



**STATE OF MONTANA**  
**DEPARTMENT OF JUSTICE**  
**DIVISION OF CRIMINAL INVESTIGATION**  
**FIRE PREVENTION AND INVESTIGATION SECTION**

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State Fire Marshal

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3/11/2024

2021 IFC Mobile Food Preparation Vehicles, Section 319

Please keep in mind the following fire code regulations for mobile food preparation vehicles as you prepare for Montana fair season:

1. Compliance Deadline: Mobile food preparation vehicles manufactured before the adoption of the fire code must comply with sections 319.3 and 319.4 by May 1st, 2024.
2. Requirements for Cooking Equipment:
  - Cooking equipment that produces grease-laden vapors must be equipped with a kitchen exhaust hood (Type I hood).
  - Cooking equipment must be protected by automatic fire-extinguishing systems.
  - For deep fat frying of any food medium, a Type I hood with a suppression system is required.
  - Flattop grilling of any protein (such as frying hamburgers) necessitates a Type I hood with suppression system.
3. Fire Extinguisher Requirement: A Class K fire extinguisher must be provided.
4. Exceptions for Electric Cooking Appliances:
  - Type I hood is not required for electric cooking appliances if an approved testing agency provides documentation that the appliance effluent contains 5mg/m<sup>3</sup> or less of grease when tested at an exhaust flow rate of 500 cfm in accordance with UL 710B.
5. Exceptions for Specific Cooking Scenarios:
  - If only steam is produced, a suppression system is not required; only a Type II hood is needed.
  - Pre-cooked proteins, such as warming meats or cold cuts, where the production of grease-laden vapors is below the 5mg/m<sup>3</sup> threshold, do not require a Type I hood with suppression system.
  - When cooking soup on an induction plate or using a panini press with pre-cooked proteins, a Type I hood with suppression system is not required.
6. Different Hood Requirements for Cooking Activities:
  - For activities like preparing a "grilled cheese sandwich," only a Type II hood is required.
  - For deep fat frying or flattop grilling of proteins, a Type I hood with suppression system is necessary.

Following these regulations will help ensure the safety of food preparation operations within mobile food preparation vehicles.

Sincerely,

A handwritten signature in black ink that reads "Dirk M. Johnson".

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