



**CORPUS CHRISTI FIRE DEPARTMENT**  
**2406 Leopard St. Ste 300**  
**Corpus Christi, Texas 78408**



**INFORMATION BULLETIN**

**Mobile Food Preparation Vehicle Requirements**

Check All That Apply	NARRATIVE	Code Reference
	<b>General</b>	
	Mobile Food Preparation Vehicle requirements are based upon the adopted International Fire Code (IFC)2021. To view the code in its entirety click on: <a href="http://iccsafe.org">Digital Codes (iccsafe.org)</a>	
	Emergency egress must be maintained inside the vendor trailer with a clear and unobstructed path to an exit.	IFC 1032.3
	<b>Vent Hood and Extinguishment System</b>	
	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.	IFC [M]606.2
	Note: The proper operation of a vent hood exhaust system requires that it meets its designed air flow rate. In a vendor trailer, this can be accomplished by natural ventilation through a door left ajar or leaving a window open while the vent hood is in operation.	
	Grease filters shall be in place when the vent hood is in operation	IFC 606.3.2
	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/IFCA C10.	IFC606.3.3.2
	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.	IFC 606.3.3.3
	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.	IFC 3.3.3.1

	Cooking equipment shall be protected by automatic fire-extinguishing systems in accordance with Section 904.13.	IFC 319.4.1
	A manual actuation device must not be blocked and be readily accessible.	IFC 904.13.1
	Automatic fire-extinguishing systems shall be serviced every six months and after activation of the system. Inspection shall be by qualified individuals, and a certificate of inspection shall be entered into the Brycer Compliance Engine by the inspection company.	IFC 904.13.5. 2

	<b>Fire Extinguishers</b>	
	A general purpose 2A10BC fire extinguisher shall be mounted within the vendor trailer with an annual certificate of inspection by qualified individuals. If quantities of flammable fuels are present, the fire extinguisher shall be upgraded to a 10lb. 4A80BC fire extinguisher.	IFC 906
	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	IFC 906.4
	Solid fuel cooking appliances,(wood burning, BBQ pits) 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	IFC 906.4.1
	Where hazard areas include deep fat fryers, listed Class K portable fire extinguishers shall be provided as follows:	
	<p>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:</p> <ol style="list-style-type: none"> <li>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.</li> <li>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.</li> <li>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.</li> </ol>	IFC 906.4.2

	Appliance connections 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	IFC 319.5
	<b>Cooking Oil Storage Containers</b>	
	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.	IFC 319.6
	<b>LP Gas Systems</b>	
	LP-gas equipment shall be installed in accordance with the International Fuel Gas Code and NFPA 58. (Note: a licensed propane plumber shall incorporate all applicable standards of NFPA 58 for mobile food preparation vehicles.)	IFC 6103.1
	LP/Propane cylinders are not to be mounted directly on roofs or ahead of the front axle, below the lowest part of vehicle frame, near the exhaust of the vehicle or beyond the rear bumper of the vehicle.	NFPA 58 .11.8.3.1
	<b>LP Gas Systems (continue)</b>	
	No part of a LP container or its appurtenances shall protrude beyond the sides or top of the vehicle.	NFPA 58 11.8.3.2
	The LP-Gas supply system, including the containers shall be installed either on the outside of the vehicle or in a recess or cabinet vapor tight to the inside of the vehicle but accessible from and vented to the outside, with the vents located near the top and bottom of the enclosure and 3 ft. horizontally away from any opening into the vehicle below the level of the vents.	NFPA 58 6.26.3.3
	LP-gas containers installed on the vehicle shall be securely mounted and restrained on the vehicle or within the enclosing recess or cabinet.	NFPA 58 6.26.3.4 IFC 319.8.2
	LP-gas containers in storage shall be located in a manner that minimizes exposure to excessive temperature rise, physical damage or tampering.	IFC 6109.2
	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. (Note: Max. 50 gal. water capacity)	IFC 319.8.1

	A listed LP-gas alarm listed UL 2075 shall be installed within the vehicle in the vicinity of LP-gas system components, in accordance with the manufacturer's instructions.	IFC 319.8.5
	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. Completed satisfactory inspections are to be documented with a container tag being mounted on the fuel gas system or inside the vehicle with the name and date that it occurred. Signed and documented inspection form to be presented to Fire Inspector upon inspection.	IFC 319.10.3
	<b>CNG Systems</b>	
	The use of CNG for cooking purposes is considered a specialty vehicle and not within the scope of this document to address the requirements of NFPA 52. It will be reviewed separately by the Fire Marshals Office.	IFC 319.9.2
	CNG containers shall be inspected every 3 years in a qualified service facility registered with the US DOT. 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. The inspection report shall be presented to the Fire Marshal Inspector upon request.	IFC 319.10.3
	<b>Maintenance</b>	
	Fire protection and life safety systems shall be maintained in an operative condition at all times, and shall be replaced or repaired where defective. Only properly trained technicians or specialists should perform the required periodic maintenance and tests of the fire protection systems	IFC 319.10.2 IFC 901.6

	<b>Misc.</b>	
	Smoking shall be prohibited where conditions are such as to make smoking a hazard, and in spaces where flammable or combustible materials are stored or handled. No smoking signs shall be posted in a conspicuous location in each structure or location in which smoking is prohibited.	IFC 6107.2;31 0.2; 310.3

	The placement of the concession operation is not allowed to interfere with fire lane, fire break, fire hydrant, or exit access of any proximate structures or other vendors in operations. A minimum of 10 feet separation distance is required between individual vendors and their equipment. All equipment (propane, generator) is to be kept out of public access	IFC 507.5.4/ 507.5.5 / 503.4/ IFC 1015.2/ IFC 1017.1/10 27
	Electrical equipment is to meet N.E.C. codes and is not to pose an electrical shock or fire hazard	IFC 605.605.5
	All equipment and its performance shall be maintained in good working condition. Cooking equipment shall not be operated while its fire-extinguishment system is nonoperational or impaired.	
	A permanent caution plate shall be provided or affixed within the vehicle including the following items: 1.Be sure all appliance valves are close before opening container valve. 2. Connections are the appliances,regulators and containersshall be checked periodically for leaks with soapy water or its equivalent-never use a match or flame to check for leaks. 3. Contaier valves should be closed when equipment is not in use or the vehicle is in motion.	
	To provide safe working environment employees should be provided with training in emergency response procedures including the following: A. Use of portable fire extinguishers and activation of vent a hood extinguishment system. B. Shutting off fuel sources C. Notifying the local fire dept. D. Refueling internal combustion engines power sources E. LP gas cylinder change out and performing leak tests of LP-gas systems F. Maintain universal precautions with the use of propane and portable generators	
	<b>ELECTRICAL SAFETY AND USE OF GENERATORS:</b>	
	The vehcile shall comply with the provisions of the electrical code (NFPA 70).	
	Electric generators not mounted on the vehicle shall be located at least 12 ft. from mobile or temporary cooking operations and shall be isolated from physical contact by the installation of physical guards, fencing, or an enclosure.	

	<b>ELECTRICAL SAFETY AND USE OF GENERATORS (continue):</b>	
	The generator shall be positioned so that the exhaust complies with the following: Located at least 12 ft. from openings, air intakes, and means of egress. In a position pointed away from any building In a position pointed away from any mobile or temporary cooking operations Position away from compressed gas cylinders (Propane or CNG)	
	Generators shall be rated to provide the wattage necessary to power the electrical requirements of the trailer without overloading or tripping breakers	
	Vehicle mounted generators shall be listed and installed in accordance with the manufacturer's instructions and shall comply with the following: Liquid fuel lines and exhaust systems shall not penetrate the area. Vapor tight regarding the working area within the vehicle to prevent exhaust gases and carbon monoxide from entering the vehicle. Generator shall be properly grounded to frame of vehicle with GFI protection.	
	Fuel for the generator is to be stored in spring loaded UL or FM approved safety cans. Refueling is not permitted in areas occupied by the public or near equipment that is hot.	IFC 2304.4
	Refueling of internal combustion engine power sources shall be permitted only when the electric generators and internal combustion power sources are not in use; not allowed during mobile or temporary cooking operations; when the engine is shut down and the surface temperature of the engine has cooled sufficiently so as not to ignite the fuel upon refilling.	
	Mobile Units shall not use electricity from a nearby structure except by written authorization from the business owner with appropriate RV connections to the vehicle.	
	<b>COMMERCIAL USE OF BBQ PITS SAFETY</b>	
	1 The combustion chamber of solid fuel cooking operations shall be scraped clean to its original surface once each week and shall be inspected for deterioration or defects. Any significant deterioration or defect shall be immediately repaired.	
	2. Solid fuel cooking operations shall not be installed in any location where gasoline or any other flammable vapors or gases are present.	

	3. Solid fuel cooking appliances shall be installed on floors of noncombustible construction that extend 3 feet in all directions from the appliance unless the appliance is listed for zero-clearance.	
	4. Where storage is in the same space as the solid fuel appliance or in the same space as the fuel-loading or clean-out doors, fuel storage shall not exceed 1-day supply.	
	5. Fuel shall be stored 3 feet from any cooking appliance.	
	6. Fuel may not be stored within the path of ash removal.	
	7. Fuel shall be separated from all flammable liquids, all ignition sources, all chemicals and all food supplies and packaging goods.	
	<b>COMMERCIAL USE OF BBQ PITS SAFETY (continue)</b>	
	8. Solid fuel shall be ignited with a match, an approved built in gas flame or other approved ignition source. At no time shall solid fuel be ignited by a combustible or flammable liquid when the pit is installed in an enclosed environment.	
	9. Solid fuel shall be added to the fire in a safe manner and in ways not creating a higher flame than is required.	
	10. All ash shall be removed at regular intervals and in a safe manner and completely extinguished prior to placement into a heavy metal container (or dumpster) suitable for that purpose.	
	11. No solid fuel cooking device of any type is permitted for deep-fat frying involving more than 1qt. of liquid shortening, nor shall any solid fuel cooking device be permitted with 3 ft. of any deep fat frying unit.	
	NOT ALL INCLUSIVE- A SAFETY INSPECTION MAY REVEAL OTHER AREAS OF CONCERN.	