



KENDALL COUNTY FIRE MARSHAL'S OFFICE

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Mobile Food Vendor Fire Safety Guide

This guide serves as a planning tool for compliance with the Kendall County Fire Code. The owner / operator must comply with all local and state laws regulating the operation of a mobile food business.

Registration

The Kendall County Fire Marshal's Office is involved in the registration process by requiring a fire inspection for all mobile food vehicles that engage in business within the unincorporated areas of Kendall County. The fire inspection is based on the current Kendall County Fire Code (IFC 2015).

Inspection Process

To schedule an inspection, a **Mobile Food Vendor Registration Application** must be completed in its entirety and emailed to the Deputy Fire Marshal (fire.marshall@co.kendall.tx.us) or faxed to 830-249-9736. The Deputy Fire Marshal or Kendall County Health Department will contact the applicant to schedule an appointment. The Mobile Food Vendor Registration fee is \$125.00 annually and \$40.00 for temporary, payable to: *Kendall County Fire Marshal*. Once the vendor's vehicle has successfully passed the fire inspection, a Certificate of Compliance will be issued. The Certificate of Compliance shall be kept on the vehicle at all times and shall be available for inspection by the Fire Marshal. It is a violation of this code to operate without the required inspection. Violators face civil penalty in an amount not to exceed \$200.00 per violation for each day on which the violation exists. If the vehicle fails the inspection, a Certificate of Compliance will not be issued and the vendor shall schedule a re-inspection. A \$30 re-inspection fee will be assessed. Operating without obtaining a Certificate of Compliance results in a doubling of the application fee.

Liquid Propane Gas Cylinders (LPG)

The maximum allowed quantity of LPG containers stored on the vehicle shall not exceed 100 lbs. total aggregate LP-gas capacity. All LPG cylinders shall be properly secured during transport and must be isolated from passenger areas of the vehicles. LPG cylinders shall be kept away from open flames, generators and other sources of ignition. LPG cylinders shall be stored in an upright position and be secured to prevent falling due to contact or vibration. Cylinders shall incorporate protection against physical damage when not in use by means of a ventilated cap or protective collar. All piping, tubing (must be UL listed or FM approved and marked for 350 psi use), pressure regulators and valves shall be kept gas tight to prevent leakage. These systems shall be on an inspection / maintenance program to ensure leakage does not occur. Propane detectors are required to be installed and carbon monoxide (CO) detectors are highly recommended. "No Smoking" signs shall be affixed next to or directly above stored LPG cylinders and visible to the public. These signs shall be posted with a minimum 2" red letter with a white background.

Fire Extinguishing Systems

Currently installed Type 1 hood systems installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease laden vapors shall be equipped with an automatic fire extinguishing system. The fire extinguishing system shall have a current service / inspection tag from a licensed fire extinguisher company. An automatic fire extinguishing system is strongly recommended for 2021. In 2022, all mobile food vehicles that are used for commercial cooking and produces grease laden vapors shall be required to have an automatic fire extinguishing system installed.

Fire Extinguishers

All vendors are required to have at least one fire extinguisher with a minimum rating of 2A:10BC with a current inspection / service tag from a licensed fire extinguisher company. The fire extinguisher shall be mounted in a conspicuous and unobstructed location within 30 feet of commercial type cooking equipment. Cooking equipment producing grease laden vapors from vegetable or animal oils and fat shall be protected by Class K rated fire extinguisher. Solid fuel (wood burning) equipment are required to have a 2.5-gallon Class K fire extinguisher

Generators and Extension cords

Portable generators shall be located no less than 25 feet from combustibles or public areas. Refueling shall not be conducted when the event is open and operating. Extension cords shall not be a substitute for permanent wiring. Extension cords shall not be affixed to structures, extended through walls, ceilings or floors, or under doors or floor covering, nor shall such cords be subject to environmental damage or physical impact. Temporary use of extension cords shall be used only with portable appliances. Vehicle mounted generators must have exhaust piping intact, without holes, cracks or other defects that may introduce exhaust gases inside the vehicle.

Vehicle Placement

Placement of the vehicle shall not interfere with a fire lane, fire break, fire hydrant or exit access of any structure. Vehicle shall be located to allow for adequate emergency vehicle access.

General Fire Safety

- Never throw water on a grease fire. Water will cause grease to spread and make the fire larger.
- Store flammable liquids in approved containers with proper labeling in a well ventilated area no less than 10 feet from ignition sources / open flame.
- Keep combustibles like paper products, boxes, and food away from heat and cooking sources. Properly dispose of soiled rags, trash, and cardboard. Do not allow accumulation of combustible material that would cause a hazard to public safety, health and welfare.
- Use chemical solutions properly in well ventilated areas, and never mix chemicals unless directions call for mixing.
- Prepare an emergency plan. Train employees to safely exit the vehicle and lead customers to a point of safety away from the vehicle.
- Be prepared to power down. Train employees how to shut down propane and electrical power in the event of an emergency.

Remember to Operate SAFELY!!!!

See Checklist next page.



Inspection Checklist

The following is an inspection checklist that has been derived from the Kendall County Fire Code to assist you in preparation for your inspection.

Chapter 6 – Building Service and Systems, Commercial Kitchen Hoods 609

- Where installed, the Type 1 hood and duct system is equipped with automatic fire extinguishing system.
- The Type 1 hood system is current on 6 month inspection by licensed contractor.

Chapter 9 – Fire Protection Systems, Portable Extinguishers 904, 906

- Vendor has at least one 2A:10BC extinguisher mounted and in a conspicuous and unobstructed location.
- The fire extinguisher is fully charged (Gauge shows full)
- The extinguisher has had an annual inspection conducted by licensed contractor. (tag in place)
- The extinguisher is located within 30 feet of cooking equipment.
- A Class K fire extinguisher is present where required.
- Class K fire extinguisher is fully charged and tagged by a licensed contractor.

Chapter 10 – Means of Egress, Maintenance of Means of Egress 1031

- Means of egress (aisle way) is to be free of obstruction that would prevent its use.

Chapter 53 – Compressed Gases, General Requirements 5303, Use and Handling 5305

- Portable compressed gas containers, cylinders and tanks shall be marked in accordance with CGA-C7.
- Compressed gas cylinders shall be secured to prevent falling caused by accidental contact or vibration.
- Compressed gas cylinders shall be protected from physical damage by means of protective caps or collars.
- Piping, tubing (UL listed or FM approved and 350 psi working pressure), pressure regulators, and valves shall be kept gas tight to prevent leakage.
- Valve handles or operators for required shut-off valves shall not be removed or altered.

Chapter 61 – Liquefied Petroleum Gases, Installation of Equipment 6103, Safety Precautions 6107

- The cargo space of the vehicle shall be isolated from the driver's compartment, the engine and the engine's exhaust system. NFPA 58 Chapter 9
- "No Smoking" signs complying with Section 310 shall be posted where required by the fire code official.
- Propane detector to be installed no higher than 3 feet from the floor.

It is recommended but not required to equip the food vehicle with a carbon monoxide detector.
(2015 NFPA 1192)