



## **Longview Fire Department Mobile Food Unit Guidelines/Requirements**

### **Liquid Petroleum Gas (LPG):**

1. A valid invoice from a Certified Master Plumber indicating an annual pressure/ gas test has been successfully completed. This will be required for initial permitting in addition to ongoing permit renewal.
2. LPG piping shall be of an approved, labeled and listed type for use with the cooking appliances. Rubber type hoses shall not be allowed. All piping shall be in accordance with the most recently published NFPA 58 and shall be protected against physical damage.
3. Food Truck- Maximum of 200 gallons LPG located in an ASME motor fuel cylinder within a vented compartment and located in front of the rear bumper and behind the front axle.
4. Food trailer- Maximum of 200 gallons LPG located outside, but mounted upon the trailer in a protected location, must be mounted in front of the rear bumper in a vented compartment.
5. LPG cylinders shall not exceed 100 pounds.
6. LPG cylinders shall have an approved label and listed shut-off valve.
7. All LPG cylinders shall be protected from damage and secured with a solid bracket.
8. The storage of LPG cylinders inside trucks and/ or trailers is prohibited.
9. All valves must be turned off when appliances/ cylinders are not in use.
- 10. "No Smoking" signs shall be posted. Additionally, the signage should be visible near any propane containers.**

### **Electrical:**

1. Extension cords shall not be utilized, nor are they a substitute for permanent wiring.
2. An appropriate sized power supply cord with corresponding connections will be allowed. The cord will be sized according to the vehicles electrical demands.
3. Appliances shall be plugged directly into electrical outlets.
4. All electrical outlets within six feet of a wet location shall be ground fault circuit interrupter (GFCI) protected. All exterior outlets shall be GFCI protected.

**Fire Extinguishers:**

1. All fire extinguishers require an annual inspection by a Texas licensed Fire Extinguisher Company. Required extinguishers must be properly mounted and readily accessible.
2. At least one portable extinguisher of the 2A10BC rating shall be accessible to the interior of the food truck/ Trailer.
3. Units utilizing oil/ grease fryers are required to have a Class K fire extinguisher on the unit.

**Fire Suppression System:**

1. Food Trucks/ Trailers which perform cooking operations that produce grease laden vapors shall be provided with a Type I hood with ventilation.
2. Type I hoods shall be protected by a UL 3200 or UL 300A fixed fire extinguishing system.
3. A Biannual system inspection is required for all fire suppression systems by a Texas licensed fire suppression company.
4. All cooking surfaces and hoods are to be kept clean to prevent grease build-up.

**Cooking Equipment and Appliances:**

1. All cooking appliances shall be of an approved type. Listed and labeled for the intended use. Propane appliance can be approved by the following testing labs: UL, CSA, CGA, AGA and/ or ETL.
2. Cooking appliances shall have an approved, labeled and listed on-off valve.
3. All appliances shall be installed according to the manufactures instruction.
4. Water heaters or hot water tanks shall be installed in accordance with the International Plumbing Code and manufacturer's installation instructions and shall include venting of the tank.

**Fire Lanes/ Fire Access and Drive Ways:**

1. Food Trucks/ Trailers shall not park in marked fire lanes. They shall not block fire department access or drive ways that serve as access.

**Prohibited Cooking:**

1. Solid fuel cooking is prohibited with the exception: The cooking device is listed and approved for mobile food cooking applications.
2. Coleman Stove or equivalent are prohibited.