



Travis County Fire Marshal's Office
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September 21, 2017

Mobile Food Vending Unit Checklist

This inspection is a general fire/life safety inspection of the MFV Unit on the date shown on the inspection form. It is not an approval of the MFV Unit's structural design, or road-worthiness. TCFMO reserves the rights to modify the requirements for MFV Units operating within unincorporated Travis County based upon future code adoptions or on future identified risks to the operators and/or the public.

While this list cannot possibly cover every scenario or type of mobile vending unit, the Travis County Fire Marshal's Office has provided the following guidelines as a tool to ensure all mobile vending units meet the same minimum requirements. While this list may not be all inclusive of every fire safety requirement, it should be used as a guide to ensure your vehicle meets the minimum requirements. Prior to having your unit inspected, please ensure that your mobile vending unit has met these conditions

Location of Mobile Units:

- Units shall not be closer than 20 feet to any structure.
- All Mobile Units must remain at least 15 feet away from any fire hydrant.
- Mobile Units shall not block access to a Fire Department Connection (FDC).
- Mobile Units shall not obstruct any entrances or exits from a structure.
- Exits of mobile units shall not be obstructed.

Electrical:

The scope of the inspection related to the electrical system within Mobile Food Vending Units covers only the basic life-safety hazards. All installations, repairs and/or modifications performed on the electrical system shall be conducted by an electrician currently licensed by the State of Texas to the standards of the applicable codes.

- Mobile Units shall not use electricity from a nearby structure
- No GFCI within 6 ft. of water source, sink, faucet, or hose bib

- No excessive use of extension cords.
- Breaker boxes and junction boxes shall have proper cover.
- All wiring must be in conduit.
- Improper use of electrical accessories and overloading of circuits prohibited.
- Annual Inspection from a licensed electrician must be provided at time of inspection and must include:
 - Original document at inspection. (Not a copy)
 - Name, address, license number and phone number of electrician performing test.
 - License plate number of mobile vending unit

Propane Cylinders:

- A maximum of three propane cylinders are allowed totaling 84 lbs. The cylinders cannot be manifolded together.
- Propane cylinders need to be requalified every 12 yrs. A current date of manufacture if new or requalification stamp is required on all cylinders.
- Cylinders must be in upright position
- Cylinders should be in good condition without dents, scrapes, gouges, or defects.
- Propane cylinders should be stored at least 10 ft. away from trash and combustible materials.
- Cylinders must be constructed and marked in accordance with specifications for propane cylinder cylinders in the U.S. Department of Transportation.

Propane Cylinder Location:

- Propane cylinders (Including spares) shall not be located:
 - On rear bumpers, on exterior sides of vehicle, or roofs
 - Below the lowest part of the vehicle frame
 - Inside improperly vented or unvented trunks or beds of vehicles
 - Inside passenger compartments of vehicles
 - On ground.
- The propane storage compartment shall be ventilated with at least two vents(one top of compartment and one bottom of compartment), each vent having an aggregate area equal to at least .5 square inches for each 7 lbs. of the total propane fuel capacity of the maximum number of the largest cylinders the compartment can hold.
- Vendor will be required to have propane cylinders on vehicle to demonstrate how cylinders are secured to vehicle. Propane cylinders must be secured as to prevent propane bottle from leaving mount or cage in the event of vehicle crash or rollover.
- Storage must be in compliance with NFPA 58.
- The relief valve discharge from the propane cylinder shall not be less than 3 ft. measured horizontally along the surface of the vehicle to:
 - Openings in the vehicle
 - Propane burning appliance intake or exhaust vents
 - All internal combustion engine exhaust terminations

Propane Cylinder Equipment:

- All cooking appliances shall be listed for use with propane.
- Propane piping cannot be located on sides, rear or roof of unit.
- All appliances must be properly modified for use with propane.
- Appliances required to be vented (by the Manufacturers recommendations, usually greater than 40,000BTUs) must be converted for use with propane by a Master Plumber licensed by the Texas Railroad Commission. Documentation of proper conversion by a plumber must be provided at the time of inspection.
- Piping systems, including fittings and valves shall comply with NFPA 58
- Maximum of 60 inches of metal flex hose allowed for each appliance to connect to the propane hard pipe.
- Cylinders must be equipped with approved regulator
- Metal flex hose must not penetrate through walls, floor or ceiling to the interior of the vehicle. Rigid pipe must be used to penetrate solid assemblies.
- Piping shall be tested annually at not less than 3 psig for 10 minutes before appliances are connected and at system pressure after connection by a licensed LP Gas technician. Documentation of test, within 90 days of inspection, must be provided at time of inspection and must include:
 - Must provide original document at inspection. (Not a copy)
 - Pressure and duration of test
 - Name, address, license number and phone number of technician performing test.
 - License plate number of mobile vending unit
- Documentation must include date of test, pressure and duration of test, name and license number of technician, and license number of vehicle.
- Manual shutoff valves on gas lines are required at the point of use (the appliance) and at the supply.
- Carbon Monoxide detector must be provided inside MFU

Fire Extinguishers:

- Each Mobile Unit will be required to have a proper fire extinguisher inside their vehicle (2A10BC fire extinguisher).
- Cooking equipment involving solid fuels or vegetable or animal oils and fats shall be protected by a class K rated portable fire extinguisher.
- Each fire extinguisher will need to be mounted in a conspicuous location where it can be located quickly.
- Each fire extinguisher will need to be serviced annually and maintain a current tag confirming its status.
- Solid fuel appliances with a fire box are required to have one 2.5 gallon or two 1.5 gallon K type extinguishers.

Generators:

- Generators must be in safe working condition and properly grounded.

- Must be located more than 25' ft. from combustible or public areas.
- Generator should not be refueled when generator is in operation or within 20 ft. of MFU.
- Storage compartment must be vented to the exterior and properly sealed.

Ventilation / Suppression Hood System (If Applicable):

An automatic fire suppression system along with a Type I hood is strongly recommended when cooking operations produce grease laden vapors.

- Grease build-up in ventilation exhaust system
- 6-month inspection or service record by licensed contractor missing or expired.

General housekeeping

Housekeeping and maintenance procedures shall be performed by the operator of the MFV Unit or his/her designee to prevent the accumulation of grease on walls and other surfaces.