

# Mobile Food Vendor Guidelines

## Liquid Petroleum Gas (LPG):

1. Annual documentation from a Certified Master Plumber or licensed LP Gas technician indicating **piping** (not connected to appliances) annual pressure test(3psig for 10min), and a **system** pressure test (appliances connected at system pressure) has been successfully completed. Documentation of test within 90 days of inspection. This will be required for initial permitting in addition to ongoing permit renewal. Documentation must include date of test, pressure and duration of test, name and license number of plumber or technician, and license plate number of mobile food vendor.
2. LPG piping shall be of an approved, labeled and listed type for use with the cooking appliances. Rubber type hoses shall not be allowed. All piping shall be in accordance with 2015 IFC Chapter 61 and, NFPA 58. All piping shall be protected against physical damage.
3. Food Truck- Maximum of 200 gallons LPG located in an ASME motor fuel cylinder within a vented compartment and located in front of the rear bumper and behind the front axle.
4. Food trailer- Maximum of 200 gallons LPG located outside, but mounted upon the trailer in a protected location. Must be mounted in front of the rear bumper if in an ASME Motor fuel cylinder within a vented compartment.
5. LPG cylinders shall not exceed 100 pounds.
6. LPG cylinders shall have an approved, labeled, and listed shut-off valve.
7. All LPG cylinders shall be protected from damage and secured with a solid bracket.
8. The use or storage of LPG cylinders inside trucks and/or trailers is prohibited.
9. All valves must be turned off when appliances/cylinders are not in use. Manual shutoff valves are required at the point of use (the appliance) and at the supply.
- 10. "No Smoking" signs shall be posted. The signage should be visible near any propane containers. Additionally "No Smoking" signage shall be posted on mobile food unit in accordance with Code of City Ordinance Chapter 17 Article III. SMOKING REGULATIONS**

## Electrical:

1. Extension cords shall not be utilized, nor are they a substitute for permanent wiring.
2. An appropriate sized power supply cord with corresponding connections will be allowed. The cord will be sized according to the vehicles electrical demands.
3. Appliances shall be plugged directly into electrical outlets.
4. Electrical outlets within six feet of a wet location shall be ground fault circuit interrupter (GFCI) protected. All exterior outlets shall be GFCI protected and weather proof.
5. All wiring must be in conduit. All breaker panels, junction boxes, outlets, switches shall have proper cover.

**Fire Extinguishers:**

1. All extinguishers require annual inspection by a Texas Licensed Fire Extinguisher Company. Required extinguishers must be properly mounted and readily accessible.
2. At least one portable extinguisher of the 2A-10BC rating shall be accessible to the interior of the food truck/trailer.
3. Units utilizing oil/grease fryers are required to have a Class K fire extinguisher on the unit.
4. Solid Fuel appliances with a fire box are required to have one 2.5 gallon or two 1.5 gallon Class K extinguishers.

**Fire Suppression System:**

1. **2015 IFC<sub>la</sub> section 609.2 Where Required.** A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors, including but not limited to cooking equipment used in fixed, mobile, or temporary concessions, such as trucks, buses, trailers, pavilions, or any form of roofed enclosure, as required by the fire code official.  
**“Exceptions:**
  1. *Tents, as provided for in chapter 31*
  2. *A Type I hood shall not be required for an electric cooking appliance where and approved testing agency provides documentation that the appliance effluent contains 5 mg/m<sup>3</sup> or less of grease when tested at an exhaust flow rate of 500 cfm (0.236 m<sup>3</sup>/s) in accordance with UL 710B.***Additionally,** fuel gas and power provided for such cooking appliances shall be interlocked with the extinguishing system, as required by section 904.12.2. Fuel gas containers and piping/hose shall be properly maintained in good working order and in accordance with all applicable regulations.
2. Type I hoods shall be protected by a fixed fire extinguishing system.
3. A Biannual system inspection is required for all fire suppression systems by a Texas licensed fire suppression company.
4. All cooking surfaces and hoods are to be kept clean to prevent grease build-up.

**Cooking Equipment and Appliances:**

1. All cooking appliances shall be of an approved type. Listed and labeled for the intended use. Propane appliance can be approved by the following testing labs: UL, CSA, CGA, AGA and/ or ETL.
2. Cooking appliances shall have an approved, labeled and listed on-off valve.
3. All appliances shall be installed according to the manufactures instruction.
4. Water heaters or hot water tanks shall be installed in accordance with the International Plumbing Code and manufacturer’s installation instructions and shall include venting of the tank.

**Fire Lanes/ Fire Access and Drive Ways:**

1. **Food Trucks/Trailers** shall not park/operate in marked fire lanes, fire breaks, or alleys.
2. They shall not block fire department access or drive ways that serve as access.
3. They shall not park/operate within 10 Feet of a building/structure , or another mobile food vendor.
4. They shall not park/operate blocking access or egress from any exit, or exit discharge to a building.
5. They shall not park/operate within 15 Feet of a fire hydrant, building FDC (fire department connection), or any other fire protection equipment.

**Prohibited Cooking:**

1. Solid fuel cooking is prohibited with the exceptions: The cooking device is listed and approved for mobile food cooking applications. Solid Fuel appliances with a fire box are required to have one 2.5 gallon or two 1.5 gallon Class K extinguishers. Solid fuel shall be ignited with a match, a listed approved built in gas flame, or other approved ignition source. At no time shall solid fuel be ignited by a combustible or flammable liquid when the pit/firebox is installed in an enclosed environment.
2. OPEN FLAME-Warming and cooking devices that utilize fuel made from denatured and jellied alcohol EXAMPLE ("Sterno","canned heat") designed to be burned directly from its can.
3. Coleman Stove, Grills or equivalents are prohibited.

**Generators:**

1. **Generators** fixed or portable shall be used, and in a safe working condition according to manufactures requirements.
2. Portable generators shall be poitioned so the **exhaust** complies with the following  
**Located**-operated no less than 10 feet from openings, air intakes, means of egress, combustibles, or public areas.  
**Positioned**- pointed away from any building, mobile,or temporary cooking operation.
3. **Refueling**- of combustion engine power sources shall be permitted only when the electric generators and internal combustion power sources are not in use. Refueling shall not be allowed during mobile/temporary cooking operations. Refueling of electrical generators from an approved container shall be permitted when the engine is shut down and the surface temperature of the engine has cooled sufficiently so as not to ignite the fuel.
4. Flammable and combustible liquids shall be seperated from combustible materials and ignition/heat sources by at least 10 Feet. No flammable liquids shall be stored inside the occupied areas of the mobile food unit. *"Fuel used for generators should be kept in a 5 gal or less, metal safety container that is UL or FM listed **and not stored in an occupied area.**"*