



CHECKLIST FOR MOBILE FOOD VEHICLES AND TENTS

**Keller Fire-Rescue, 1100 Bear Creek Parkway, Keller TX 76248
(817) 743-4400 Phone (817) 743-4409 (Fax)**

Provide proof of the following when applying for a Mobile Food Establishment permit in the City of Keller. If any of the items below are missing from your application packet, your permit will not be issued.

- 🔥 Your mobile food truck or food vendor establishment is required to have an inspection from the Fire Inspector prior to conducting business in the City of Keller. Contact the Fire Marshal's office at 817-743-4400.
- 🔥 A Type I hood is required over griddles, fryers, broilers, ovens, ranges, and wok ranges. [Reference 2015 International Fire Code Section 609.2 and as Amended and Adopted
- 🔥 UL300 compliant fixed extinguishing system over the cooktop and fryer. [Reference 2015 International Fire Code Section 609.2 and 609.3.4 as Amended and Adopted.
- 🔥 Proper fire extinguishers – one 2A10B:C and one “K” Class (for units with deep fryers)
- 🔥 Current Vehicle License Plate and Registration information.
- 🔥 Proof of Financial Responsibility (Insurance)
- 🔥 Cooking under tents that are not Fire Rated is prohibited. There shall be a permanently affixed tag to the inside of the tent that identifies that it meets NFPA flame resistance ratings.

*****Inspection of your mobile food unit is required prior to cooking any food items on the day of the event. Please make arrangements to have your vehicle inspected by the Fire Prevention Division and obtain your permit. The Permit is required to be displayed and plainly visible on the mobile food unit. Failure to display the permit will prohibit you from entry into the event.***



**Checklist for Mobile Food
Vehicles and Tents
Mobile Food Establishment Application**

**Keller Fire-Rescue
Fire Prevention Division**
1100 Bear Creek Parkway
Keller, TX 76248
Phone 817-743-4400 Fax 817-743-4409

Business Information:

Date _____ Sales Tax ID # _____
Business Address _____
State _____ Zip _____
Business Phone _____
Name of business _____
Type of business _____

Business Owner Information:

Name _____ E-mail _____

Mailing Address:

Name _____ Phone _____
Address _____ City _____
State _____ Zip _____

Property Owner Information:

Name _____ Phone _____
Address _____ City _____
State _____ Zip _____

Vehicle Information:

License Plate # _____
Insurance Policy # _____
Insurance Carrier _____

Health Permit Number: _____



Mobile Food Unit Guidelines

This guide is to help ensure your mobile food unit is compliant with the Keller Fire Department's current safety regulations. This guide should serve as an initial planning tool for compliance. It does not remove the responsibility of the owner to comply with all laws applicable to the mobile food unit. Questions related to mobile food unit requirements can be directed to the Fire Prevention Division at 817-743-4400

FIRE EXTINGUISHERS

- All vendors are required to have at least one fire extinguisher with a minimum rating of 2A:10B:C with a current inspection/service tag from a licensed fire extinguisher company. The fire extinguisher shall be visible and unobstructed.
- Cooking equipment involving vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher. The fire extinguisher shall have a current inspection/service tag from a licensed fire extinguisher company.

FIRE EXTINGUISHING SYSTEMS

- 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. A Type I hood system shall be equipped with an automatic fire extinguishing system. The fire extinguishing system shall have a current inspection/service tag from a licensed fire extinguisher company.
- Examples of cooking appliances that require a Type I Hood with Fire Extinguishing System are: Including but not limited to Griddles, fryers, tilted skillets or woks, braising or frying pans, char broilers

COMPRESSED GAS / LPG

- Cylinders shall be properly secured by one or more restraints
- Minimum of 10 foot clearance from any trash or combustible materials
- Cylinders shall not be kept in passenger area of vehicle.
- Cylinders shall be kept away from open flames, generators or other sources of ignition.

GENERATORS

- Portable generators shall be located no less than 25 feet from combustibles or public areas.
- Refueling shall not be conducted when event is open and operating.
- Generator shall be in safe working condition according to manufacturer's requirements.

ELECTRICAL/EXTENSION CORDS

- Extension cords and flexible cords shall not be a substitute for permanent wiring.
- Extension cords and flexible cords shall not be affixed to structures, extended through walls, ceilings, floors, under doors or floor coverings, nor shall such cords be subject to environmental damage or physical impact.
- Extension cords shall be used only with portable appliances.
- Extension cords shall be properly rated for use according to manufacturer's requirements.

VEHICLE/TRAILER LOCATION

- The placement of the concession operation shall not interfere with any fire lane, fire break, fire hydrant or exit access of any structures.
- Vehicle/Trailer shall be located to allow for adequate emergency vehicle access.

GENERAL FIRE SAFETY

- Accumulation of combustible rubbish shall not produce conditions that will create a nuisance or a hazard to the public health, safety or welfare.
- Clearance between ignition/heat sources and combustible materials shall be maintained in an *approved* manner.
- Only *approved* containers and portable tanks shall be used for flammable and combustible liquids.
- Flammable and combustible liquids shall be separated from combustible materials and ignition/heat sources by at least 10 feet. Cooking under non-fire rated tents is prohibited.