



**Department of Public Safety – Office of the Fire Marshal
600 State Street, Southlake, Texas 76092**

Mobile Food Truck

General Requirements: Any truck, bus or trailer with a roof structure.

All mobile food trucks that utilize a grill, stove or fryolator and/or produce grease laden vapors must provide a Type I commercial hood that complies with NFPA 96 and an extinguishing system that conforms to the requirements of NFPA 17.

Mobile food trucks that produce grease laden vapors shall supply a Class K fire extinguisher of sufficient size conspicuously located in the area of the cooking equipment.

Also, all mobile food trucks must supply a 2A10BC portable fire extinguisher mounted in a conspicuous location in the area of the cooking or frying equipment.

All fire extinguishers shall be inspected and serviced on an annual basis, with proper documentation provided.

The commercial hood extinguishing system must be serviced and inspected every 6 months, with documentation provided.

At the time of inspection, the commercial hood exhaust system must be appropriately cleaned and visually verified by inspection and/or appropriate documentation.

When a grill, stove or fryolator are adjacent to one another, there shall be an 8” non-combustible splash shield between each unit, or a 16” separation space must be provided.

LPG tanks shall be located outside of the mobile food truck, with the safety release valve positioned away from the vehicle.

All supply lines and connections for the LPG shall be UL or FM listed for such use.

When LPG tanks are used, NO SMOKING signs shall be posted near the tank.

At all special events, the mobile food trucks shall maintain a minimum spacing of 10 feet between each mobile unit.

Once the mobile food truck arrives at the designated location, call the Fire Marshal’s Office for an inspection at 817-748-8233 or 817-748-8909.