



TRAVIS COUNTY FIRE MARSHAL'S OFFICE

Tony Callaway, Fire Marshal
5555 Airport Blvd., Suite 400
Austin, Texas 78751
(512) 854-4621 | fax (512) 854-6471
fire.marshall@traviscountytexas.gov



MOBILE FOOD VENDING REQUIREMENTS

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.

GENERAL

- ALL mobile food units must have a current state vehicle or trailer registration. This is a state law, as well as a Travis County requirement. If it is expired at the time of inspection, it will not pass.
- 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.
- "No Smoking" signs shall be posted on the exterior of all flammable liquid-fueled MFV Units.
- Hot surfaces or cooking areas must be adequately protected from the public.
- All cooking equipment must be mounted on non-combustible surfaces.
- A 16" clearance between a fryer and an open flame appliance fueled by natural gas or propane is required. A metal shield or tempered glass baffle 8" high shall be installed if there is insufficient room or clearance between the appliances. The minimum clearance between fryers and solid fuel appliances (wood/smokers) is 3 feet.

ELECTRICAL

The inspection scope 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.
- GFCI must be within 6 ft. of water source, sink, faucet, or hose bib.
- Extension cords shall not be used as a permanent power source.
- Any permanent appliances, such as refrigerators, freezers, ovens, etc., must be plugged directly into an outlet.
- Only small portable appliances can be plugged into a relocatable power tap (power strip).
- The use of multi-plug adapters is prohibited; only relocatable power taps (power strips) can be used.
- All breaker boxes, junction boxes, outlets, and switches shall have proper covers.
- Breakers shall be labeled as to which circuit they feed.
- All wiring shall be in conduit.
- Improper use of electrical accessories and overloading of circuits are prohibited.
- A licensed electrical contractor must perform an annual inspection within 90 days of your fire inspection. The electrician must complete the electrical inspection affidavit form. A paper copy of the completed affidavit must be present during the fire inspection.

PROPANE CYLINDERS

- A maximum of three propane cylinders are allowed, totaling **200** pounds maximum.
- 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 mounted upright, used, and stored in compliance with NFPA 58
- Cylinders should be in good condition without dents, scrapes, gouges, or defects.
- Propane cylinders should be stored at least 10 ft. away from combustible materials.
- Cylinders must be constructed and marked in accordance with USDOT.

PROPANE CYLINDER STORAGE / LOCATION

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 04-27-2018 V3 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. Mounting and storage must be in compliance with NFPA 58.

Propane cylinders (Including spares) shall not be located:

- On rear bumpers, on exterior sides of vehicles, or on 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 the ground.
- Mounting and storage must be in compliance with NFPA 58.
- Propane cylinders must be secured as to prevent propane bottles from leaving the mount or cage in the event of vehicle crash or rollover.
- Containers shall be mounted securely on the vehicle or within the enclosing recess or cabinet.
- Fuel containers shall be mounted to prevent jarring loose and slipping or rotating, and the fastenings shall be designed and constructed to withstand, without permanent visible deformation, static loading in any direction equal to four times the weight of the container filled with fuel.
- Any removable portions of the housing or cabinet shall be secured while in transit.
- Where cylinders are located on the outside of a vehicle, weather protection shall be provided.
- 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.

PROPANE FUELED EQUIPMENT

- All cooking appliances shall be listed for use with propane.
- Propane piping cannot be located on the sides, rear, or roof of the unit.
- All appliances must be properly modified for use with propane.
- Appliances required to be vented (by the Manufacturer's recommendations, usually greater than 40,000 BTUs) 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 regulators.
- 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 the test must be within 90 days at the time of inspection.
- Must provide original document at inspection. (Not a copy)
- Inspection must include pressure and duration of test, name, address, license number and phone number of technician performing test.
- License plate number of mobile vending unit
- Manual shutoff valves on gas lines are required at the point of use (the appliance) and at the supply.
- A Carbon Monoxide detector and Combustible Gas 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, vegetable or animal oils, and fats (Any grease-laden vapors) shall be protected by a class K-rated portable fire extinguisher.
- Each fire extinguisher must be mounted in a conspicuous location where it can be located quickly.
- Each fire extinguisher must be serviced annually and maintain a current tag confirming its status.
- Solid fuel appliances with a firebox must 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 the 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 and a Type I hood are strongly recommended when cooking operations produce grease-laden vapors. Currently, an ANSUL system is not required to operate within Travis County but is required to operate within the City of Austin. If an ANSUL system is installed, it shall meet all requirements below:

- Ensure grease build-up in the ventilation exhaust system is not present.
- 6-month inspection or service record present and valid upon inspection.
- Manual activation device shall not be obstructed and readily visible.
- Nozzles are positioned correctly over cooking appliances, and cooking appliances are correctly positioned under nozzles.
- System has been installed per installation plans and not deviated.

COMMON VIOLATIONS FOUND DURING INSPECTIONS

- State vehicle or trailer registration expired.
- No CO detector is present when fuel-fired appliances are present.
- No combustible gas detector is present when a combustible fuel is used for cooking or heating.
- An extension cord or power strip powering a permanent appliance.
- Electrical outlets installed within 6 feet of a water source are not GFCI protected.
- Breaker boxes, junction boxes, outlets, and switches are missing covers or faceplates.
- Annual electrical or propane inspection missing or not performed within the last 90 days.
- ANSUL or fire extinguishers expired. *Remember: The ANSUL system must be inspected every six months and extinguishers must be inspected annually (once a year).*

**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 roadworthiness. TCFMO reserves the right 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. Before having your unit inspected, please ensure that your mobile vending unit has met these conditions.