



CORPUS CHRISTI FIRE PREVENTION MOBILE FOOD VENDOR REQUIREMENTS

FIRE EXTINGUISHER REQUIREMENTS

1. All commercial cooking operations require at least one 2A10BC rated (5 or 6 pound size) fire extinguisher. (E.g. fires involving combustible material, or solid fuel cooking operations.)
2. All solid fuel cooking appliances shall have one listed 2-A water mist fire extinguisher or at least one (1.6) gal. Class K wet chemical fire portable fire extinguisher with a minimal travel distance of ten feet to each solid fuel cooking appliance.
3. All commercial kitchens require one class K wet chemical portable fire extinguisher for all fryers, griddles, stove tops & wood/charcoal cooking applications. (For fires involving vegetable or animal oils & fats and solid fuels)
4. Required fire extinguishers are to be maintained with current inspection; fully charged (gauge indicated full) in accordance with NPFA 10 and be mounted in visible, approved locations.

VENTHOOD REQUIREMENTS:

No hood or automatic fire extinguishing system is required if the food is cooked elsewhere and is simply being kept warm in a crock pot or roaster oven.

If the operation involves exposed surface cooking (IE: Stovetops, griddles, fryers, grills, ETC.) it requires a commercial kitchen exhaust hood meeting the following standards:

1. Type I Commercial kitchen exhaust hood and duct system with exhaust fan listed for commercial cooking equipment or a type 2 commercial kitchen exhaust hood and duct system with exhaust fan and approved by the AHJ.
2. An automatic fire extinguishing system complying with ANSI/UL 300 and having current proof of inspection every 6 months by authorized installer.
3. Installation of systems shall be performed only by persons certified and properly trained and qualified to install the specific system being provided.
4. If, upon inspection, the exhaust system is found to be contaminated with deposits from grease-laden vapors cleaning is required by a properly trained, qualified and certified person(s) acceptable to the authority having jurisdiction.
5. The initial acceptance test on the fire suppression system installed within the local jurisdiction shall be conducted by the Fire Marshal's Office and Texas Dept. of Insurance Licensor's system installer.
6. The system is to be maintained in operative condition.

COMPRESSED GAS (LPG)

1. LP-gas systems shall comply with NFPA 58
2. Entire gas plumbing system must have an annual inspection and be pressure tested by a plumber licensed through The Railroad Commission for LP/Propane use. Cooking appliances must be listed for use with propane.
3. Propane System Inspection Report to be completed by licensed propane inspector and posted in the trailer for CCFD Inspectors review. This in no way relieves the licensed propane inspector of his/her responsibility to comply with all applicable adopted codes, ordinances and laws for propane installation and use.

To find propane licensed plumbers in Texas go to:

http://www.rrc.texas.gov/media/38547/onlinedatalookup_plumber-acr.pdf

4. LP/Propane cylinders are not to be mounted directly on roofs or ahead of the front axle on food trucks, below the lowest part of vehicle frame, near the exhaust of the vehicle or beyond the rear bumper of the vehicle and secured in an upright position
5. The relief valve discharge from the propane cylinder shall not be less than 3 feet measured horizontally along the surface of the vehicle to openings in the vehicle.

Propane burning appliances, tanks and piping should be properly secured and remain secured by one of the following methods (unless actively being refilled)

1. Propane bottles nested and secured by one or more restraints with vehicular roll over/tip over protection.
2. Appliances and propane bottles secured by one or more restraints to a fixed object.
3. Minimum of 10 foot clearance from any trash or combustible material.

Propane bottles are not to be kept in passenger area of vehicle. If stored in compartments, it should be gastight with respect to the passenger compartment and properly vented to the outside, with the vents located near the top and bottom of the enclosure that are 1-2 inches long. The bottom vent should be located 1 inch from the bottom of the compartment. The compartment shall not contain flame- or spark-producing equipment.

1. Maximum allowable quantity of propane allowed on site is 150 lbs. (127.5 gals.) aggregate water capacity.
2. LP-Gas systems shall be inspected prior to each use or cylinder change out.
3. Field welding shall not be allowed on LP-Gas cylinders.
4. LP-Gas cylinders shall have permanent protection for cylinder valves and connection.
5. There shall be a quarter-turn manual gas ball valve installed within the LP-Gas piping for emergency shutoff use and shall be installed on the exterior of the vehicle and readily accessible. With sign stating: "Emergency LP-Gas Shut Off"
6. Regulators shall be installed with the pressure relief vent opening pointing vertically downward to allow for drainage of moisture collected on the diaphragm of the regulator.

7. There shall be no fuel connection between a powered vehicle and trailer or other vehicle units. (No sharing of propane or generator power)
8. Stored cylinders should have screw-on-type caps or collars, regardless of whether they are full, partially full, or empty, and cylinder outlet valves shall be closed.
9. Gas-fired cooking appliances shall be equipped with shutoffs
10. A permanent caution plate shall be provided, affixed to either the appliance or the vehicle outside of any enclosure and adjacent to the container(s), and shall include the following items:

CAUTION:

1. Be sure all appliance valves are closed before opening container valve.
2. Connections at the appliances, regulators, and containers shall be checked periodically for leaks with soapy water or its equivalent.
3. Never use a match or flame to check for leaks.
4. Container valves shall be closed when equipment is not in use.

Gas-fired cooking appliances shall be equipped with automatic devices designed to shut off the flow of gas to the main burner and the pilot in the event the pilot flame is extinguished. The vehicle shall not be parked near sources of heat, open flames, or similar sources of ignition, or near unventilated pits.

SOLID FUEL COOKING REQUIEMENTS:

1. The combustion chamber of solid fuel cooking operations shall be scraped clean to its original surface once each week and shall be inspected for deterioration or defects. Any significant deterioration or defect shall be immediately repaired.
2. Solid fuel cooking operations shall not be installed in any location where gasoline or any other flammable vapors or gases are present.
3. Solid fuel cooking appliances shall be installed on floors of noncombustible construction that extend 3 feet in all directions from the appliance unless the appliance is listed for zero-clearance.
4. Where storage is in the same space as the solid fuel appliance or in the same space as the fuel-loading or clean-out doors, fuel storage shall not exceed 1-day supply.
5. Fuel shall be stored 3 feet from any cooking appliance.
6. Fuel may not be stored within the path of ash removal.
7. Fuel shall be separated from all flammable liquids, all ignitions sources, all chemicals and all food supplies and packaging goods.
8. Solid fuel shall be ignited with a match, an 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 is installed in an enclosed environment.
9. Solid fuel shall be added to the fire in a safe manner and in ways not creating a higher flame than is required.

10. All ash shall be removed at regular intervals and in a safe manner and completely extinguished prior to placement into a heavy metal container (or dumpster) suitable for that purpose.
11. No solid fuel cooking device of any type is permitted for deep-fat frying involving more than 1qt. of liquid shortening, nor shall any solid fuel cooking device be permitted with 3 ft. of any deep fat frying unit.

ELECTRIC GENERATORS:

1. Electric generators not mounted on the vehicle shall be located at least 12 ft. from mobile or temporary cooking operations and shall be isolated from physical contact by the installation of physical guards, fencing, or an enclosure.
2. Vehicle mounted generators shall comply with the provisions of NFPA 70
3. The generator shall be positioned so that the exhaust complies with the following:
 - A. Located at least 12 ft. from openings, air intakes, and means of egress
 - B. In a position pointed away from any building
 - C. In a position pointed away from any mobile or temporary cooking operations
4. Vehicle mounted generators shall be listed and installed in accordance with the manufacturer's instructions and shall be vapor resistant to the interior of the vehicle.
5. Liquid fuel lines and exhaust systems shall not penetrate into the area.
6. Holes into the living area shall be sealed.
7. Refueling of internal combustion engine power sources shall be permitted only when the electric generators and internal combustion power sources are not in use.
8. Refueling of internal combustion engines shall not be allowed during mobile or temporary cooking operations.
9. Refueling of electric generators from a 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 upon refilling.

GENERAL REQUIREMENTS:

EMERGENCY EGRESS MUST BE MAINTAINED INSIDE THE VENDOR TRAILER WITH A CLEAR UNOBSTRUCTED PATH TO EXIT.

1. "No Smoking" Signs are to be conspicuously placed on vehicle. No smoking shall be maintained within 25 feet of propane cylinders and 50 ft. gasoline storage or refilling operations.
2. If a heat source is nonelectric and open flames are used, at least one listed carbon monoxide detector shall be installed.

3. To provide safe working environment employees should be provided with training in emergency response procedures including the following:
 - A. Use of portable fire extinguishers and activation of vent a hood extinguishment system.
 - B. Shutting off fuel sources
 - C. Notifying the local fire dept.
 - D. Refueling internal combustion engines power sources
 - E. LP gas cylinder change out and performing leak tests of LP-gas systems.
4. Cooking equipment shall not be operated while its fire-extinguishment system is nonoperational or impaired.
5. All wiring and electrical equipment shall comply with NFPA 70 and shall not pose an electrical shock or fire hazard.
6. All equipment and its performance shall be maintained in good working condition.
7. All cooking equipment that is powered on during transit shall be listed as installed for such use.
8. The placement of the concession operation is not allowed to interfere with fire lane, fire break, fire hydrant, or exit access of any proximate structures or other vendors in operations. A minimum of 10 feet separation distance is required between individual vendors and their equipment. All equipment (propane, generator) is to be kept out of public access.
9. Mobile or temporary cooking operations shall be separated from the entrances and other exits of buildings or structures, combustible materials, vehicles and other cooking operations by a clear space distance of 10 ft.
10. When the mobile vehicle is parked, the vehicle shall be stabilized so that it will not move; either by jacking the vehicle or placing wheel chocks around the wheels.
11. Cooking operations in tents shall be conducted in accordance with NFPA 102
12. Mobile Units shall not use electricity from a nearby structure except by written authorization from the business owner with appropriate RV connections to the vehicle.
13. No excessive use of extension cords
14. Properly grounded to frame of vehicle with GFI protection.
15. Fuel is to be stored in spring loaded UL or FM approved safety cans. Refueling is not permitted in areas occupied by the public or near equipment that is hot. Maintain universal precautions for use of propane.

NOT ALL INCLUSIVE- A SAFETY INSPECTION MAY REVEAL OTHER AREAS OF CONCERN.

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