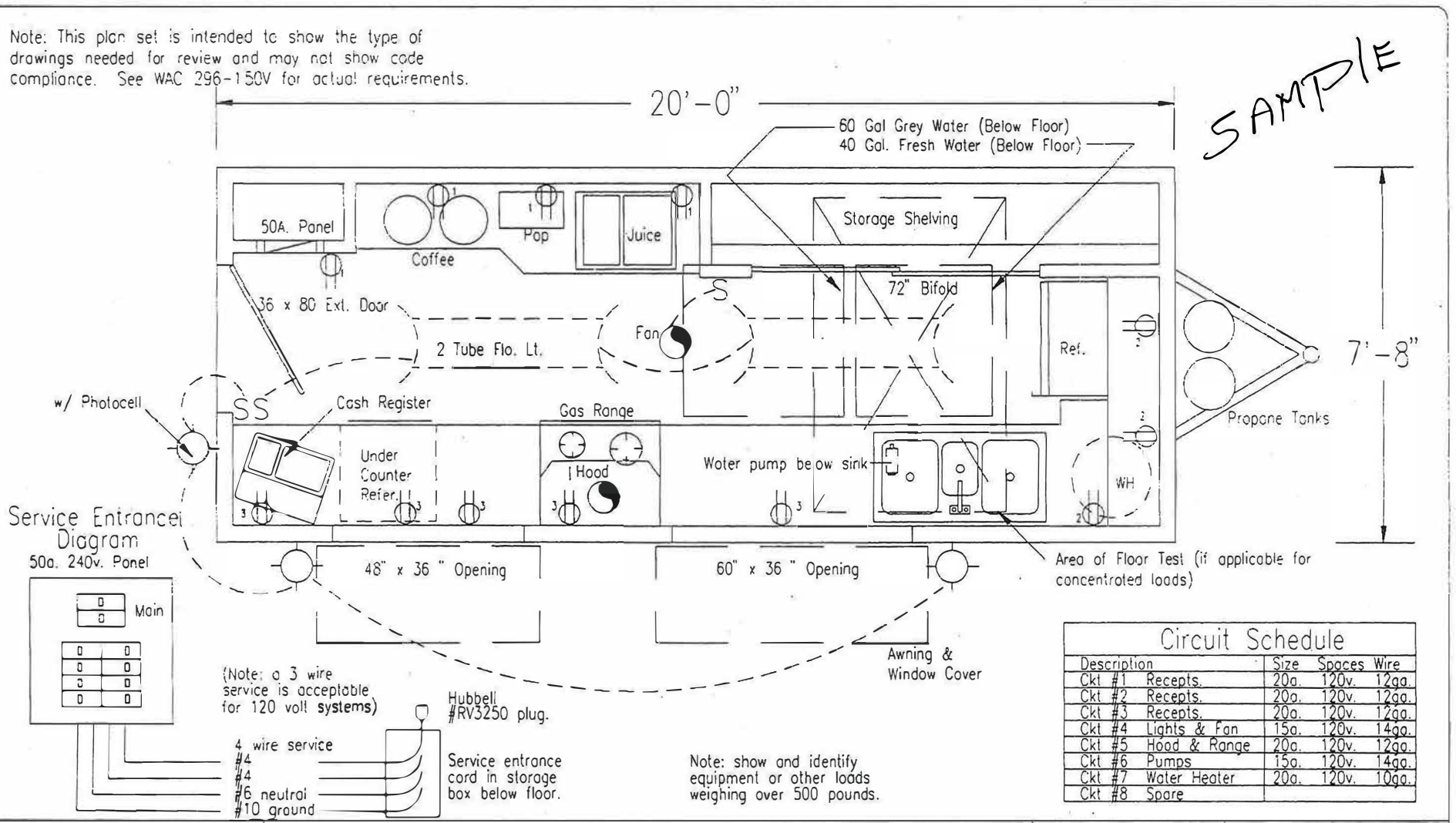
- Generators that operate when mounted on the food truck must be RV listed and installed by manufacturer's instructions.
- Generator compartments must be lined with 26 galvanized steel and made vapor resistant.
- Generator compartments must be ventilated to the exterior per the manufacturer's instructions.
- Generators must be bonded to the electrical system (see installation instructions).
- Generators must be connected to the electrical system with stranded conductors terminating in a panel, junction box or transfer switch. The stranded conductors need to be part of a cable or installed in a flexible raceway.
- A transfer switch needs to be used if the food truck has both a generator and a separate power supply cord.
- Transfer switches must be listed and bear the listing mark or label of an approved testing lab.
- Transfer switches must be sized for the electrical load connected to the switch.
- Testing.
- What to avoid:
    - Used or old materials.
    - Materials or devices that are not listed.
- Also see these checklists:
    - Electrical Wiring.
    - Electrical Panels and Power Supply Cords.
    - Light Fixtures, switches and receptacles

What You Should Know:
Installing devices such as light fixtures, switches and receptacles in your food truck

To pass inspection your electrical system must be installed to code. If you do not know how to install electrical wiring, you should hire a licensed electrician to do this work. All electrical systems in the food truck must be installed with a journeyman quality of work.
Use this list to help assure you meet electrical code requirements. By following these guidelines, you will have the best chance of passing your inspection. Not all requirements are listed on these fact sheets; it is the responsibility of the person installing the electrical system to be familiar with the requirements of the electrical code.

- Light fixtures, switches, receptacles (plugins) and other devices must be listed and bear a UL or other approval label or stamp.
- Wiring must terminate in an electrical box, which is secured to the structure of the food truck.
- Lights, switches, receptacles and other devices must be mounted in an electrical box, or in the case of a light fixture it is mounted onto the box.
- Receptacles within 6’ of the edge of a sink must be GFCI protected, measured in a straight line. The easiest way to accomplish this is by installing a GFCI breaker for this circuit in the panel.
- Light fixtures installed in cooking hoods must be specifically listed and approved for this application. This may require a wiring method other than MC cable.
- Light fixtures over food prep areas must have a lens or guard to contain broken glass so it does not contaminate food.
- All devices must be tested to ensure they are correctly connected to the electrical system and function normally. The normal tests are polarity, GFCI and operational tests.
- What to avoid:
    - Used or old materials.
    - Materials or devices that are not listed.
    - Do not install electrical devices on the wall above the cooking equipment.
- Also see these checklists:
    - Electrical Wiring.
    - Electrical Panels and Power Supply Cords.
    - Generators and Transfer Switches.

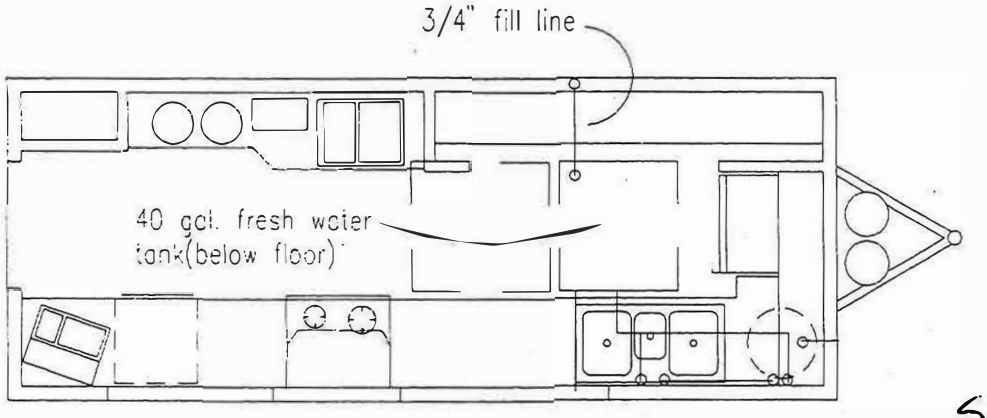
SAMPLE



Circuit Schedule			
Description	Size	Spaces	Wire
Ckt #1 Recepts.	20a.	120v.	12ga.
Ckt #2 Recepts.	20a.	120v.	12ga.
Ckt #3 Recepts.	20a.	120v.	12ga.
Ckt #4 Lights & Fan	15a.	120v.	14ga.
Ckt #5 Hood & Range	20a.	120v.	12ga.
Ckt #6 Pumps	15a.	120v.	14ga.
Ckt #7 Water Heater	20a.	120v.	10ga.
Ckt #8 Spare			

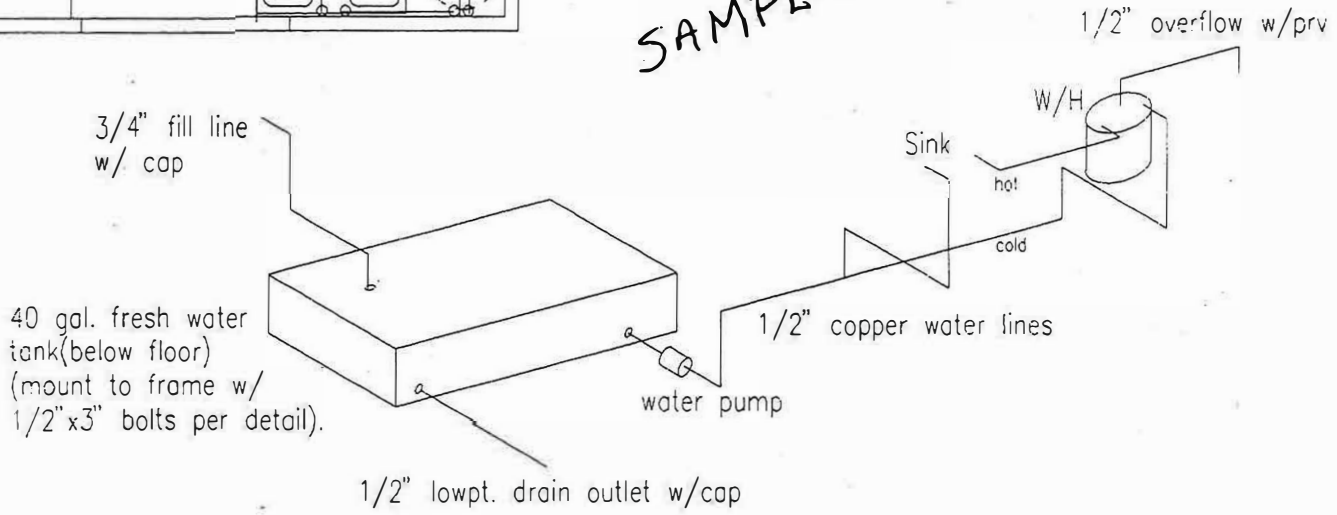
Typical Floor Plan	Sample Drawing Set for Conversion Vendor Units per WAC 296-150V. Wash. State Dept. of Labor and Industries.	Date: 12/97	Scale: 1/2"=1'-0
		Drawn By:	Revision: 7/1/99
		Dwg#:	File#:

SAMPLE



Sized per UPC Table 6-4
30-45 psi, 40' max. length

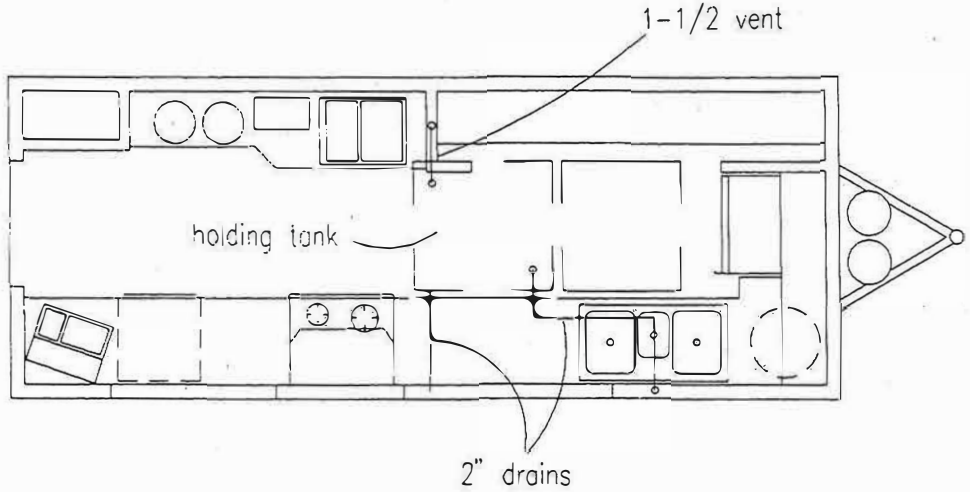
SAMPLE

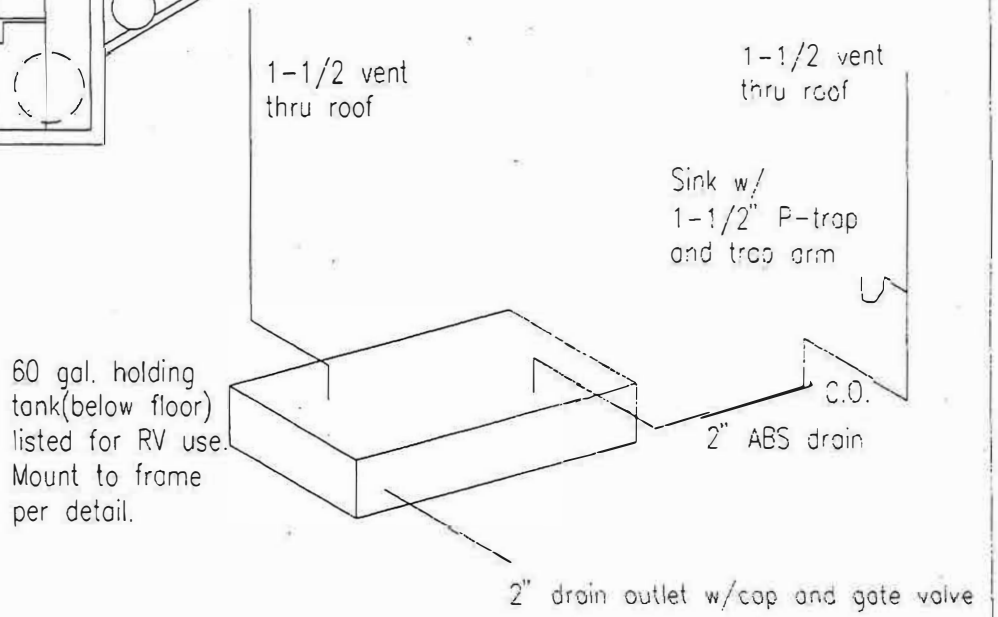


Water Lines	Sample Drawing Set for Conversion Vendor Units per WAC 296-150V. Wash. State Dept. of Labor and Industries.	Date: 12/97	Scale: 1/2"=1'-0
		Drawn By:	Revision: 7/1/99
		Dwg#:	File#:

REV: 10/13/2025

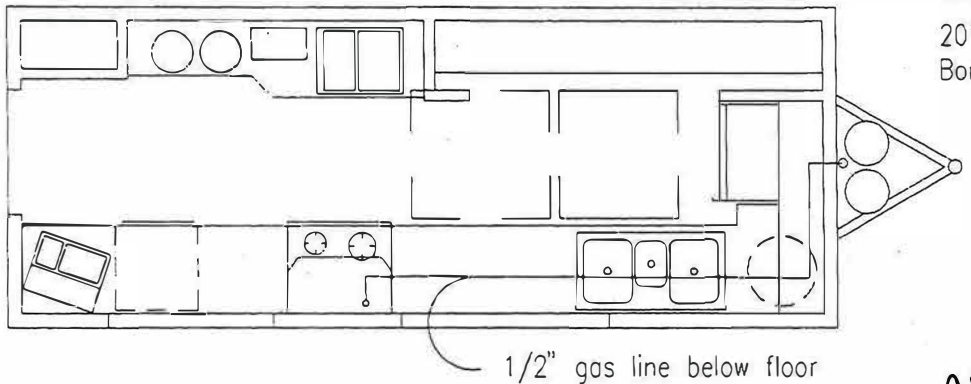
SAMPLE





Drain Lines	Sample Drawing Set for Conversion Vendor Units per WAC 296-150V. Wash. State Dept. of Labor and Industries.	Date: 12/97	Scale: 1/2"=1'-0
		Drawn By:	Revision: 7/1/99
		Dwg#:	File#:

SAMPLE

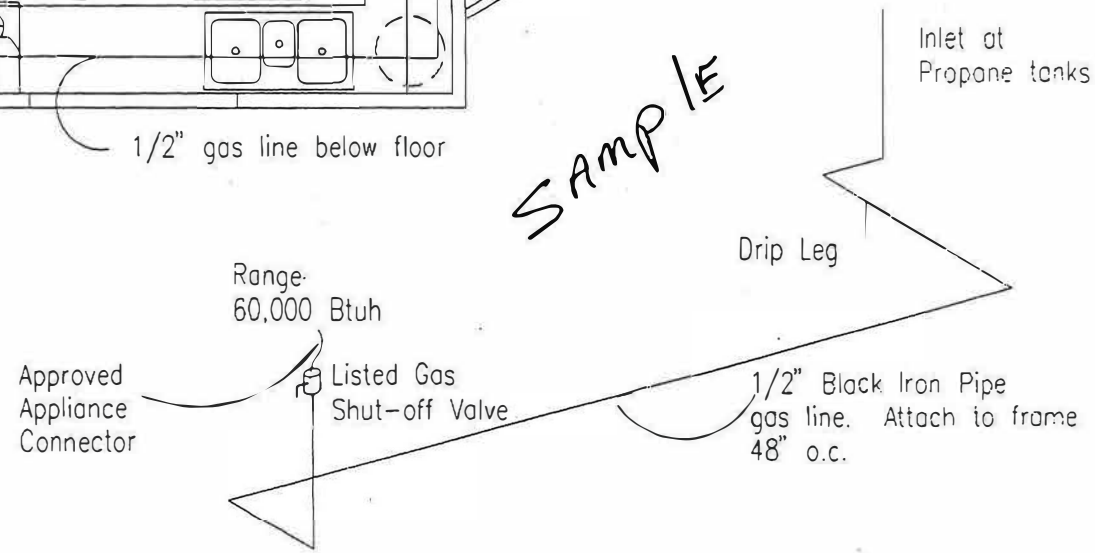


1/2" gas line below floor

Sizing per- UMC Chpt.13

20' max. developed length

Bonding as required by WAC 296-150V

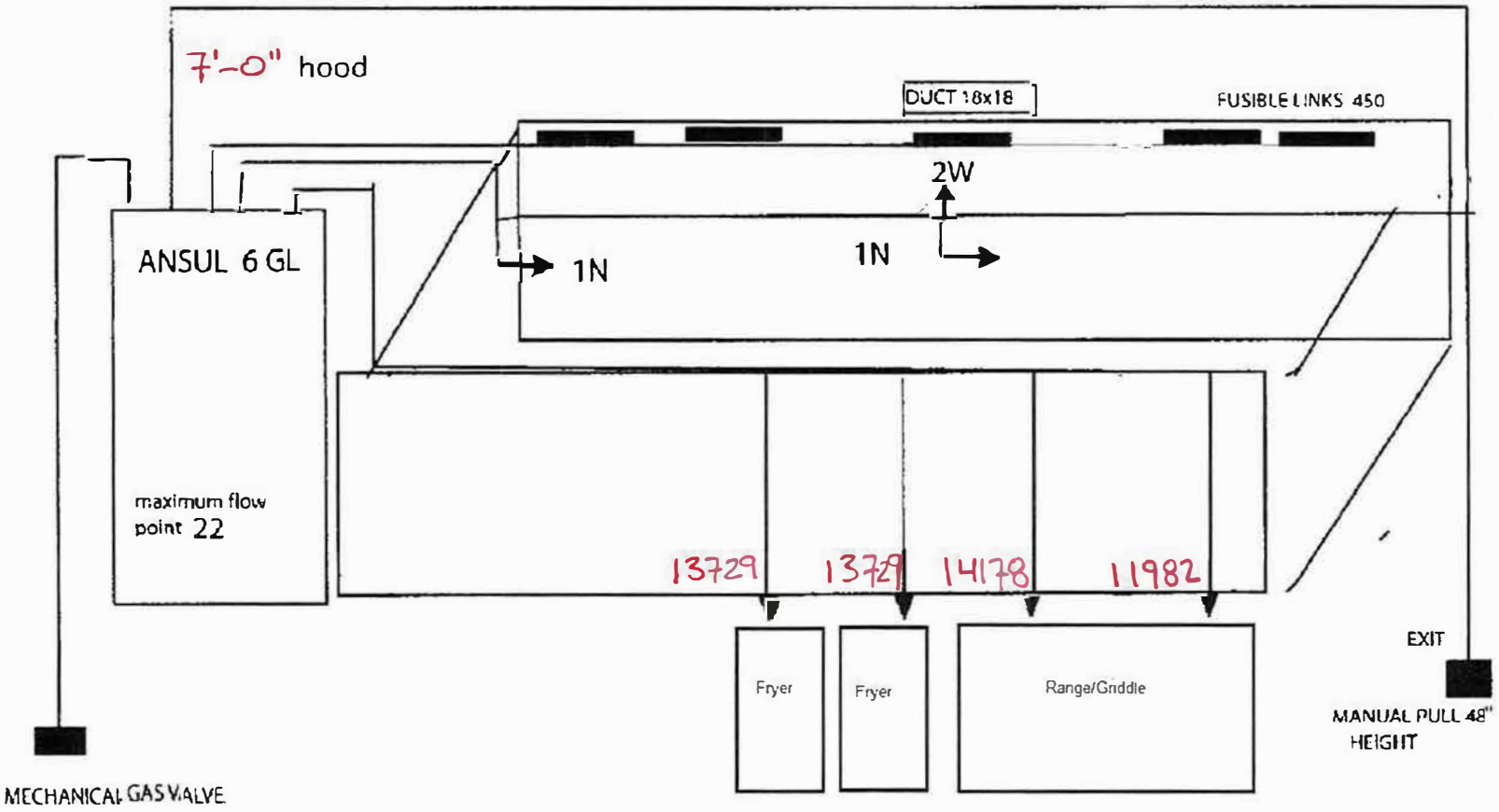


Gas Lines	Sample Drawing Set for Conversion Vendor Units per WAC 296-150V. Wash. State Dept. of Labor and Industries.	Date: 12/97	Scale: 1/2"=1'-0
		Drawn By:	Revision: 7/1/99
		Dwg#:	File#:

SAMPLE

NOZZLE HEIGHT 42 IN
PIP SIZE ■ 3/8
total flow point 14

ANSUL R 102 6 GL fire suppression system ul



FIRE SUPPRESSION SYSTEM PLAN

HOOD INFORMATION - Job#

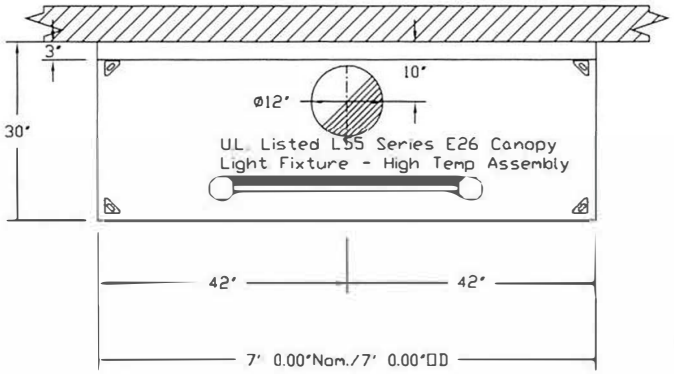
HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM						HOOD CONSTRUCTION	HOOD CONFIG	
					TOTAL EXH. CFM	RISER(S) WIDTH	RISER(S) LENG.	RISER(S) DIA.	RISER(S) CFM	RISER(S) S.P.		END TO END	ROW
1		3044 VX-BD-2	7' 0.00"	600 Deg	1400			12"	1400	-0.475"	430 SS Where Exposed	ALONE	ALONE

HOOD INFORMATION

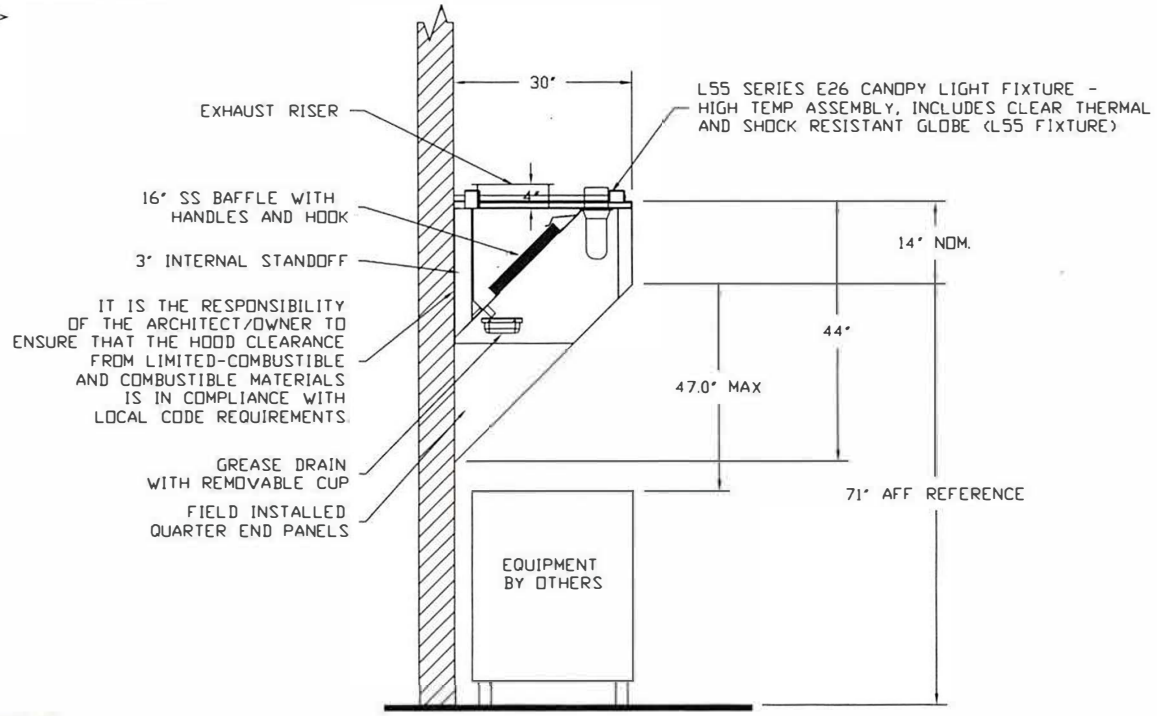
HOOD NO.	TAG	FILTER(S) TYPE	FILTER(S) QTY.	FILTER(S) HEIGHT	FILTER(S) LENGTH	FILTER(S) EFFICIENCY @ 9 MICRONS	LIGHT(S) QTY.	LIGHT(S) TYPE	LIGHT(S) WIRE GUARD	UTILITY CABINET(S) LOCATION	FIRE SYSTEM TYPE	FIRE SYSTEM SIZE	ELECTRICAL MODEL #	SWITCHES QUANTITY	FIRE SYSTEM PIPING	HOOD HANGING WGHT
1		SS Baffle with Handles	5	16"	16"	30%	2	L55 Series E26	NO						NO	205 LBS

HOOD OPTIONS

HOOD NO.	TAG	OPTION
1		RIGHT QUARTER END PANEL 20" Top Width, 0" Bottom Width, 20" High 430 SS
		LEFT QUARTER END PANEL 20" Top Width, 0" Bottom Width, 20" High 430 SS



PLAN VIEW – Hood #1
7' 0.00" LONG 3044VX-BD-2



SECTION VIEW – MODEL 3044VX-BD-2
HOOD – #1

Ventilation Direct

JOB ** Quote	
LOCATION , 0	
DATE 3/14/2016	JOB #
DWG # 1	DRAWN BY WRB
REV.	SCALE 3/8" = 1'-0"

EXHAUST FAN INFORMATION – Job#

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	ø	VOLT	FLA	WEIGHT (LBS)	SONES
1		VXD50	1400	0.500	1394	0.500	0.3070	1	115	8.4	69	13.8

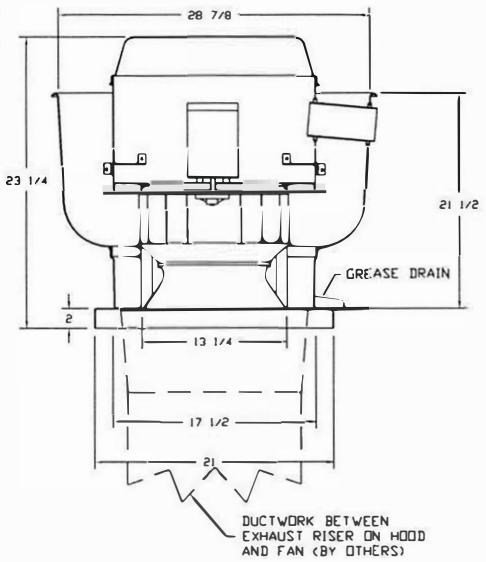
FAN OPTIONS

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1		1 - Grease Box
		1 - Low Profile Option - 50.

FAN ACCESSORIES

FAN UNIT NO	TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1		YES						

FAN #1 VXD50 - EXHAUST FAN



FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION

ABNORMAL FLARE-UP TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION

OPTIONS

GREASE BOX
LOW PROFILE OPTION - 50.

Ventilation Direct

JOB ** Quote	
LOCATION , 0	
DATE 3/14/2016	JOB #
DWG # 2	DRAWN BY WRB
REV.	SCALE 3/8" = 1'-0"

[PLEASE PRINT ON YOUR COMPANY'S LETTERHEAD]

GAS PIPING TESTS AFFIDAVIT

Homeowner (PLEASE PRINT)
Address
City
Manufacturer of home (if known)
Serial number of home (if known)

I,_____, am authorized to certify on behalf
(Print Name)
of_____, that on
(Company Name)
_____, _____the gas piping system was tested as follows:

1. Before all appliances were connected, at three (3) PSI for a period of not less than ten (10) minutes without showing any drop in pressure; and

2. After the appliances were connected and the system was pressurized to not less than ten (10) inches nor more than fourteen (14) inches water column and the appliance connections were tested for leakage with soapy water or bubble solution, no leaks were observed.

Signature of tester

Other witness signature(s) [when available]:
Homeowner
Gas Company
L&I Inspector

The original of this affidavit must be available for the inspector when the inspection is made.

F622-048-000 (FPDF) gas piping tests affidavit 6-00

ENGINEERING CHECK LIST FOR CONVERSION VENDOR UNITS WAC 296-150V

Is an engineering analysis or structural load test required for my vendor conversion unit or a medical unit design plan? (WAC 296-150V-0340)

- Check to be sure that specific loads by equipment or usage do not create concentrated loading that may require engineering analysis or a structural load test. These are required when loads of 500 pounds or more are concentrated in a sixteen-square area.

Where do I find an engineer to do the calculations and analysis?

- Check in the yellow pages of the phone book, with the engineering associations or recommendations of friends or the construction trades etc. By law we are not permitted to recommend specific names.
- Check to be sure that the engineer is currently licensed with the State of Washington. You may go to their website for more information.
- If you have determined to use the structural load test, check to be sure the following test procedures are followed for your design plan (WAC 296-150V-0350).

1. The test must be witnessed by a professional engineer or architect licensed in the State of Washington or by a Department of Labor and Industries Factory Assembled Structure Inspector.

2. Test reports must contain the following items:
   (a) A description of the methods or standards that applied.
   (b) Drawings and a description of the item tested.
   (c) A description of the test set up.
   (d) The procedure is used to verify the correct load.
   (e) The procedure is used to measure each condition.
   (f) Test data, including applicable graphs and observations of the characteristics and behavior of the item tested; and
   (g) Analysis, comments, and conclusion.

Department of Labor and Industries
Factory Assembled Structures
PO Box 44430
Olympia WA 98504-4430

FedEx/UPS Delivery:
Department of Labor and Industries
7273 Linderson Way SW
Tumwater WA 98501-5414

PLAN APPROVAL REQUEST CONVERSION VENDOR/ MEDICAL UNITS

Company/Owner Name		
Address		
City	State	Zip
Telephone number	Fax number	

Contact person	Date	Fee enclosed **$**
Email address		
Signature	Telephone number	Fax number

See WAC 296-150V-3000 for fees required

New plan design	Addendum	Resubmittal	One time filing fee
$	$	$	$

Size of Vendor/Medical Unit: Width_____ Length_____ Area (Sq Ft.) _____

Electrical Service: Amps _____

	Attached	N/A	
Concentrated load calculations or test proposals			
Panel box schedule/electric load calc's			
Floor plan drawing			
Gas piping drawing			
Water supply drawing			
Drain and vent drawing			

Operating pressure_____ No of fixtures_____ Total length _____

For Department Use Only		
Fee ledger sheet number	Application ID	Plan approval number
Date approved	Expiration date	

RESET

Department of Labor and Industries
Factory Assembled Structures
PO Box 44430
Olympia WA 98504-4430

FedEx/UPS Delivery:
Department of Labor and Industries
7273 Linderson Way SW
Tumwater WA 98501-5414

PLAN APPROVAL REQUEST CONVERSION VENDOR/ MEDICAL UNITS

Company/Owner Name 1		
Address		
City	State	Zip
Telephone number	Fax number	

Contact person 2	Date	Fee enclosed $
Email address		
Signature	Telephone number	Fax number

See WAC 296-150V-3000 for fees required

New plan design $ 3 | Addendum $ 4 | Resubmittal $ 5 | One time filing fee $ 6

Size of Vendor/Medical Unit: Width 7 Length _____ Area (Sq Ft.) _____

Electrical Services: Amps 8

	Attached	N/A	
Concentrated load calculations or test proposals	9		
Panel box schedule/electric load calc's			
Floor plan drawing			
Gas piping drawing			
Water supply drawing			
Drain and vent drawing			

Operating pressure 10 No of fixtures Total length

For Department Use Only		
Fee ledger sheet number	Application ID	Plan approval number
Date approved	Expiration date	

Instructions for completing
Plan Approval Request Conversion and Vendor/Medical Units

1. Provide owner name, address, and telephone number and your fax number if available.

2. Print and sign the name of the contact person responsible for this plan and for information. Include on this line the date the plan was sent to the Department and the total fee enclosed for this Vendor/Medical Unit. See WAC 296-150V-3000 for the fee schedules. Provide an extension number or direct line and FAX number if available for the contact person. Provide the email address of the contact person.

3. Use this line if a new plan is submitted for the first time. Indicate the appropriate fee to be paid. See WAC 296-150V-3000.

4. This line is to be used if this submittal is an ADDENDUM to a previously approved plan. Indicate the fee paid and the approved plan number that you wish to amend.

5. Fill in this line only if this is a resubmittal response to a previously reviewed and rejected plan. Indicate the fee required for resubmittal. See WAC 296-150V-3000.

6. This is a ONE TIME fee for first-time applicants. This applies to MANUFATURERS ONLY.

7. Show the width, length, and the square footage of the Vendor/Medical Unit.

8. Provide the size of the Electrical Service for the whole Vendor/Medical Unit. The size of the electrical service is usually the same as the main breaker.

9. This section is meant to act as a checklist for some of the information that may be necessary to approve the Vendor/Medical Unit. Not all elements may be applicable to your plan and as such may be 'N/A'.

10. Provide plumbing system operating pressure whenever plumbing fixtures are installed in the Vendor/Medical Unit. Provide the number of individual fixtures that are installed in the Vendor/Medical Unit. Provide the total length of the water supply system. For self contained Vendor/Medical Units, the length is from the pump to the most remote fixture.

Department of Labor and Industries
Factory Assembled Structures
PO Box 44430
Olympia WA 98504-4430

FedEx/UPS Delivery:
Department of Labor and Industries
7273 Linderson Way SW
Tumwater WA 98501-5414

APPLICATION FOR INSIGNIA CONVERSION VENDOR/ MEDICAL UNITS

A separate form is required for each unit unless multiple units have the same plan approval, addendum, and design options.

Date	Fee Enclosed $

☐ Vendor (original) ☐ Replacement

Manufacture/Owner Name		Mfg Number (issued by L&I)
Address		
City	State	Zip Code
Telephone Number	Fax Number	

Contact Name	Email Address	
Signature	Phone Number	Fax Number

A non-refundable fee is due with application. Please make your check payment to: Labor & Industries.

Important: Each insignia is assigned to a specific vehicle.

1.	Serial No. or VIN No.	Dept. Insignia No.	Approved Plan No.	Fee $
Electrical Service Size /			Plumbing Fixture	
2.	Serial No. or VIN No.	Dept. Insignia No.	Approved Plan No.	Fee $
3.	Serial No. or VIN No.	Dept. Insignia No.	Approved Plan No.	Fee $
4.	Serial No. or VIN No.	Dept. Insignia No.	Approved Plan No.	Fee $
5.	Serial No. or VIN No.	Dept. Insignia No.	Approved Plan No.	Fee $
6.	Serial No. or VIN No.	Dept. Insignia No.	Approved Plan No.	Fee $

Total number of tags: _____

Select how you want your insignia(s) mailed.

☐ USPS mail ☐ Overnight at customer expense

☐ Other: _____ Carrier: _____

Acct. #: _____

For Department Use Only		
Fee Ledger No.	Check No.	Amount $
Insignia Released By	Date	To

RESET

Instructions for Application for Insignia Conversion Vendor/Medical Units

1. Enter the application date and the total fee for all insignias requested on this form.

2. Check the appropriate box for the type of insignia you are requesting.

3. Complete as much of the Manufacture/Owner information as available.

4. L&I will assign Manufacture Number upon approval of the manufacture's first plan.

5. Provide the name of the contact person requesting the insignia(s) and their contact information in case the department has questions about your application.

6. Enter the unique manufacture serial number for which an insignia is being requested. You can use the last five numbers of the vehicle identification number (VIN).

7. This box is for department use only. Leave blank.

8. If applicable, enter the previously approved plan number for which this insignia is being requested. If the insignia request accompanies a new plan approval request, you should leave this blank and the department will enter the plan approval number when assigned.

9. See WAC 296-150V-3000 for the current fee schedules.

10. Show the size of the electrical service to the unit.

11. Indicate the number of plumbing fixtures (not fixture units) within the building. Do not count icemakers. Count hot water heaters; hose bibs; etc.

12. Request additional insignias required for the building configuration or the other buildings.

13. Show the total number of insignias on this request. Indicate how you want insignias to be forwarded to the inspector. If requesting overnight delivery, you must give the carrier to be used and your account number to be billed.

Preparing for Inspections:

Visit https://lni.wa.gov/licensing-permits/manufactured-modular-mobile-structures/food-trucks-trailers/#do-you-have-a-food-truck for instructions about required inspections and insignia.

Department of Labor and Industries
Factory Assembled Structures
PO Box 44430
Olympia WA 98504-4430

FedEx/UPS Delivery:
Department of Labor and Industries
7273 Linderson Way SW
Tumwater WA 98501-5414

APPLICATION FOR INSIGNIA CONVERSION VENDOR/ MEDICAL UNITS

A separate form is required for each unit unless multiple units have the same plan approval, addendum, and design options.

Date 1	Fee Enclosed $

☐ Vendor (original) 2 ☐ Replacement

Manufacture/Owner Name 3		Mfg Number (issued by L&I) 4
Address		
City	State	Zip Code
Telephone Number	Fax Number	

Contact Name 5	Email Address	
Signature	Phone Number	Fax Number

~~A non-refundable fee is due with application. Please make your check payment to: Labor & Industries.~~

Important: Each insignia is assigned to a specific vehicle.

1.	Serial No. or VIN No. 6	Dept. Insignia No. 7	Approved Plan No. 8	Fee $ 9
Electrical Service Size / 10			Plumbing Fixture 11	
2.	Serial No. or VIN No.	Dept. Insignia No.	Approved Plan No.	Fee $
3.	Serial No. or VIN No.	Dept. Insignia No. 12	Approved Plan No.	Fee $
4.	Serial No. or VIN No.	Dept. Insignia No.	Approved Plan No.	Fee $
5.	Serial No. or VIN No.	Dept. Insignia No.	Approved Plan No.	Fee $
6.	Serial No. or VIN No.	Dept. Insignia No.	Approved Plan No.	Fee $

Total number of tags: _____ 13

Select how you want your insignia(s) mailed.

☐ USPS mail ☐ Overnight at customer expense

☐ Other: _____ Carrier: _____

Acct. #: _____

For Department Use Only		
Fee Ledger No.	Check No.	Amount $
Insignia Released By	Date	To

Department of Labor and Industries
Factory Assembled Structures
PO Box 44430
Olympia WA 98504-4430
www.lni.wa.gov

VENDOR/MEDICAL CONVERSION UNITS PRE-INSPECTION CHECKLIST

From time to time Labor & Industries receive inquiries by vendor owners, manufacturers and others on what they need to know how to get their vendor unit or medical unit approved with an insignia by Labor and Industries (as listed below). Local County/City Jurisdictions, Insurance Companies, Health Departments, and others may generate inquiries and will not accept a vendor unit unless it has had a Plan Review and field inspection by L&I to meet the requirements for usage at their respective venues.

Conversion Vendor/Medical units built to be used in Washington State are inspected by the Department of Labor and Industries, Specialty Compliance Services Division, Factory Assembled Structures and are to be converted or built to comply with the following Laws and Codes. RCW 43.22, WAC 296-150V, RCW 19.28, WAC 296-46B current edition NEC Article 551 and 552 and other applicable sections, current edition IMC, current edition UPC, current edition NFPA 1192, current edition IFC.

This checklist is designed to be generic in content and may not include all requirements for your particular installation. The Vendor unit may require a Plan Review approval and checklist installation instruction must be adhered to and available to the inspector at the time of the inspection. You may contact the L&I Factory Assemble Structures Plan Review section for additional information. Be sure you can answer YES to all of the questions before calling for inspection. Failure of the inspection will require a reinspection fee to be paid.

Please call your local L&I Factory Assembled Structures Inspector with any questions.

Reference		Compliance	
WAC 296-150V-0020	Conversion vendor/medical unit is defined as a motor vehicle or other structure that has been converted or built for the purpose of being used for commercial sales at temporary locations. The unit must be 8 feet six inches or less in width (exterior floor measurement) in the set-up position, and the inside working area must be less than 40 feet in length (interior floor measurement) and are: (1) transportable in only one section (2) designed for highway use (3) temporarily occupied for distribution of items, e.g., food; (4) built on a permanent chassis; and (5) include at least one of the following systems: Plumbing, mechanical or electrical.	Yes ☐	No ☐
WAC 296-150V-0210	If you are applying for insignia, you must have your design plan approved and your conversion vendor/medical unit inspected and approved by L&I. Complete Application for Insignia in its entirety including section (1) starting with Mfg. Serial No.	☐	☐
WAC 296-150V-0220	Upon request L&I Factory Assembled Structures Plan Review, will provide you with a packet of information that includes all required forms.	☐	☐
WAC 296-150V-0300	Design-plan approval required when you build a new unit, you modify an approved design plan through addendums; you add options to an approved design plan through addendums	☐	☐
Electrical	Show the general location of outlets, lights, switches, and the main distribution panel box. Include a schedule showing what the breakers in the main panel box are including breaker sizes and what they control. Provide electrical load calculations that show the overall electrical demand in amps.	☐	☐
Mechanical	If you have gas appliances in your vendor unit, you must show the gas piping layout and size. Provide BTU/H input requirements for all gas appliances. Show the location of the gas supply inlet or tank. Provide the type of fuel (i.e. natural gas or propane) and the length of the piping run from the tank or inlet to the furthest appliances.	☐	☐

Reference		Compliance	
Plumbing	Show the locations of all sinks, holding tanks, and other plumbing fixtures. Include pipe sizes for water supply and drainage, waste and vent pipes. Provide information on the operating pressure in the water supply system, length of water piping from the inlet or pump to the furthest fixture. Show the location and size of the drainage system outlet. Provide type of piping material being used for water and DWV.	Yes ☐	No ☐
Structural	Only concentrated loads of 500 lbs. or more in a 16 square foot area need to be engineered.	☐	☐
WAC 296-150V-1420	Provide label at exterior gas connection listing type of system (LP or NATL), BTU Input Rating and if excess input is allowed.	☐	☐
WAC 296-150V-1100	The flame-spread requirements for all walls and ceilings must be 200 flame-spread or less.	☐	☐
WAC 296-150V-1110	The exposed wall adjacent to the cooking range must be 50 flame-spread or less, such as 5/16 inch gypsum board or material having equivalent fire protective properties. All openings for pipes and vents in furnace and water heater spaces shall be tight-fitted or fire-stopped.	☐	☐
WAC 296-150V-1120	The bottom and sides of combustible cabinets over cooking appliances or tops including a space of 6 inches from the edge of the burners must be protected with at least 5/16 inch sheetrock with a 25 flame spread. This material must be behind deep fat fryers, grills, ranges, and other cooking appliances. It must extend 6 inches beyond the edge of the appliance and range hood. (1) Range hoods for commercial equipment must meet the requirements of the International Mechanical Code such as Type I or II hoods and Fire suppression. (2) Range hoods for noncommercial equipment may be of a residential type, the hood must be centered over and at least as wide as the top of the cooking appliance.	☐	☐
WAC 296-150V-1180	Pass-through window areas shall be safety glazed based on the IBC 2406.1 Each pane of safety glazing installed in a hazardous location shall be identified	☐	☐
WAC 296-150V-1185	The exit door must have at least 28 inches wide opening by 72 inches high, units with doors less than 28 inches in width must have a second means of exit. The second means of exit shall be 24 inches by 17 inches. When there are employees, a minimum of 28 inch clear door opening must be provided	☐	☐
WAC 296-150V-1303	Storage batteries must be securely attached to the vendor unit. They must be installed in an area which is vapor tight to the interior and ventilated directly to the exterior. When batteries are installed in a compartment, the compartment must be ventilated with openings not less than 2 square inches at the top and 2 square inches at the bottom. Batteries shall not be installed in a compartment containing spark or flame producing equipment.	☐	☐
WAC 296-150V-1350	LP-Gas containers must be mounted on either; (1) the A-frame and not lower than the bottom of the trailer frame. (2) installed in a compartment that is vapor-tight to the inside of the vendor/medical unit and accessible only from the outside; or be mounted on the chassis or to the floor and neither the container nor its supports may be lower than the top of the axle height.	☐	☐
WAC 296-150V-1350 NFPA1192 5.2.6.1	LP-Gas container being housed in a compartment enclosure shall be ventilated at or near the top and at the extreme bottom to facilitate diffusion of vapors. The vents shall be equally distributed between the floor and ceiling of the compartment. Vents shall have an unrestricted discharge to the outside atmosphere. LP-Gas containers shall be secured in place so they will not become dislodged.	☐	☐
WAC 296-150V-1360-1390	Vendor & Medical units using gas may be piped for LPG, NG or both. Fuel gas piping shall not be concealed inside walls or floors of the unit. It may pass perpendicular through a wall or floor only when protected by a weather resistant and snug fitting grommet. Only pipe joint compound approved for the type of Fuel gas & Fuel gas pipe shall be used and shall be supported every 4 feet by metal hangers or strapping or by a structural member. Fuel gas piping shall be rigidly anchored within 6 inches of the supply connections.	☐	☐

Reference		Compliance	
		Yes	No
WAC 296-150V-1410	Fuel gas piping shall not be used for an electrical ground. Fuel gas line must be bonded with a number 8 copper minimum or equal conductor to the ground buss or the electrical panel	☐	☐
WAC 296-150V-1440	A full-way fuel gas shut off valve shall be installed with-in 6 feet of the cooking appliance or within 3 foot of any other appliance inside the unit. A shut off valve may serve more than one appliance	☐	☐
WAC 296-150V-1450	The fuel gas piping system must stand a pressure of at least 10 psi gauge for a period of not less than 15 minutes without showing any drop in pressure. Pressure must be measured with a gauge calibrated to be read in increments of not greater than 1/10 pound. The source of pressure must be isolated before the pressure tests are made. Before a test is begun, the temperature of the ambient air and of the piping must be approximately the same, and constant air temperature must be maintained throughout the test.	☐	☐
WAC 296-150V-1550	Drain outlets must be equipped with a watertight cap or plug that must be permanently attached to the unit.	☐	☐
WAC 296-150V-1570	All piping for potable water shall be of approved material. When potable water holding tanks are used they shall be a listed product, (IAPMO, NSF, & UPC). All potable water supply connections shall be equipped with a water tight cap or plug that is permanently attached to the vehicle, chain or strap.	☐	☐
WAC 296-150V-1580	Water heater relief valves must be provided with full-size drains. Drains must be directed to the exterior of the unit, exiting at least 6 inches above the ground, and must exhaust downward. Drain lines must be of a material approved for hot water distribution and must drain fully by gravity, must not be trapped, and must not have their outlets threaded.	☐	☐
WAC 296-150V-1590	Waste water holding tanks must be listed for the intended use, securely installed, easily removable for service, Neither the inlet nor vent fitting may extend downward into the tank more than 1-1/2 inches. Drain opening must be located at the lowest point of the tank. Tanks must be vented at the highest point in the top of the tank by one of the following methods; (1) A 1-1/4 inch diameter vent pipe. (2) A continuous vent serving as a drain from one additional fixture provided the drain portion is increased one pipe size larger than the connected trap arm. (3) Two or more vented drains when at least one is wet vented and each drain is separately connected to the top of the tank. All waste lines from sinks shall be a minimum of 1-1/2 inches, ABS or equivalent. Drain lines from hand wash sink may be 1-1/4 inches. An auto-vent may be used to vent drain lines from 1-2 compartment sinks. Three compartment sinks shall be vented per Uniform Plumbing Code. The waste water tank shall have a minimum of 1-1/4 inch vent extending to the outside of the unit at least 6 foot above the ground. The tank must be approved for this purpose. IAPMO, UPC	☐	☐
NFPA 1192 – 5.2.5	Propane containers located less than 18 inches from the exhaust system, the transmission, or a heat-producing component of the internal combustion engine shall be shielded by a vehicle frame member or by a noncombustible baffle with an air space on both sides of the frame member or baffle.	☐	☐
NFPA 1192–6.4.5	Internal combustion engine-driven generator units shall be listed and installed in accordance with manufacturer's instructions and shall be vapor resistant to the interior of the vehicle. The generator compartment shall be lined with galvanized steel not less than 26 MSG thick	☐	☐

Reference		Compliance	
IMC 507.2.1 IMC 509	Type I hood, classified as commercial equipment, shall be installed where cooking appliances produce grease or smoke, such as occurs with griddles, fryers, boilers, ovens, ranges and wok ranges. Commercial food heating-processing appliances required to have a Type 1 hood shall be provided with an automatic fire suppression/extinguishing system to protect the cooking equipment. Per IMC 509	Yes ☐	No ☐
IMC 507.2.2	Type II hood shall be installed where cooking or dishwashing appliances produce heat or steam and do not produce grease or smoke, such as steamers, kettles, pasta cookers and dishwashing machines.	☐	☐
NEC 404.8	The electrical service panel shall be located so that breakers may be operated from a readily accessible place. They shall be installed such that the center of the grip of the operating handle of the circuit breaker, when in its highest position, is not more than 6' ft 7" inches above the floor or working platform	☐	☐
NEC 551.41(C)	GFCI, Ground-Fault Circuit-Interrupter receptacles required when the receptacles are installed to serve the countertop surfaces and are within 6 feet of any lavatory or sink and when located on the exterior side of the vehicle.	☐	☐
NEC 551.42 (C)	A maximum of two to five 15- or 20-ampere circuits to supply lights, receptacles outlets, and fixed appliances shall be permitted. Such vendor/medical units shall be equipped with a distribution panel board rated at 120 volts maximum with a 30-ampere rated main power supply assembly	☐	☐
NEC 551.42 (D)	A 50-ampere, 120/240-volt power supply shall be used where six or more circuits are employed. It shall use a listed 50-ampere, 120/240-volt main power-supply assembly	☐	☐
NEC 551.44	Power Supply Assembly, (A) (B) (C) (D) Fifteen, Twenty, Thirty and Fifty-ampere service panels shall use a listed main power supply assembly for their respective ampere service.	☐	☐
NEC 551.45(B)	The distribution panel board shall be installed in a readily accessible location. Working clearance for the panel board shall not be less than 24 inches wide and 30 inches deep. Exception 1: Where the panel board cover is exposed to the inside aisle space, one of the working clearance dimensions shall be permitted to be reduced to a minimum of 22" inches. A panel board is considered exposed where the panel board cover is within 2" inches of the aisles finished surfaced	☐	☐
NEC 551.46	The power supply cord shall be installed with a strain relief connector listed for use in wet location. The strain relief is intended to keep the cord secured so that conductors will not be compromised in the electrical service panel. The cord assembly shall have permanent provisions for protection against corrosion and mechanical damage while the vehicle is in transit	☐	☐
NEC 551.56	All exposed non current carrying metal parts that may become energized shall be effectively bonded. A bonding conductor shall be connected between the distribution panel board and an accessible terminal on the chassis	☐	☐
NEC 517.13	All branch circuits serving patient care areas shall be installed in a metal raceway system, or a cable having a metallic armor or sheath assembly qualifying as an equipment grounding conductor. All receptacles and electrical equipment over 100 volts, and subject to personal contact, shall be connected to an insulated copper equipment grounding conductor. The equipment ground shall be installed in the same metal raceway, or listed cable having a metallic armor or sheath assembly, with the branch circuit conductors.	☐	☐