CHECKLIST FOR MOBILE FOOD PREPARATION VEHICLES AND TENTS

Keller Fire-Rescue
1100 Bear Creek Parkway, Keller TX 76248
(817) 743-4400 Phone (817) 743-4409 (Fax)

- All mobile food and retail sale vehicles are required to have a Mobile Permit issued by the City of Keller. Contact the City permitting office at 817-743-4110.

- All mobile food vehicles and tent vendors that cook and prepare foods are required to have a fire safety inspection from the City Fire Inspector prior to conducting business in the City of Keller. Contact the Fire Marshal's office at 817-743-4400.

- All mobile food units are required to obtain an annual food service permit from the Tarrant County Public Health Department prior to setting up business. The unit must be in compliance with the Texas Food Establishment Regulations. The issued Permit Sticker for Tarrant County Health must be current, and affixed to the mobile unit at the time of inspection. Contact 817-321-4700.

- Cooking under tents that are not Fire Rated is prohibited. There shall be a permanently affixed tag on the inside of the tent that identifies it meets NFPA flame resistance ratings.

- Your mobile food preparation vehicle shall be in compliance with the relevant sections of the 2021 International Fire Code as Amended and Adopted, and NFPA 96, 2021 Edition, along with Appendix B of that Standard.

- All inspections, testing, and maintenance as required by the Fire Code shall be current. Documentation of all testing shall be available upon request or inspection tags affixed to equipment as required.

*****Inspection of your mobile food unit is required prior to cooking any food items on the day of the event. Please make arrangements to obtain your mobile permit and have your vehicle inspected by the Fire Prevention Division. The Permit and inspection receipt are required to be displayed and plainly visible on the mobile food unit while operating within the City.***

Mobile Food Preparation Vehicle Guidelines

This guide is to help ensure your mobile food preparation vehicle is compliant with the Keller Fire Department's current safety regulations. This guide should serve as an initial planning tool for compliance. It does not remove the responsibility of the owner to comply with all laws applicable to the mobile food unit. Questions related to mobile food preparation vehicle requirements can be directed to the Fire Prevention Division at 817-743-4400

FIRE EXTINGUISHERS

- All vendors are required to have at least one fire extinguisher with a minimum rating of 2-A:10-B:C with a current inspection/service tag affixed from a State licensed fire extinguisher company.
- The fire extinguisher shall be visible and unobstructed.
- Cooking equipment involving vegetable or animal oils and fats or solid fuels such as wood or wood pellets, shall be protected by a Class K-rated portable extinguisher. The fire extinguisher shall have a current inspection/service tag from a State licensed fire extinguisher company.

FIRE EXTINGUISHING SYSTEMS

- A Type I hood shall be installed at or above all commercial and domestic cooking appliances used for commercial purposes that produce smoke or grease-laden vapors. A Type I hood system shall be equipped with an automatic fire extinguishing system. The fire extinguishing system shall have a current inspection/service tag from a State licensed fire extinguisher company.

COMPREESSED GAS / LPG

- Cylinders shall be properly secured by one or more restraints.
- An inspection and leak test shall be performed on all gas systems annually.
- A listed LP-gas alarm shall be installed within vehicles utilizing LP-gas for cooking operations.
- A minimum of 10-foot clearance should be maintained from any trash or combustible materials.
- Cylinders shall not be kept in the passenger area of the vehicle.
- Cylinders shall be kept away from open flames, generators, or other sources of ignition.

GENERATORS

- Portable generators shall be located no less than 25 feet from combustibles or public areas.
- Refueling shall not be conducted when event is open and operating.
- Generators shall be in a safe working condition according to manufacturer's requirements.

ELECTRICAL/EXTENSION CORDS

- Extension cords and flexible cords shall not be a substitute for permanent wiring.
- Extension cords and flexible cords shall not be affixed to structures, extended through walls, ceilings, floors, under doors or floor coverings, nor shall such cords be subject to environmental damage or physical impact.
- Extension cords shall be used only with portable appliances.
- Extension cords shall be properly rated for use according to manufacturer's requirements.

VEHICLE/TRAILER LOCATION

- The placement of the concession operation shall not interfere with any fire lane, fire break, fire hydrant or exit access of any structures.
- Vehicle/Trailer shall be located to allow for adequate emergency vehicle access.

GENERAL FIRE SAFETY

- Accumulation of combustible rubbish shall not produce conditions that will create a nuisance or a hazard to the public health, safety or welfare.
- Clearance between ignition/heat sources and combustible materials shall be maintained in an *approved* manner.
- Only *approved* containers and portable tanks shall be used for flammable and combustible liquids.
- Flammable and combustible liquids shall be separated from combustible materials and ignition/heat sources by at least 10 feet. Cooking under non-fire rated tents is prohibited.

SECTION 319
MOBILE FOOD PREPARATION VEHICLES

319.1 General. All mobile food vehicles shall comply with this section.

319.2 Permit required. Permits shall be required as set forth in Section 105.5.

319.3 Exhaust hood. Cooking equipment that produces grease-laden vapors shall be provided with a kitchen exhaust hood in accordance with Section 606.

319.4 Fire protection. Fire protection shall be provided in accordance with Sections 319.4.1 and 319.4.2.

319.4.1 Fire protection for cooking equipment. Cooking equipment shall be protected by automatic fire extinguishing systems in accordance with Section 904.13.

319.4.2 Fire extinguisher. Portable fire extinguishers shall be provided in accordance with Section 906.4.

319.5 Appliance connection to fuel supply piping. Gas cooking appliances shall be secured in place and connected to fuel-supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.16. The connector installation shall be configured in accordance with the manufacturer's installation instructions. Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturer's instructions.

319.6 Cooking oil storage containers. Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume not more than 120 gallons (454 L), and shall be stored in such a way as to not be toppled or damaged during transport.

319.7 Cooking oil storage tanks. Cooking oil storage tanks within mobile food preparation vehicles shall comply with Sections 319.7.1 through 319.7.5.2.

319.7.1 Metallic storage tanks. Metallic cooking oil storage tanks shall be *listed* in accordance with UL 80 or UL 142, and shall be installed in accordance with the tank manufacturer's instructions.

319.7.2 Nonmetallic storage tanks. Nonmetallic cooking oil storage tanks shall be installed in accordance with the tank manufacturer's instructions and shall comply with both of the following:

1. Tanks shall be *listed* for use with cooking oil, including maximum temperature to which the tank will be exposed during use.
2. Tank capacity shall not exceed 200 gallons (757 L) per tank.

319.7.3 Cooking oil storage system components. Metallic and nonmetallic cooking oil storage system components shall include, but are not limited to, piping, connections, fittings, valves, tubing, hose, pumps, vents and other related components used for the transfer of cooking oil.

319.7.4 Design criteria. The design, fabrication and assembly of system components shall be suitable for the working pressures, temperatures and structural stresses to be encountered by the components.

319.7.5 Tank venting. Normal and emergency venting shall be provided for cooking oil storage tanks.

319.7.5.1 Normal vents. Normal vents shall be located above the maximum normal liquid line, and shall have a minimum effective area not smaller than the largest filling or withdrawal connection. Normal vents are not required to vent to the exterior.

319.7.5.2 Emergency vents. Emergency relief vents shall be located above the maximum normal liquid line, and shall be in the form of a device or devices that will relieve excessive internal pressure caused by an exposure fire. For nonmetallic tanks, the emergency relief vent shall be allowed to be in the form of construction. Emergency vents are not required to discharge to the exterior.

319.8 LP-gas systems. Where LP-gas systems provide fuel for cooking appliances, such systems shall comply with Chapter 61 and Sections 319.8.1 through 319.8.5.

319.8.1 Maximum aggregate volume. The maximum aggregate capacity of LP-gas containers transported on the vehicle and used to fuel cooking appliances only shall not exceed 200 pounds (91 kg) propane capacity.

319.8.2 Protection of container. LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement.

319.8.3 LP-gas container construction. LP-gas containers shall be manufactured in compliance

with the requirements of NFPA 58.

319.8.4 Protection of system piping. LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration.

319.8.5 LP-gas alarms. A *listed* LP-gas alarm shall be installed within the vehicle in the vicinity of LP-gas system components, in accordance with the manufacturer's instructions.

319.9 CNG systems. Where CNG systems provide fuel for cooking appliances, such systems shall comply with Sections 319.9.1 through 319.9.4.

319.9.1 CNG containers supplying only cooking fuel. CNG containers installed solely to provide fuel for cooking purposes shall be in accordance with Sections 319.9.1.1 through 319.9.1.3.

319.9.1.1 Maximum aggregate volume. The maximum aggregate capacity of CNG containers transported on the vehicle shall not exceed 1,300 pounds (590 kg) water capacity.

319.9.1.2 Protection of container. CNG containers shall be securely mounted and restrained to prevent movement. Containers shall not be installed in locations subject to a direct vehicle impact.

319.9.1.3 CNG container construction. CNG containers shall be an NGV-2 cylinder.

319.9.2 CNG containers supplying transportation and cooking fuel. Where CNG containers and systems are used to supply fuel for cooking purposes in addition to being used for transportation fuel, the installation shall be in accordance with NFPA 52.

319.9.3 Protection of system piping. CNG system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage and damage from vibration.

319.9.4 Methane alarms. A *listed* methane gas alarm shall be installed within the vehicle in accordance with manufacturer's instructions.

319.10 Maintenance. Maintenance of systems on mobile food preparation vehicles shall be in accordance with Sections 319.10.1 through 319.10.3.

319.10.1 Exhaust system. The exhaust system, including hood, grease-removal devices, fans, ducts and other appurtenances, shall be inspected and cleaned in accordance with Section 606.3.

319.10.2 Fire protection systems and devices. *Fire protection systems* and devices shall be maintained in accordance with Section 901.6.

319.10.3 Fuel gas systems. LP-gas containers installed on the vehicle and fuel-gas piping systems shall be inspected annually by an *approved* inspection agency or a company that is registered with the US Department of Transportation to requalify LP-gas cylinders, to ensure that system components are free from damage, suitable for the intended service and not subject to leaking. CNG containers shall be inspected every 3 years in a qualified service facility. CNG containers shall not be used past their expiration date as listed on the manufacturer's container label. Upon satisfactory inspection, the *approved* inspection agency shall affix a tag on the fuel gas system or within the vehicle indicating the name of the inspection agency and the date of satisfactory inspection.

Referenced Code Sections:

105.5.32 Mobile food preparation vehicles. A permit is required for all mobile food vehicles and vendors.

SECTION 606
COMMERCIAL COOKING EQUIPMENT AND SYSTEMS

[M] 606.1 General. Commercial kitchen exhaust hoods shall comply with the requirements of the *International Mechanical Code*.

[M] 606.2 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.

Exceptions:

1. Factory-built commercial exhaust hoods that are *listed* and *labeled* in accordance with UL 710, and installed in accordance with Section 304.1 of the *International Mechanical Code*, shall not be required to comply with Sections 507.1.5, 507.2.3, 507.2.5, 507.2.8, 507.3.1, 507.3.3, 507.4 and 507.5 of the *International Mechanical Code*.
2. Factory-built commercial cooking recirculating systems that are *listed* and *labeled* in accordance

with UL 710B, and installed in accordance with Section 304.1 of the *International Mechanical Code*, shall not be required to comply with Sections 507.1.5, 507.2.3, 507.2.5, 507.2.8, 507.3.1, 507.3.3, 507.4 and 507.5 of the *International Mechanical Code*. Spaces in which such systems are located shall be considered to be kitchens and shall be ventilated in accordance with Table 403.3.1.1 of the *International Mechanical Code*. For the purpose of determining the floor area required to be ventilated, each individual appliance shall be considered as occupying not less than 100 square feet (9.3 m2).

3. Where cooking appliances are equipped with integral down-draft exhaust systems and such appliances and exhaust systems are *listed* and *labeled* for the application in accordance with NFPA 96, a hood shall not be required at or above them.

4. A Type I hood shall not be required for an electric cooking appliance where an *approved* testing agency provides documentation that the appliance effluent contains 5 mg/m3 or less of grease when tested at an exhaust flow rate of 500 cfm (0.236 m3/s) in accordance with UL 710B.

606.3 Operations and maintenance. Commercial cooking systems shall be operated and maintained in accordance with Sections 606.3.1 through 606.3.4.

606.3.1 Ventilation system. The ventilation system in connection with hoods shall be operated at the required rate of air movement, and grease filters *listed* and *labeled* in accordance with UL 1046 shall be in place where equipment under a kitchen grease hood is used.

606.3.2 Grease extractors. Where grease extractors are installed, they shall be operated when the commercial type cooking equipment is used.

606.3.3 Cleaning. Hoods, grease-removal devices, fans, ducts and other appurtenances shall be cleaned at intervals as required by Sections 606.3.3.1 through 606.3.3.3.

606.3.3.1 Inspection. Hoods, grease-removal devices, fans, ducts and other appurtenances shall be inspected at intervals specified in Table 606.3.3.1 or as *approved* by the *fire code official*. Inspections shall be completed by qualified individuals.

TABLE 606.3.3.1
COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY

TYPE OF COOKING OPERATIONS	FREQUENCY OF INSPECTION
High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking	3 months
Low-volume cooking operations such as places of religious worship, seasonal businesses and senior centers	12 months
Cooking operations utilizing solid fuel-burning cooking appliances	1 month
All other cooking operations	6 months

606.3.3.2 Grease accumulation. If during the inspection it is found that hoods, grease-removal devices, fans, ducts or other appurtenances have an accumulation of grease, such components shall be cleaned in accordance with ANSI/IKECA C10.

606.3.3.3 Records. Records for inspections shall state the individual and company performing the inspection, a description of the inspection and when the inspection took place. Records for cleanings shall state the individual and company performing the cleaning and when the cleaning took place. Such records shall be completed after each inspection or cleaning and maintained.

606.3.3.3.1 Tags. When a commercial kitchen hood or duct system is inspected, a tag containing the service provider name, address, telephone number and date of service shall be provided in a conspicuous location. Prior tags shall be covered or removed.

606.3.4 Extinguishing system service. Automatic fire extinguishing systems protecting commercial cooking systems shall be serviced as required in Section 904.13.5.

606.4 Appliance connection to building piping. Gas-fired commercial cooking appliances installed on casters and appliances that are moved for cleaning and sanitation purposes shall be connected to the

piping system with an appliance connector *listed* as complying with ANSI Z21.69/CSA 6.16. The commercial cooking appliance connector installation shall be configured in accordance with the manufacturer's installation instructions. Movement of appliances with casters shall be limited by a restraining device installed in accordance with the connector and appliance manufacturer's instructions.

SECTION 901
FIRE PROTECTION AND LIFE SAFETY SYSTEMS

901.6 Inspection, testing and maintenance. *Fire protection* and *life safety systems* shall be maintained in an operative condition at all times, and shall be replaced or repaired where defective. Nonrequired *fire protection* and *life safety systems* and equipment shall be inspected, tested and maintained or removed in accordance with Section 901.8.

901.6.1 Standards. *Fire protection systems* shall be inspected, tested and maintained in accordance with the referenced standards *listed* in Table 901.6.1.

TABLE 901.6.1
FIRE PROTECTION SYSTEM MAINTENANCE STANDARDS

SYSTEM	STANDARD
Portable fire extinguishers	NFPA 10
Carbon dioxide fire-extinguishing systems	NFPA 12
Halon 1301 fire-extinguishing systems	NFPA 12A
Dry-chemical extinguishing systems	NFPA 17
Wet-chemical extinguishing systems	NFPA 17A
Water-based fire protection systems	NFPA 25
Fire alarm systems	NFPA 72
Smoke and heat vents	NFPA 204
Water-mist systems	NFPA 750
Clean-agent extinguishing systems	NFPA 2001
Aerosol fire-extinguishing systems	NFPA 2010

901.6.3 Records. Records of all system inspections, tests and maintenance required by the referenced standards shall be maintained.

901.6.3.1 Records information. Initial records shall include the name of the installation contractor, type of components installed, manufacturer of the components, location and number of components installed per floor. Records shall include the manufacturers' operation and maintenance instruction manuals. Such records shall be maintained for the life of the installation.

SECTION 904
ALTERNATIVE AUTOMATIC FIRE-EXTINGUISHING SYSTEMS

904.13 Commercial cooking systems. The automatic fire extinguishing system for commercial cooking systems shall be of a type recognized for protection of commercial cooking equipment and exhaust systems of the type and arrangement protected. Pre-engineered automatic dry- and wet-chemical extinguishing systems shall be tested in accordance with UL 300 and *listed* and *labeled* for the intended application. Other types of automatic fire-extinguishing systems shall be *listed* and *labeled* for specific use as protection for commercial cooking operations. The system shall be installed in accordance with this code, NFPA 96, its listing and the manufacturer's installation instructions. Automatic fire-extinguishing systems of the following types shall be installed in accordance with the referenced standard indicated, as follows:

1. Carbon dioxide extinguishing systems, NFPA 12.
2. *Automatic sprinkler systems*, NFPA 13.
3. Automatic water mist systems, NFPA 750.
4. Foam-water sprinkler system or foam-water spray systems, NFPA 16.

5. Dry-chemical extinguishing systems, NFPA 17.
6. Wet-chemical extinguishing systems, NFPA 17A.

Exception: Factory-built commercial cooking recirculating systems that are tested in accordance with UL 710B and *listed*, *labeled* and installed in accordance with Section 304.1 of the *International Mechanical Code*.

904.13.1 Manual system operation. A manual actuation device shall be located at or near a *means of egress* from the cooking area not less than 10 feet (3048 mm) and not more than 20 feet (6096 mm) from the kitchen exhaust system. The manual actuation device shall be installed not more than 48 inches (1200 mm) nor less than 42 inches (1067 mm) above the floor and shall clearly identify the hazard protected. The manual actuation shall require a maximum force of 40 pounds (178 N) and a maximum movement of 14 inches (356 mm) to actuate the fire suppression system.

Exception: *Automatic sprinkler systems* shall not be required to be equipped with manual actuation means.

904.13.2 System interconnection. The actuation of the fire extinguishing system shall automatically shut down the fuel or electrical power supply to the cooking equipment. The fuel and electrical supply reset shall be manual.

904.13.3 Carbon dioxide systems. Where carbon dioxide systems are used, there shall be a nozzle at the top of the ventilating duct. Additional nozzles that are symmetrically arranged to give uniform distribution shall be installed within vertical ducts exceeding 20 feet (6096 mm) and horizontal ducts exceeding 50 feet (15 240 mm). Dampers shall be installed at either the top or the bottom of the duct and shall be arranged to operate automatically upon activation of the fire-extinguishing system. Where the damper is installed at the top of the duct, the top nozzle shall be immediately below the damper. Automatic carbon dioxide fire-extinguishing systems shall be sufficiently sized to protect all hazards venting through a common duct simultaneously.

904.13.3.1 Ventilation system. Commercial-type cooking equipment protected by an automatic carbon dioxide extinguishing system shall be arranged to shut off the ventilation system upon activation.

904.13.4 Special provisions for automatic sprinkler systems. *Automatic sprinkler systems* protecting commercial-type cooking equipment shall be supplied from a separate, indicating-type control valve that is identified. *Access* to the control valve shall be provided.

904.13.4.1 Listed sprinklers. Sprinklers used for the protection of fryers shall be tested in accordance with UL 199E, *listed* for that application and installed in accordance with their listing.

904.13.5 Operations and maintenance. Automatic fire extinguishing systems protecting commercial cooking systems shall be maintained in accordance with Sections 904.13.5.1 through 904.13.5.3.

904.13.5.1 Existing automatic fire-extinguishing systems. Where changes in the cooking media, positioning of cooking equipment or replacement of cooking equipment occur in existing commercial cooking systems, the automatic fire-extinguishing system shall be required to comply with the applicable provisions of Sections 904.13 through 904.13.4.

904.13.5.2 Extinguishing system service. Automatic fire-extinguishing systems shall be serviced not less frequently than every six months and after activation of the system. Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the *fire code official* upon completion.

904.13.5.3 Fusible link and sprinkler head replacement. Fusible links and automatic sprinkler heads shall be replaced annually, and other protection devices shall be serviced or replaced in accordance with the manufacturer's instructions.

Exception: Frangible bulbs are not required to be replaced annually.

SECTION 906
PORTABLE FIRE EXTINGUISHERS

906.4 Cooking equipment fires. Fire extinguishers provided for the protection of cooking equipment shall be of an *approved* type compatible with the automatic fire-extinguishing system agent. Cooking equipment involving solid fuels or vegetable or animal oils and fats shall be protected by a Class K-rated portable extinguisher in accordance with Sections 906.1, Item 2, 906.4.1 and 906.4.2 as applicable.

906.4.1 Portable fire extinguishers for solid fuel cooking appliances. Solid fuel cooking

appliances, whether or not under a hood, with fireboxes 5 cubic feet (0.14 m3) or less in volume shall have a minimum 2.5-gallon (9 L) or two 1.5-gallon (6 L) Class K wet-chemical portable fire extinguishers located in accordance with Section 906.1.

906.4.2 Class K portable fire extinguishers for deep fat fryers. Where hazard areas include deep fat fryers, *listed* Class K portable fire extinguishers shall be provided as follows:

1. For up to four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: one Class K portable fire extinguisher of a minimum 1.5-gallon (6 L) capacity.
2. For every additional group of four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: one additional Class K portable fire extinguisher of a minimum 1.5-gallon (6 L) capacity shall be provided.
3. For individual fryers exceeding 6 square feet (0.55 m2) in surface area: Class K portable fire extinguishers shall be installed in accordance with the extinguisher manufacturer’s recommendations.