

MOBILE FOOD VENDOR DEFINITION & FIRE INSPECTION INFORMATION

The Georgetown Fire & Life Safety Division has implemented a Mobile Food Vendor Fire Inspection and Permitting process on January 1, 2016. Any mobile food vendor who wants to operate in the City of Georgetown or in Emergency Service District (E.S.D.) # 8 will need to obtain a mobile food vendor fire permit from the Fire & Life Safety Division of the Georgetown Fire Department. The Mobile Food Vendor Fire Permit is valid for 1 year from the date it is issued.

A mobile food vendor is defined as a vehicle, truck or trailer that prepares and sells food. This does NOT include a vehicle that sells prepackaged foods.

Mobile Food Vendor Fire Inspections are currently being conducted on the first and third Thursday of the month at the Williamson County Health District Office located at 303 S. Main St. Georgetown, TX 78626. The health and fire inspection are conducted at the same time. This provides a one-stop shop for the vendors.

If a mobile food vendor is from out of town/state and wants to work a special event in the City of Georgetown a mobile food vendor fire inspection can be performed on the mobile food unit the first day of the special event, if the inspection fee is paid up-front, before the event is scheduled to start. If the mobile food vendor fire inspection fails the vendor will NOT be allowed to operate during the special event. Please read over the requirements to ensure the unit will pass.

One of the items that is required in the City of Georgetown is a Type I hood suppression system if grease-laden vapors are produced from cooking. This includes fryers and flat grills. If you are unsure if your unit requires a Type I hood suppression system, please contact the Fire & Life Safety Division prior to an inspection at 512-930-2542. Please feel free to contact the Fire & Life Safety Division with any questions or concerns.

If you are a **Mobile Food Vendor**, please see: Fire Inspection for Mobile Food Vending, Mobile Food Vending Unit Checklist below.

Fire Inspection for Mobile Food Vending Mobile Food Vending Unit Checklist Location of Mobile Units:

- Units shall not be closer than 20 feet to any structure
- All Mobile Units must remain at least 3 feet away from any fire hydrant.
- Mobile Units shall not block access to a Fire Department Connection (FDC).
- Mobile Units shall not obstruct any access to or exit from a structure. Electricity Issues:
- Mobile Units shall not use electricity from a nearby structure.

- No excessive use of extension cords. Design Construction/Plan Review:
- All Mobile Units shall be inspected for safety. • Exiting of Mobile Units shall not be obstructed.
- Plans may be required for Mobile Units.

Propane Cylinders:

- A maximum of 2- 100 lb. propane cylinders is allowed. One is allowed for use and one as a spare.
- Propane cylinders need to be requalified every 12 yrs. A current date of manufacture if new or requalification stamp is required on all cylinders.

Propane Cylinder Location:

- Propane cylinders shall not be located:
 - o On rear bumpers or roofs
 - o Below the lowest part of the vehicle frame
 - o Inside improperly vented or unvented trucks or beds of vehicles
 - o Inside passenger compartments of vehicles
 - o On soil
- Compartments used for the storage of propane shall be properly vented
- The relief valve discharge from the propane cylinder shall not be less than 3 feet measured horizontally along the surface of the vehicle to:
 - o Openings in the vehicle
 - o Propane burning appliance intake exhaust vents
 - o All internal combustion engine exhaust terminations

Propane Cylinder Equipment:

- All cooking appliances shall be listed for the use with propane.
- All appliances must be properly modified for use with propane.
- Appliances required to be vented (by the manufacturer's recommendations, usually greater than 40,000 BTUs) must be converted for the use with propane by a Master Plumber licensed by the Texas Railroad Commission. Documentation of proper conversion by a plumber must be provided at the time of inspection.

- Piping systems, including fittings and valves shall comply with NFPA 58.
- The use of non-metallic hose is prohibited. Flexible metallic connectors are limited to 5 feet in overall length.
- Piping shall be tested annually at not less than 3 psig for 10 minutes before appliances are connected and at system pressure after connection by a licensed LPG technician. Documentation of test must be provided at the time of inspection.
- Manual shutoff valves on gas lines are required at the point of use (the appliance) and at the supply.

Propane at Fixed Sites:

- Cylinders must be 10 feet away from combustibles
- Cylinders cannot be within 6 feet of electric power lines over 600 Volts
- The relief valve discharge on the cylinder must be 5 feet from exterior sources of ignition, openings into direct vent appliances, and mechanical ventilation air intakes.

Fire Suppression:

- Each Mobile Unit will be required to have a proper fire extinguisher inside of their vehicle (2A10BC fire Extinguisher)
- Each fire extinguisher will need to be mounted in a conspicuous location where it can be located quickly.
- Each fire extinguisher will need to be serviced annually and maintain a current tag confirming its status.
- A Type I hood suppression system that is UL 300 or UL 300A rated shall be installed if any grease-laden vapors are produced. The hood system must be inspected every 6 months and maintain a current tag confirming its status.
- If a Type 1 hood suppression system is present then a Class K fire extinguisher is also required.
- All gas, solid, or liquid fuel burning inside a trailer or vehicle must be vented to the outside with an approved venting system and spark arrestor.

Georgetown Fire Department Inspection Requirements

Units utilizing propane or similar fuels must provide the following items for the Georgetown Fire Department Inspector at the time of inspection. Questions regarding these requirements are directed to call (512)930-3743.

- ☐ Valid invoice of **annual** pressure test performed on unit.

- ☐ Fire Extinguisher type 2A10BC with an annual fire inspection with tag from a licensed company. If a Class K Extinguisher is required then it must also have an annual fire inspection with tag from a licensed company.
- ☐ If a Type I Hood System is present on the unit then a valid, biannual system testing invoice must be provided.
- ☐ Documentation of approved appliance testing- such as UL or CSA listing.

Guidelines General Tent and Canopy

All Tents, Canopies and other membranes structures cannot be within 20' of any lot line, building, parked or moving car or any internal combustion engine. 2012 International Fire Code 3103.8.1

Fire Department access roads will be made available at all times during the event so emergency apparatus can have access to all buildings. 2012 International Fire Code 503 and 3108.8.1

Tents and Canopies must have at least one exit. If the occupant load is more than 10, more exits shall be required and determined by the Fire Inspector. 2012 International Fire Code 3103.12.2

All Tents as defined by the 2012 International Fire Code, which includes canopies, must have fire resistant stamp or certificate in accordance with NFPA 701. 2012 International Fire Code 3104.2 Please advised, the use of tents is rare and many more fire code rules apply.

All Canopies shall have a minimum of 40 lbs. on each leg tied through the frame. 2012 International Fire Code 3103.9

All Tents/Canopies must have at a minimum a 2A:10BC rated Fire Extinguisher and must have a current annual inspection.

Car storage is allowed for display purposes only if the battery is disconnected and there is less than 5 gallons of fuel in the vehicle. No fueling or defueling is allowed within a tent. 2012 International Fire Code 3104.18

General Cooking

All food vendors shall have a current and passing inspection by the Williamson County and Cities Health District.

Cooking booths shall be separated by a minimum of 10 feet. Fire Code mandates 20' but the City of Georgetown will allow 10 feet. 2012 International Fire Code 3104.15.5

Cooking and Heating shall NOT be located within 10' of an exit or combustible material. Fire Code 3104.15.3

Cooking under a tent or canopy will be allowed if the following conditions are met:

- The tent or canopy has a current flame propagation performance treatment certificate or has an Inherently Fire-Resistive (IFR) certified tag.
- The tent/canopy cannot be used for an assembly if cooking.
- The tent or canopy must be clean; no accumulation of grease will be allowed. - The tent/canopy must be open; no sides will be allowed.
- The tent/canopy is NOT open to the public; only vendors are allowed under the tent/canopy. Special Event Fire Inspection Guidelines
- Public may approach the opposite side of the tent or canopy from where the cooking equipment is to purchase items.
- Only commercial listed cooking appliances are allowed to be used.

Cooking under a tent or canopy will be allowed if the following conditions are met:

- The cooking appliances will be required to be located as close to the tent edge as possible.
- Combustibles must be a minimum of 3 feet away from the cooking appliance.
- Any cooking operation that involves grease-laden vapors must have a Class K fire extinguisher in addition to a 2A:10BC fire extinguisher within 30feet.
- All fire extinguishers must have a current annual inspection.

Grills and Pits

- No grilling with charcoal or wood is allowed under any tented structure.
- Any solid fuel appliances should have a cover (grills and pits).
- Outside BBQ pits with stacks must have a 5 ft. clear circumference from combustibles, a 15ft. clearance above the stacks, and 10 ft. from any permanent structure.

Propane

- Each 10'X10' tent may have two appliances that use propane (100lbs. per appliance, 200 lbs max).
- Propane bottles must be placed securely (won't tip over) at the rear of the tent for emergency access.
 - Emergence access must not require tent entry

- Spare bottles are not allowed in the tents

- Designated area for spare and empty propane tanks must be established

-Propane appliances must have LPG stamped on their hoses.

All cooking rules are subject to change depending upon local burn bans or a declaration of disaster by the County Judge.

Special Event Fire Inspection Guidelines

General Fire and Safety

Generators shall be at 20ft from any structure or canopy and not accessible to the public. 2012 International Fire Code 3104.19

Flammable or Combustible liquids shall be at least 50ft from all tents, canopies, and structures. 2012 International Fire Code 3104.17.2

Protective mats or other approved means shall be placed over electrical cables and walkways.

Amusement Ride Requirements

An amusement ride includes:

- Most mobile carnival rides
- Most theme park rides
- Most water park rides and devices.
- Amusement rides also include, but are not limited to, the following: go-karts, rock climbing walls, bungee jumps, zip lines, mechanical bulls, trackless trains, continuous air-flow inflatable rides/devices (bounce houses, inflatable slides), and various simulators.

If an amusement ride is present at an event that requires a Fire and Life Safety Inspection the following will be required:

- ♣ A copy of the insurance policy
- ♣ A copy of the inspection certificate
- ♣ A daily self-inspection log (for mobile rides only)

The above information is from the Texas Department of Insurance that references Texas Administrative Code, 28 TAC, Chapter Five, Subchapter J, Rules to Implement the Amusement Ride Safety Inspection and Insurance Act 5.9001 through 5.9014.

Temporary Food Establishment (TFE) Requirements

Williamson County and Cities Health District (WCCHD) requires food vendors that are participating in temporary events to obtain a temporary food establishment permit. These permits may remain in effect for up to two weeks for the same event. Separate events occurring on consecutive weekends require separate permits.

The following requirements are for temporary food service operations in Williamson County, not in the City Limits of Austin. These requirements are based on the Texas Food Establishment Rules.

- All food must be from an approved source.
- No food items or ingredients may be prepared or cooked in a home kitchen. This includes home canned products. Canned food products must be produced in a permitted facility.
- Potentially hazardous foods that require time and temperature control for safety (TCS) may not be produced in a home kitchen.
- Prepackaged foods not requiring time and temperature control for safety produced in a legally permitted facility sold in original packaging do not require permitting. A permit will be required if samples are to be served to the public, unless the samples are prepackaged at a permitted, inspected facility.

The temporary food booth vendor is responsible for meeting the following requirements:

1. Handwashing –

- The vendor must provide hand soap, paper towels, a container to dispense warm water for handwashing (plastic container with spigot) and a wastewater catch bucket or holding tank.

Note: When handling ready-to-eat foods, you must first wash your hands (20 seconds), then use disposable gloves.

2. Temperature Control - The vendor must provide a method of maintaining TCS foods at:

- 41°F or below prior to cooking (refrigerators, ice chests, etc.).
- 135°F after food is thoroughly cooked and is ready to be served to the public (closed grill, hot holding unit, crock pot, etc.).
- The vendor must have a stem thermometer on site that measures between 0° F and 220° F in order to monitor food temperatures. This thermometer must be cleaned and sanitized between uses or remain in a container with only one product for continuous temperature tracking.

***Foods heated and/or prepared on-site must be served the same day. Food left at the end of the day must be discarded.

3. Cleaning and sanitizing of equipment and utensils - The vendor must provide three (3) containers to wash, rinse, and sanitize all utensils and equipment. The containers must be large enough to immerse the largest equipment used during the event. Following is the procedure to properly clean and sanitize all equipment:
 - First scrape off all loose food particles
 - Basin #1 - Dish soap solution to wash
 - Basin #2 - Clear water to rinse (replace often)
 - Basin #3 - Bleach water solution to sanitize (2 tsp. bleach to 1 gal. water)
 - The vendor must also provide a spray bottle of sanitizing solution (1 Tbsp. bleach to 1 gal. water) and paper towels to wipe counters and to spot clean equipment as needed. The vendor must have access to clean water for replacement in the basins (public water supply, bottled water). All water must be disposed of in an approved location, not on the ground.
4. Covered food prep area –
 - All food and drink must be dispensed from a covered or "roofed" concession stand (existing 8 foot ceiling, tent, netting, tarp, etc.). All equipment used for heating foods must remain covered and opened only as required for service.
 - Grills or other cooking equipment, placed outside of the covered food prep area, must have a lid or other durable cover. No food prep or service can be conducted on an uncovered surface or cooking unit.
5. Food protection and storage –
 - All food shall be protected from customer handling, coughing, sneezing or other contamination by use of barriers such as sneeze guards, wrapping, closed containers, etc.
 - Condiments shall be dispensed in single service type packaging, in pump style dispensers, or in protected squeeze bottles.
 - All food must be served to customers in single service containers and the containers cannot be reused.
 - All food must be placed in water proof containers with lids if being placed in ice. Food may not sit directly in ice. Ice used to cool foods may not be served in drinks.
6. Trash facilities - The vendor must provide a covered trash container with a plastic liner for all waste.

If you require further information, please contact Kay Kelley (kkelley@wcchd.org) or (512) 943-3620.