



MOBILE FOOD UNITS

MFU REGULATIONS & PERMITS



All food truck operating in unincorporated Harris County shall follow the adopted fire code, amendments and operational permit standard.



MFU CODES AND STANDARDS

- **2018 IFC added in 319 for Mobile Food Preparation Vehicles**
 - This chapter was written for vehicles that have appliances that produce smoke and grease-laden vapors
 - We amended to incorporate all food preparation vehicles
- **Section 319.1.1 for location.**
 - Not allowing a vehicle within 20' of building
 - Not allowing weather covering to be greater than 700 sqft and open on at least 3 sides (other would require building permits from Harris County Engineering)
- **Section 319.11 to address electrical meeting NFPA 70**
- **Section 319.12 to address solid fuel cooking to follow NFPA 96**





MOBILE FOOD UNITS (MFU's)

- In 2015, Mobile Food Units were estimated to be a 1.2 billion-dollar industry
- In 2017 there were over 23,000 food trucks operating in the U.S.

The Harris County Fire Marshal's Office inspects over 1,000 units annually.

Food trucks and trailers are a booming industry, offering a unique culinary experiences on wheels.





MFU PERMITS

- Mobile food units shall have an annual operational permit through the Harris County Fire Marshal's Office
 - This permit is obtained by applying through the Harris County permit system - e-Permits.
 - The MFU shall pass the field inspection on an assigned Tuesday or Thursday.
- Mobile food units shall have an annual permit from the Harris County Public Health Department.
 - This permit is obtained by contacting the Harris County Public Health Department.

Permits are required by the Harris County Fire Code Section 105.6.30





Obtaining the HCFMO permit

To obtain a permit from the Harris County Fire Marshal's Office you will need to set up an account with the Harris County permit system e-Permits.

The screenshot shows the top of a website. On the left is the Harris County seal. To its right, the text reads "Harris County Engineering Department - Permits" and "Dr. Milton Rahman, P.E., PMP, CFM, ENV SP - Executive Director & County Engineer". Below this is a navigation bar with a message: "The Harris County ePermits web site is best viewed in a modern browser like Google Chrome, Microsoft Edge, or Firefox." The main content area features a background image of a wooden gazebo on a pier over water at sunset. On the right side of this area is a "Login" form with fields for "Username (E-mail)" and "Password", a "Forgot/Reset Password" link, and "Log In" and "New Registration" buttons. At the bottom left of the image area, it says "Alexander Deussen Park, Commissioner Precinct One".



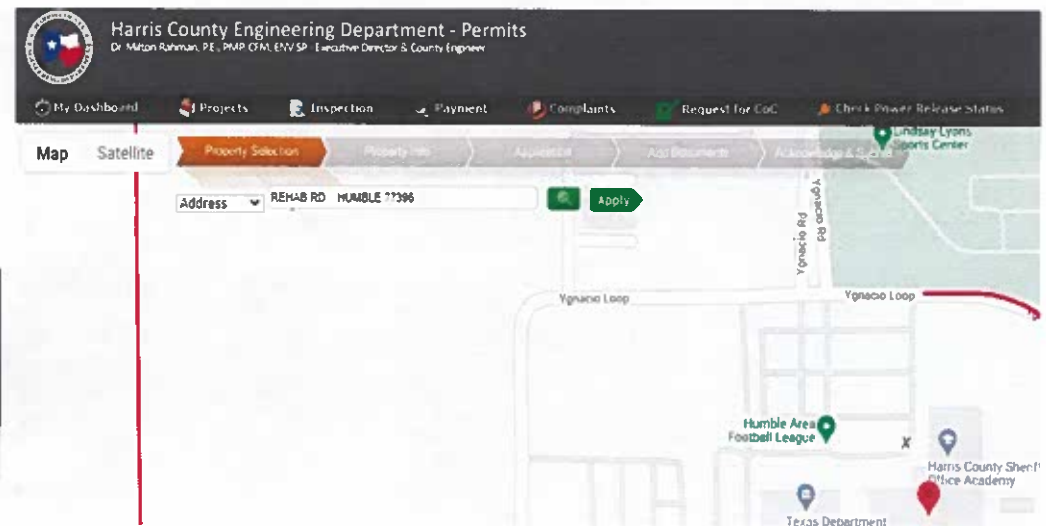
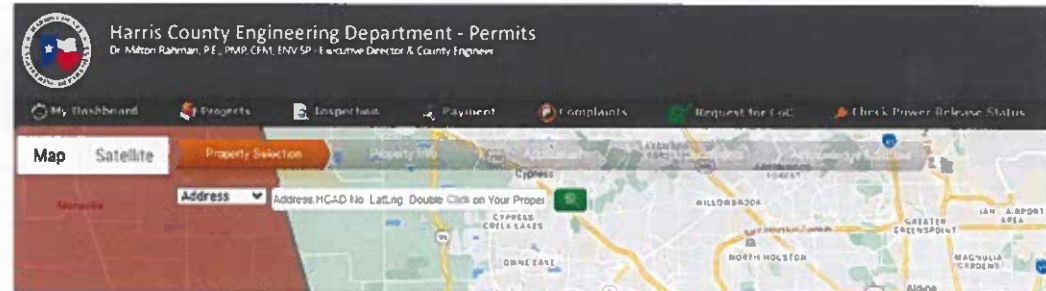
Obtaining the HCFMO permit cont.

Once the account is set up with e-Permits do the following.

- Click Projects
- Click Apply

When on the map screen

- Place your home physical address in the address box
- Click the green magnifying glass
- Once the address pops up click the green apply button





Obtaining the HCFMO permit cont.

The next screen will bring you to the property info page. Once on this page you will select.

- Operational Permits Fire Marshal's Office
- Then select Mobile Food Preparations Vehicles

Select Application Type

For subdivision infrastructure select Commercial

Categories

- Special Event - FMO
- Traffic Department
- Abandonment and Variance Request
- Boarding Homes
- Commercial
- Fire Brigade Exemption
- Operations Permits Fire Marshal's Office** ←
- Platting
- Residential
- Sheriff Office

Select Application Type

For subdivision infrastructure select Commercial

Categories / Operations Permits Fire Marshal's Office

Operations Permits Fire Marshal's Office

Operational Permits - This section is for Operational Permits outline in the Harris County Fire Code.

← Back

- Special Events - FMO
- All Other Operational Permits
- Explosives (Excluding Fireworks)
- Fire Marshal Boarding Home Inspection (Annual Inspection)
- Hazardous Material
- High-Pile Storage
- Hot Works Operations
- Mobile Food Preparation Vehicles** ←



Obtaining the HCFMO permit cont.

Once mobile food preparation vehicles has been selected then fill in the property information.

- Property Owner – This will be the owner's personal information.
- Property Location – This is the physical location of where the vehicle will be parked and selling.
 - If the vehicle is truly mobile, then place the vehicle owner's personal address.
- Once this information is complete click the blue “next” button.

Property Owner

Property Owner/Tenant Name: * This field is required. Same as DBA:

Mail Addr. 1: * This field is required.

Mail Addr. 2:

City: * This field is required. State: * AL Zip: * This field is required.

Phone: * This field is required

Property Owner /Tenant E-mail:

Property Location

Street No.: * This field is required Prefix: * - Select One - You must select a prefix value. Street Name: * REHAB Suffix: Road

Building #: Trailer #: Suite:

City: * HUMBLE State: * TX Zip: * 77396



Obtaining the HCFMO permit cont.

On the application page.

- Select the Type:
 - Pushcart
 - Trailer
 - Truck
- Insert the name of the mobile food unit.
- Provide full contact info:
 - First and Last name
 - Texas Drivers License Number
 - Current Address
 - Current Phone Number
 - Current Email
- Provide License Plate Number
- Select if the vehicle produces grease-laden vapors
- Provide distance to nearest structure
- Select the type of cooking gas:
 - CNG
 - LP Gas
 - Solid Fuel
- Click the blue “next” button on the bottom of the screen

MOBILE FOOD PREPARATION VEHICLES

Operational Permit for Mobile Food Preparation Vehicle:

Yes

Type:

Pushcart

Trailer

Truck

Mobile Food Unit Name: * Required.

Please provide the Full Name and contact information of the Mobile Food Preparation Vehicle Owner:
Full Name (First and Last), Texas DL Number, Current Address, Phone Number, & Email

Maximum Characters allowed: 1000 Remaining characters: 1000

* Required.

Please provide your Texas Vehicle License Number:

* Required.

Does your Mobile Food Preparation Vehicle produce grease-laden vapors?
A grease duct is a duct that is specifically designed to vent grease-laden flammable vapors from commercial cooking systems.

Select One ▾

Commercial cooking systems. The automatic fire-extinguishing system for commercial cooking systems shall be of a type dry- and wet-chemical extinguishing systems shall be tested in accordance with UL 300 and listed and labeled for the intended operations. The system shall be installed in accordance with this code, NFPA 96, its Listing and the manufacturer's installation instructions.

Please provide the separation distance from the nearest adjacent structure:
Minimum 20 foot separation is required

Feet ft.

Separate accessory structures
Accessory weather protection cannot exceed 700 square feet and shall be open on at least three sides.

Select One ▾

Please provide the type of cooking gas being used:

Compressed Natural Gas (CNG)

Liquefied Petroleum Gas (LP Gas)

Solid Fuel (Charcoal)



Obtaining the HCFMO permit cont.

Upload all the required documents.

- Valid Vehicle / trailer registration
 - Valid vehicle registration for the tow vehicle if a trailer
 - Owners current picture ID
 - Texas Drivers License
 - Government issued ID (if no TXDL)
 - Pictures of all fire protection maintenance tags
 - Copy of current gas test for all gas appliances
 - Copy of vent hood cleaning receipt (every 6 months)
 - State of Texas sales tax permit Taxpayers ID
 - State Fire Marshals form 205 (if new extinguishing system)
 - Satellite image of MFU's working location (if not mobile)
- Once all the documents are added and uploaded click the blue "next" button on the bottom on the screen.

Upload Files
Preferred file type is PDF. Maximum File Size is 1 GB.
Files greater than 1 GB should be separated into multiple files or the file can be submitted via CD/DVD.

Allowed file types: pdf, txt, doc, docx, xls,xlsx, ppt, pptx, bmp, gif, png, tif, tiff, jpg, jpeg, kmz, km1

File names rules:
1. ~ # % & * () \ ; < > ? / | " ' not allowed.
2. You cannot use the period character consecutively in the middle of a file name.
3. You cannot use the period character at the end of a file name.
4. You cannot start a file name by using the period character.
5. You cannot start a file name by using the underscore character.

Please use the add button to add a new file for upload.

File(s) to be uploaded:

Doc Type	File Name	Description	File Size	Created Date
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Obtaining the HCFMO permit cont.

The last page is the acknowledge & Submit page.

After reading the information on the page:

- Click Agree
- Save and exit

The application will now go to the operational permit coordinators for review.

Acknowledgement

Application for: 2318 Rehab Rd Humble TX 77396 Abstract: Harris County, Number 0

Property Selection | Property Info | Application | Add Documents | **Acknowledge & Submit**

All operations shall be conducted in a safe and compliant manner as set forth in the adopted fire code of Harris County with amendments. The Applicant hereby acknowledges and agrees to be strictly bound to Commissioners' Court of Harris County in ensuring that all provisions, conditions and requirements attached to the issuance of the operational permit(s) under the Regulations of Harris County, Texas for fire safety and operations, will be faithfully and fully complied with. The permit applicant understands and agrees that the County Fire Code Official may make scheduled or unscheduled inspections of the property upon the application for or the issuance of this permit. If the permit applicant is a corporation, partnership or other legal entity other than a natural person, then the undersigned acting as the authorized representative of said entity will be responsible for ensuring the entity's compliance with all provisions, conditions and requirements of the Operational Permit. I have carefully reviewed this application and my answers to all questions. To the best of my knowledge, the answers are all true and correct.

Agree Disagree

[Save and Exit](#) [Cancel Application](#)



MFU LOCATION

- **Mobile food units shall have a separation distance of 20 feet from any structure.**
- **Mobile food units shall have a separation distance of 10 feet from other mobile food units or any other vehicle**
- **Mobile food units shall have a separation distance of 50 feet from any fuel dispensing point or filling point of flammable and combustible liquids.**





MFU Exhaust Hood

319.3 Exhaust hood. Cooking equipment that produces grease-laden vapors shall be provided with a kitchen exhaust hood.

- These hoods are required to be cleaned at least every 6 months.
- All seams and joints from the hood to the up-blast fan shall be welded.





MFU Exhaust Hood Extinguishing System

319.4 Exhaust hood fire protection. Cooking equipment shall be protected by an automatic fire extinguishing system in accordance with 904.12

Automatic fire extinguishing equipment shall be tested and inspected every 6 months.





MFU Fire Extinguishers

319.4.2 Portable fire extinguishers shall be provided in accordance with section 906.4

There are two types of fire extinguishers that are required for MFU's that produce grease laden vapors.

- 2.5gal Type K fire extinguisher
- Multipurpose ABC fire extinguisher





Appliance Connection to fuel supplying piping

- All 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 instructions.
- Any movement of appliances shall be limited by restraining devices installed in accordance with the connectors and appliance manufacturer's instructions.
- NOTE: Do not rearrange the appliances under the hood





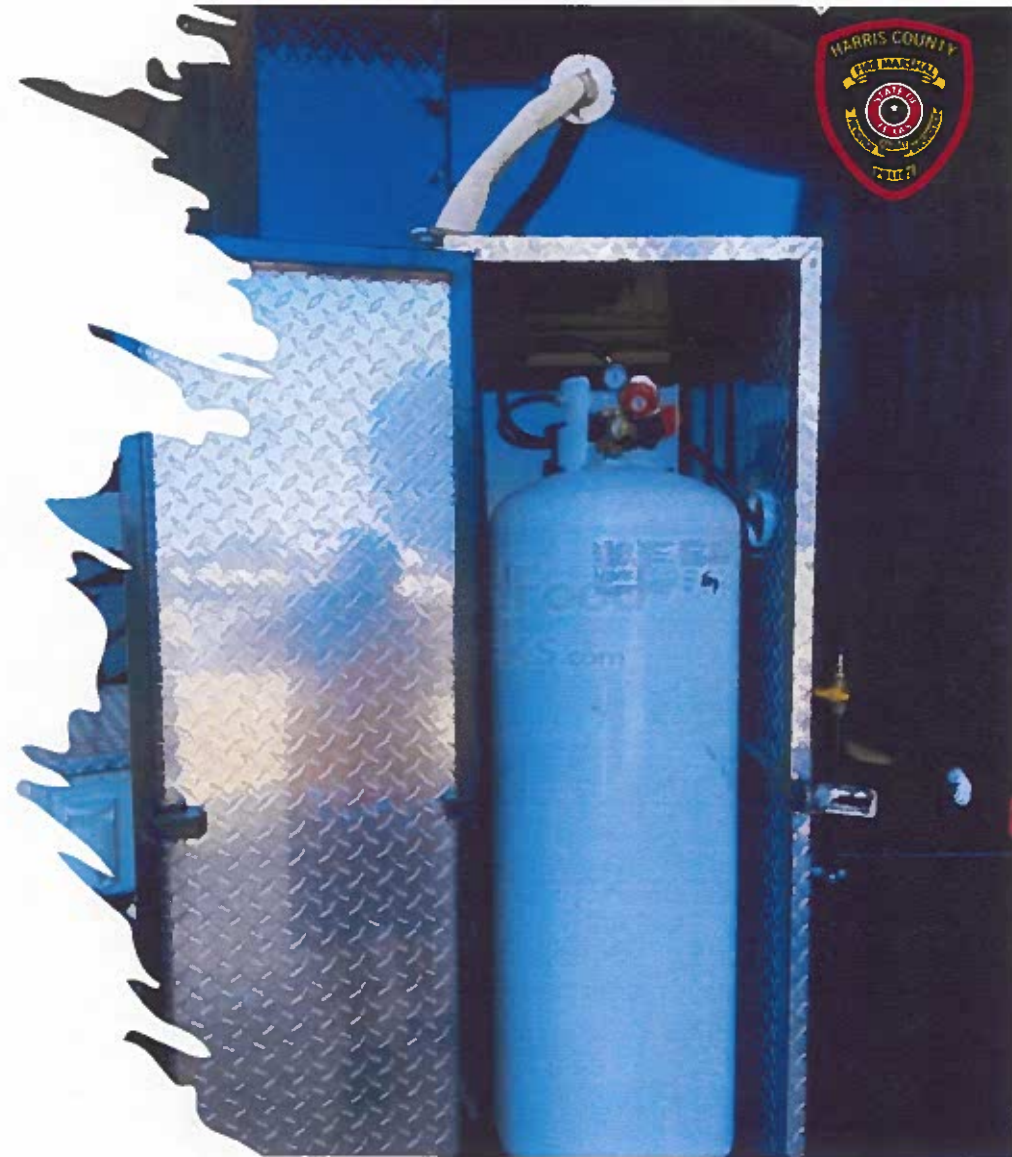
Solid Fuel Storage

- Mobile food units may only store up to one day's supply of solid fuel on the unit at any given time.

LP-Gas Systems

Where LP-gas systems provide fuel for cooking appliances, such systems shall comply with Chapters 3 and 61 of IFC 2018, and NFPA 58.

- 319.8.1 Maximum aggregate volume – The maximum aggregate capacity of LP-gas containers transported on the vehicle and used to fuel cooking appliances only shall not exceed 200 pounds (91kg) propane capacity.



LP-Gas Systems Cont.

- 319.8.2 Protection of container – LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement.
- 319.8.3 LP-gas container construction – LP-gas containers shall be manufactured in compliance with the requirements of NFPA 58.
- 319.8.4 Protection of system piping – LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration
- NFPA 58 6.14.2 Emergency Shutoff Valve – An emergency shutoff valve shall be installed in the transfer lines of fixed piping systems
- 319.8.5 LP-gas alarms – A listed LP-gas alarm shall be installed within the vehicle in the vicinity of the LP-gas system components.



LP-Gas Systems Cont.

319.10 Maintenance

- 319.10.3 Fuel gas systems - 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 U.S. Department of Transportation to requalify LP-gas cylinders, to ensure that system components are free from damage, suitable for the intended service and subject to leaking.



WHY INSPECT FOOD TRUCKS



April 2011: NYC – Food truck crash leads to 1 worker hospitalized with burns

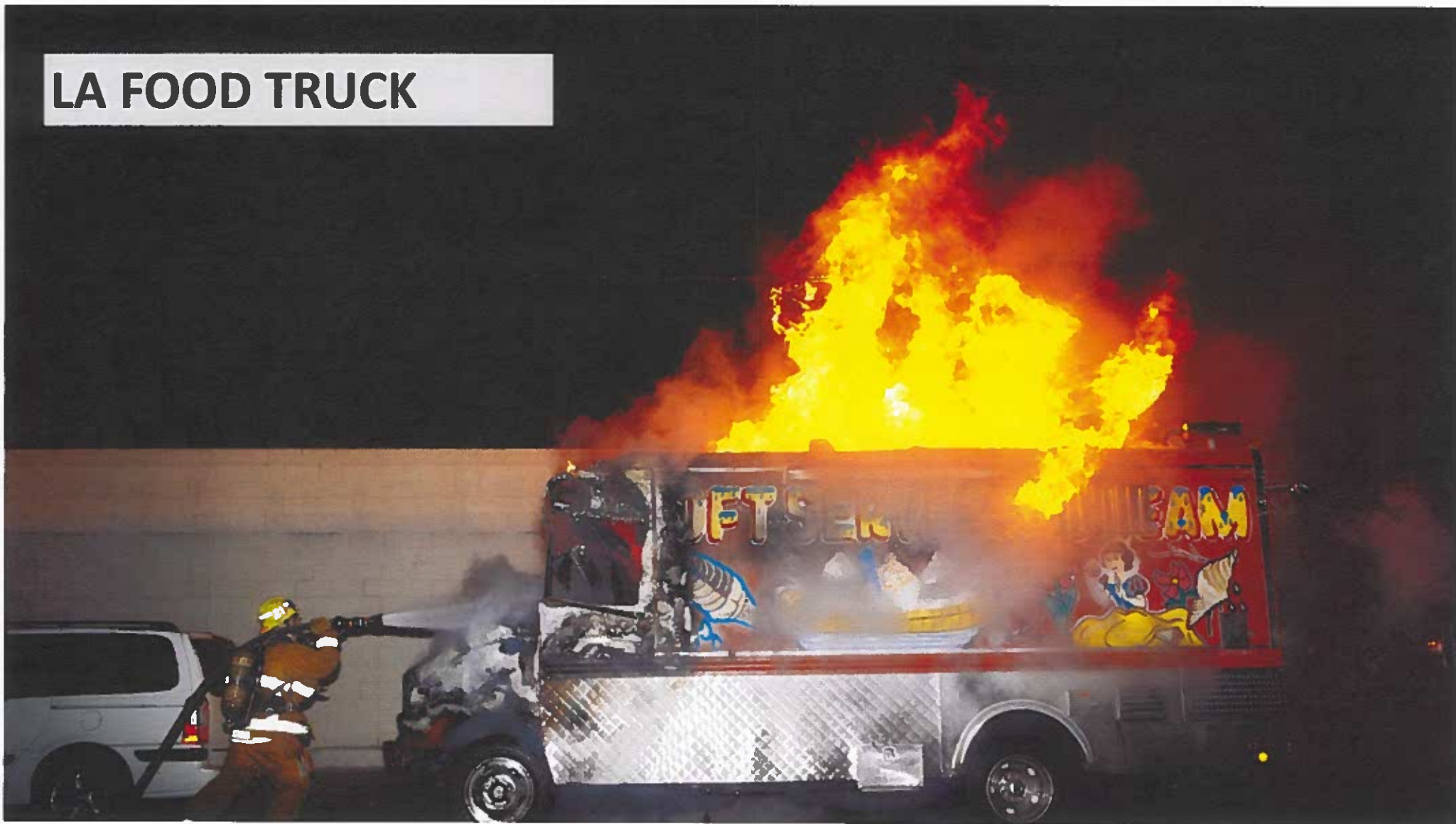
August 2012: Toronto – Propane tank explosion with no injuries

August 2013: Austin – Propane tank explosion resulting in 1 worker with burn injuries
September 2013: Fresno – Propane tank explosion resulting in 2 hospitalized

July 2014: Philadelphia – Propane tank explosion resulting in 13 injuries and 2 deaths

June 2015: Philadelphia – Propane tank explosion resulting in 4 injuries and 2 critical

LA FOOD TRUCK



MIAMI FOOD TRUCK



PORTLAND FOOD TRUCK



MIAMI FOOD TRUCK



**ANY
QUESTION**



Contact Information

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- Operational Permit # 713-274-1720

