



STATE OF WASHINGTON
DEPARTMENT OF LABOR AND INDUSTRIES

Factory Assembled Structures Program
PO Box 44440 □ Olympia, Washington 98504-4440

**VENDING AND MOBILE MEDICAL UNIT ADVISORY COMMITTEE MEETING
FEBRUARY 9, 2017, 9:30 A.M. – 12:30 P.M.**

Committee Members:

James Barrington, Chair, Seattle Food Truck Alliance
Jennifer Tam, City of Seattle, Assoc. of Cities
Dermott Murphy, WSP

Alfredo Ortega, Jr., Seattle Food Truck Builders
Jocelyn Ortega, Seattle Food Truck Builders
Samantha Louderback, WA Hospitality Assoc.

Lori Johnson, City of Seattle, WA State Food Trucks Assoc.
Lou Malattia, WABO
Penny Nelson, Assoc. of County Fairs, Vice-Chair
(*Absent*)
Joan Brown, FAS Advisory Board (*Absent*)
Brad Banks, Local Public Health Officials (*Absent*)
Dan McNeely, Manufacturers (*Absent*)

Guests:

Corey Thomas, Renton Fire Department

L&I Staff:

Craig Sedlacek, Secretary, FAS Program Manager
Matthew Erlich, Public Affairs
José Rodriguez, Asst. Director of Field Services and Public Safety
Alicia Curry, FSPS Administration

Dean Simpson, Contractor Registration/Plumbers Program Manager
Chris Friedly, Electrical Program
Peggy Noble, FSPS Administration

A. PROCEDURAL

1. Call to Order: Craig Sedlacek, Secretary called the meeting to order at 9:35 a.m.
2. Introductions and safety tip.
3. Approval of the Meeting Minutes for August 23, 2016, Committee Meeting

B. AGENDA ITEMS

1. Review NFPA 96 Standards and new mobile food cooking rules

Craig Sedlacek gave a presentation on the National Fire Protection Agency (NFPA) 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. The new 2017 edition of the NFPA is available for viewing on the NFPA web site but has not been published. The Annex B contains the requirements for Mobile and Temporary Cooking Operations which pertains to commercial cooking equipment, ventilation hoods, fire suppression and gas piping systems. The department is reviewing the NFPA standards to determine if the new requirements should be adopted in the rules.

Concerns were discussed about the NFPA standards and the ability to enforce these standards in rural areas, due to limited resources. The committee members discussed the need for uniform rules across the state to eliminate confusion for food truck owners. Currently, there are approximately 800 licensed food truck vendors in the state. The majority of these vendors are in business for 1 to 2 years.

2. Briefing on rule changes to Chapter 296-150V WAC

Craig Sedlacek provided the committee with an update on the rule changes to [Chapter 296-150V WAC](#) for Conversion Vending Units and Medical Units. The department is considering adopting the NFPA 96 standards in the rules. The rulemaking process is tentatively scheduled to begin in May or June 2017. Committee members are on the stakeholder list for the WAC rules and will be able to review and provide public comment on the draft language.

3. Presentation on overall state/county/city process for food trucks

Lori Johnson, Washington State Food Truck Association, City of Seattle gave a presentation on the Mobile Food Vending process (e.g., business plan, permitting, location, etc.) in the City of Seattle and discussed the requirements. Also, provided was an NFPA Fire Safety Tips for Mobile Cooking Operations for food truck safety. It can take an estimated 2 years to become ready as a food truck owner. Lori requested if the committee has any recommendations or feedback on the Mobile Food Vending process document to please contact her. The document and Startup Kit is available on the [WA Food Truck Association's](#) web site.

4. Discuss recommendations by the committee for statutory changes

The issue of wear and tear on propane lines and tanks was brought forth as a concern. Food Vendors are regularly changing propane tanks and older tanks continue to be used. The committee discussed performing annual pressure check of pressure lines or that tanks should be checked annually or within an appropriate timeframe. L&I performs an initial inspection of piping in food trucks, but there are no annual inspection requirements. Craig Sedlacek informed the committee the U.S. Department of Transportation (US DOT) regulates propane tank safety. US DOT has provided him with safety information on propane tanks which he will share with the committee.

Lori Johnson informed the committee the Washington Food Truck Association would like to mandate annual fire safety training courses. However, this proposal would need to involve the City/County Health Department's or Fire Marshal's Office for any proposed legislation. An NFPA regional office has agreed to provide the training to operators. The committee

discussed a few concerns, such as how to train employees and not just owners and if the course should be on-line or classroom training.

The committee proposed the option of mandating propane detectors, as this is not an existing requirement. The existing law requires some tanks to be certified every 12 years, but does not address the propane valve.

A committee member suggested to add “light fixtures approved for location” to the department’s food truck checklist.

Determinations:

The committee agreed upon two concepts as statutory changes:

- Required periodic safety inspections for food trucks.

MOTION: The motion was unanimously approved.

- Required training in fire suppression, electrical, fire extinguishers, etc. for food truck owners and workers with a training certificate. The frequency of this training would be determined at a later date.

MOTION: The motion was approved with one vote opposed.

5. Discuss reporting requirements and legislative process

Craig Sedlacek will discuss the next steps for reporting the statutory changes to the legislature with Tammy Fellin, Assistant Director of Legislative and Governmental Affairs.

6. Next steps and wrap-up

The members agreed that in-person meetings are no longer needed. The next meeting will be a teleconference.

The meeting adjourned at 11:50 a.m.

James Barrington, Chair

Craig Sedlacek, Secretary