



UNIVERSAL CITY FIRE MARSHAL'S OFFICE

BEXAR COUNTY

Failure to fill out form completely will result in a rejection

MOBILE FOOD VEHICLE FIRE PERMIT

BUSINESS NAME: _____ DATE: _____
BUSINESS ADDRESS: _____ CITY: _____
BUSINESS PHONE #: _____ ALT. PHONE #: _____
CONTACT PERSON: _____ CELL PHONE #: _____
MOBILE FOOD VEHICLE LICENSE PLATE #: _____
LOCATION / ADDRESS WHERE MFV WILL BE USED: _____
DATE(S) MFV WILL BE USED: _____
PROOF OF LIABILITY INSURANCE: YES _____ NO _____
New permit _____ Annual Permit Renewal _____ Change of ownership _____

Mobile Food Vehicles (MFV's) that are enclosed (truck) or open (trailer) and:

- Are equipped with a gasoline, diesel or electric generator,
- Contains a solid fueled cooking device (i.e. BBQ pit, Hibachi, etc.)
- Are using extension cords or power strips,
- Are using propane or compressed natural gas,
- Have a Type I exhaust hood with or without a fire suppression system,

Shall be inspected by the Fire Department prior to each time it is set up* unless an annual permit has been obtained. *multi day festivals will usually count as one set up.

Inspections will be performed at the discretion of the Fire Marshal's Office.

Random inspections will be at the Fire Marshal's discretion.

Be sure to review and check off the MFV Inspection checklist on next page prior to set up.

OFFICE USE ONLY

INSPECTOR ASSIGNED: _____



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Mobile Food Vehicle Inspection Checklist

Mobile Food Vehicles (MFV's) equipped with a gasoline, diesel or electric generator, propane or compressed natural gas, Type I exhaust hood with or without a fire suppression system, or a solid fueled cooking device shall be inspected by the Fire Department after each set-up or at least annually. The following is a fire inspection checklist that has been derived from the 2015 International Fire Code and/or NFPA standards to assist you in preparing for your inspection. This checklist only covers the most common concerns with mobile food vendors. This checklist does not include Health Department, Building Department, Licensing or State vehicle and trailer inspection and safety regulations.

Review item as you check your MFV for compliance prior to the Fire Marshal's arrival.



Extinguisher Requirements

All cooking vendors are required to have at least one extinguisher.
At least one class "ABC" extinguisher with a minimum of a 3A-40BC rating.

- Visible current inspection tag inspected by a licensed inspector.
- Fully charged (gauge indicates full)
- Located within 30 feet of commercial type cooking equipment.

Does your cooking operation produce grease-laden vapors? (grills, fryers, woks, etc.)
If so, in addition to the portable extinguisher listed above, your operation requires:



A "Class K" rated portable extinguisher.

- With a current inspection tag.
- It must be properly secured and Fully Charged (gauge indicates full)
- Located with 30 feet of commercial type cooking equipment and near the front main exit door.



If your mobile food vehicle is equipped with an automatic fire suppression system in the exhaust hood above the cooking appliances that produces grease-laden vapors, then the suppression system must have a current inspection tag.



Compressed Gas

LP/Propane cylinders must be properly secured and remain secured at all times

- Must be stored on the exterior of the vehicle.
- Must be secured to a fixed object.
- Minimum of 10-foot clearance between other vehicles or other combustible materials.

Emergency Egress: The means of egress (aisle or walkway) must always remain unobstructed

Miscellaneous

- All wiring must be in good working condition and all switches, outlets and junction boxes must have covers.
- Extension cords are not allowed for permanent wiring.
- Use power strips with overcurrent protection (built-in circuit breakers).
- Multi-plugs are prohibited.
- All electrical switch and outlet boxes must have covers on them.
- General Housekeeping – All areas must be free from trash and grease build-up.