



## **Harker Heights Fire and Rescue – Office of the Fire Marshal**

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### **MOBILE FOOD VENDOR FIRE AND LIFE SAFETY REQUIREMENTS**

All Mobile Food Vendor units are required to have a permit to operate within the City of Harker Heights. The permit must be renewed annually through the Fire Marshal's Office, and must be placed in a visible location on the unit.

#### **Fire Extinguishers**

The unit is required to have a 5 lb. (2A-10BC) fire extinguisher. The fire extinguisher must be secured with the manufacturer's approved mount in a conspicuous place within the kitchen area.

The fire extinguisher must be located as close to the primary exit point as practical, a location sign needs to be placed above the fire extinguisher and the fire extinguisher needs to have a current certification tag.

Additionally, cooking operations that produce grease-laden vapors will require a Class K fire extinguisher. The extinguisher must be mounted inside the unit, with an approved Class K fire extinguisher location sign, and have a current certification tag. The Class K fire extinguisher must be located within 30 feet of the commercial cooking equipment.

Mobile Food Vendors with deep fat fryers shall have a Class K fire extinguisher for up to four fryers having a maximum cooking medium capacity of 80 pounds each. Every additional group of four fryers having a maximum cooking capacity of 80 pounds each requires an additional Class K fire extinguisher. For individual fryers exceeding six square feet in surface area, the Class K fire extinguishers will be installed in accordance with the manufacturer's recommendations.

Mobile Food Vendor units with portable generators shall have a 5 lb. (3A-40BC) fire extinguisher in addition to the other fire extinguishers.

All portable fire extinguishers must be serviced, inspected, and tagged annually by a licensed extinguisher company.

#### **Commercial Cooking Operations**

Cooking operations that produce grease-laden vapors are required to be exhausted through a commercial vent hood and duct system. The commercial vent hood and duct system must have an automatic fire extinguishing system with a current certification tag.

The automatic fire extinguishing system for the commercial vent hood and duct system must be serviced, inspected, and tagged every 6 months by a licensed extinguisher company.

All deep fat fryers must have a steel baffle between the fryer and surface flames of an adjacent appliance or shall maintain a 16-inch separation distance. The baffle must be eight inches in height.

All deep fat fryers must have a positive closing lid on the fryer with latching mechanisms that secure it in the open and closed positions.

### Liquefied Petroleum Gas (LPG)

LPG cylinders must be located and secured on the exterior of the Mobile Food Vendor unit. The cylinders must be open to the atmosphere. If the cylinders are kept in a compartment, the compartment must be separate from the interior food preparation area. Access to the compartment must be from the exterior of the unit and the compartment floor and exterior door must be vented to the atmosphere.

LPG cylinders are required to be properly secured and remain secure by a non-combustible cage, wire rope, or chain.

LPG cylinders must have a ¼-turn shut-off valve located in a readily accessible location on the exterior of the unit. It must be located in an area where it can be reached without endangering the person(s) attempting to turn off the fuel source in the event of fire.

A sign is required to be located near the ¼-turn shut-off valve consisting of three-inch red letters on a white background, which states 'FUEL SHUTOFF'.

All units with LPG cylinders shall post a 'NO SMOKING' sign on the exterior of the unit, next to or directly above the LPG cylinders and in a location visible to the public. The "NO SMOKING" sign must consist of a minimum of four-inch red letters on white background.

LPG hose(s) or pipe(s) must listed by UL, FM, or other approved agency and listed specifically for LPG service. All couplings, fittings, and any other devices shall meet the requirements for LPG service as outlined in the International Fuel Gas Code, NFPA 58 and 54, or be deemed unapproved and removed from service.

LPG tanks located outside the unit must be a minimum of five feet away from the primary means of egress.

### Emergency Egress

Mobile Food Vendor units must have a clear, unobstructed interior height over the aisle-way portion of the unit of at least 74 inches from floor to ceiling, and a minimum of 30 inches of unobstructed horizontal aisle space is required.

If the travel distance from any portion of the interior exceeds 15 feet to the primary exit, the unit is required to have a minimum of two exits located remote from each other and arranged as to provide a means of unobstructed travel to the exterior of the unit.

A secondary means of egress shall be located remote of the primary exit door, with an unobstructed minimum passage of 24" X 24" to the outside. The bottom of this secondary means of egress shall not be more than four feet above the unit's floor or a readily accessible horizontal surface capable of supporting a weight of 300 pounds minimum opening to the outside.

The latch mechanism of any exit shall be operable by hand, and shall not require the use of a key or special knowledge for operation from the inside. The secondary exit shall be labeled with the word 'EXIT' with two-inch-minimum red letters on contrasting white background.

## Electrical

Mobile Food Vendor units using electrical power for cooling or heating must provide a shutoff or means of disconnect located outside the confines of the unit. The electrical shutoff must be readily accessible and marked with a sign consisting of three-inch red letters on a white background, which states 'ELECTRICAL SHUTOFF'. This shutoff must be placed where it can be readily seen and reached without endangering the person(s) attempting to shut off the power source in the event of a fire or short circuit.

Generator fuel tanks must be of adequate capacity to permit uninterrupted operation during normal operating hours. Generators shall be isolated from contact with the public. Storage of gasoline is not allowed in or near generators.

Refueling of generators must be performed in a location not less than 20 feet from the Mobile Food Vendor unit. Fuel shall be stored in a UL- or FM-approved flammable liquid safety container in an approved location. Generators shall be grounded in an approved method. Generators are not permitted to be refueled while actively vending or in areas occupied by the public.

External electrical cords must be of a type approved for the use for which it is being employed. Electrical cords must have sufficient capacity, all connections must be secured with approved devices (or electrical boxes), and must be properly fused. External power cords must have protective coverings that will protect them from damage by vehicle or foot traffic.

Electrical wiring on the interior and exterior of the Mobile Food Vendor unit must be protected and appropriately installed in compliance with the National Electric Code (NFPA 70).

## Other Considerations

Mobile Food Vendor units must comply with State regulations for vehicular travel on the roadway, as well as registration and inspection requirements.

Mobile Food Vendor inspections are completed by appointment at the Harker Heights Fire Department located at 401 Indian Trail Harker Heights, TX.