



City of Alvin Mobile Food Vendor and Special Event Fire Prevention Checklist



Extinguisher Requirements

All cooking vendors are required to have at least one extinguisher.

At least one class **ABC** extinguisher with a minimum of a 4A40BC rating. (5#)

- Visible current inspection (date on tag or date of MFG less than one year)
- Fully Charged (gauge indicates full)
- Located within 30 feet of commercial type cooking equipment.

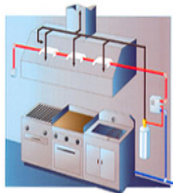


Does your cooking operation produce grease-laden vapors? (grills, fryers)

If so, in addition to the portable extinguisher listed above your operation requires;

Class K rated portable extinguisher.

- Visible Current inspection (date on tag or date of MFG less than one year)
- Fully Charged (gauge indicates full)
- Located within 30 feet of commercial type cooking equipment.



Does your cooking operation produce grease-laden vapors required to be exhausted through a commercial kitchen exhaust hood and duct system?

If so, in addition to the portable extinguishers listed above your operation requires; Commercial kitchen exhaust hood and duct system with an automatic fire extinguishing system. (Class I hood with fixed suppression system)

Visible Current inspection (date on tag or date of MFG less than six months)

Compressed Gas

LP/Propane cylinders are properly secured and remain secured by one of the following methods, unless actively being refilled;

- Nested and secured by one or more restraints.
- Secured by one or more restraints to a fixed object.
- Minimum of 10-foot clearance from any trash or combustible material.
- Not kept in passenger area of vehicle



Egress and Emergency Access

The placement of the concession operation must not interfere with fire lane, fire break, fire hydrant, or exit access of any proximate structures.

Tents

All tents shall be tied down and secure to the ground. Tents greater than 700 square feet require a separate permit from the fire marshal. Tents greater than 700 square feet shall be flame retardant and have a 5# fire extinguisher.

Generators

Generators shall be 10 feet from any tent or structure and shall have their own 5# fire extinguisher.



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Frequently Asked Questions:

- **Why am I required to have a Class K Extinguisher?**

Cooking operations that involve deep frying or similar processes can lead to fires that cannot be controlled with the Dry Chemical type ABC extinguishers. Class K extinguishers emit a Low PH Wet Chemical Agent in a fine mist that helps prevent grease splash and fire reflash while cooling the appliance. Some advantages are:

1. Precise extinguishing agent application
2. Excellent for use on all cooking appliances
3. Less corrosive and cleaner than Dry Chemical powders

- **What size Class K Extinguisher do I need?**

A 1.5 gallon (6 liter) Class K extinguisher is sufficient for up to 4 fryers with a maximum capacity of 80 lbs each. Larger deep frying operations may require an automatic hood suppression system.

- **What is the best way to secure and transport LPG cylinders in a vehicle or trailer?**

All LPG cylinders should be secured during transport and must be isolated from the interior or passenger areas. LPG Cylinders must also be kept away from open flames and other heat sources such as generators. ASME cylinders are generally permanently mounted around the exterior and all appliances are piped outside of the passenger / work area to the bottle. Portable cylinders must also be isolated from the passenger / work area. They can be securely mounted on the outside or placed in a gastight compartment that prevents vapors from entering the passenger/work area. LPG Cylinders should never be transported or installed inside a vehicle passenger area.

- **Where will I be inspected?**

Initial and renewal inspections take place in conjunction with Food Service inspections. All mobile food vendors operating in the City of Alvin are subject to inspection in the field.

- **Does the Fire Code Inspection cover only the items listed on the checklist? What are they?**

The checklist provided covers some of the most common concerns with mobile food operations, but additional items are subject to inspection:

1. Electrical wiring – all wiring in safe manner, not exposed to elements or public
2. Access / egress - sufficient exits for escape in the event of fire, not blocked or locked
3. Check out the self-inspection form on the fire marshal's web page
4. http://www.alvin-tx.gov/users/0001/Fire/Fire%20Marshal/Self_Inspection_Checklist_1.pdf