



City of Houston

Fire Marshal's Office

Mobile Food Unit

7427 Park Place Blvd., Houston, TX, 77087

832-394-8811

L1 Annual Permit Self-assessment Checklist for Mobile Food Units (MFU's)

You will be inspected on the aspects described by the **Information for Mobile Food Units (MFU's)**. Use this **Self-assessment Checklist for Mobile Food Units (MFU's)** as a quick guide to start. If you need more details, refer to the **Information** Section

Bring the following documents :

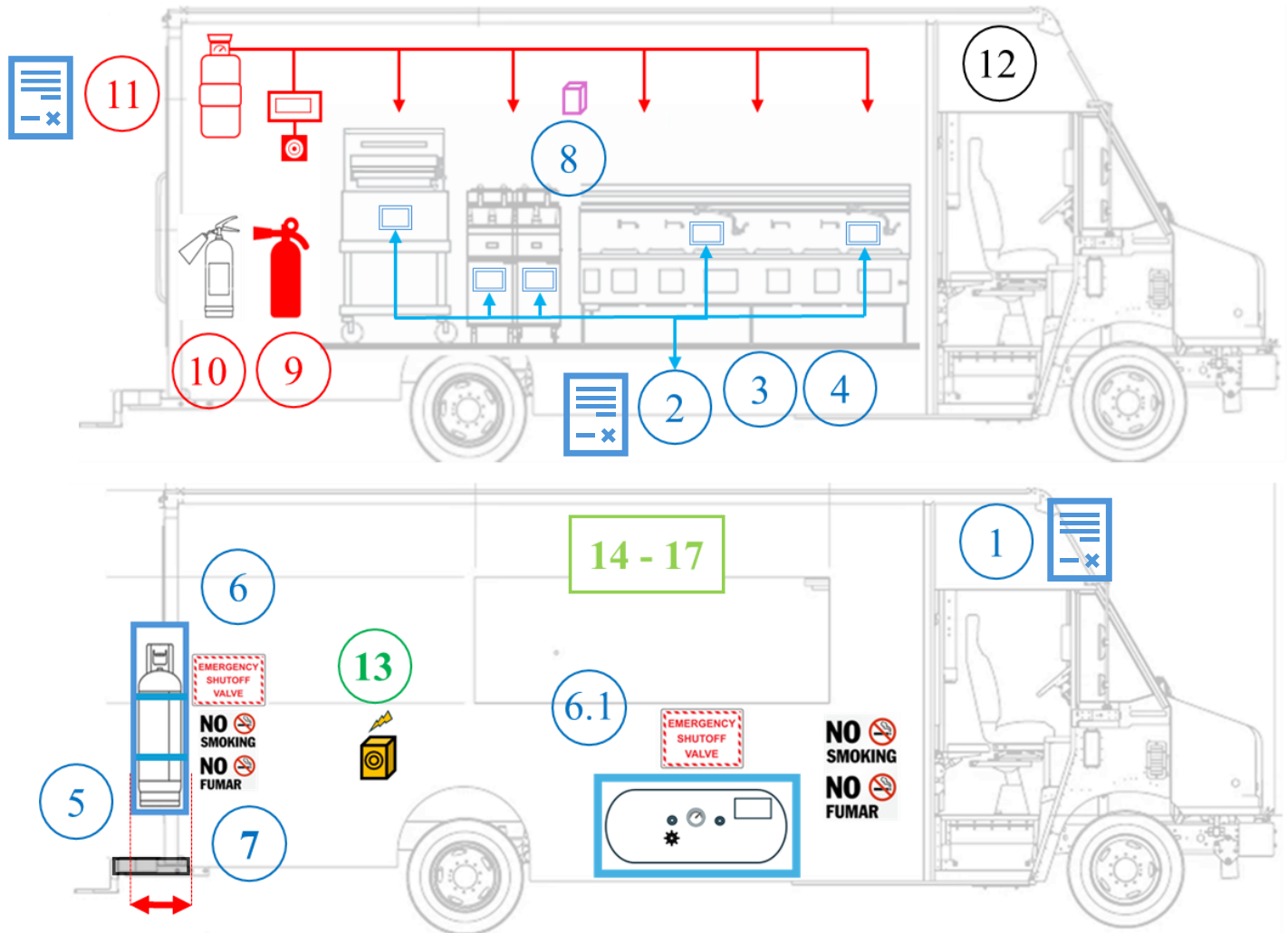
- LP-Gas Annual Permit L1 Acknowledgment of Payment.
- LP-Gas Appliance(s) inspection report. *It's the invoice given to you by the commissary.*
- Kitchen Fire Suppression System(KSS) inspection report. *It's the invoice from the Fire Service Company.*



Confirm that:

- You arrive on time to your appointment. **10-minute grace will be given. No extensions.**
- The LP-Gas permit is less than 90 days old.
- The LP-Gas appliances are tagged, and the inspection occurred in the previous 90 days.
- The KSS and the extinguishers are tagged and will not expire 2 weeks after the inspection.
- The Ventilation System has no gaps, and the grease traps are present, operational, and clean.
- The LP-Gas Cylinder is nested and protected from falling, car accidents or bystanders.
- The "No Fumar" sign is present.
- The electrical cables are not damaged, exposed or unprotected from water –especially under the sink-.

Compare your MFU to the applicable numbers in the drawing and ensure that the requirements are covered.





1 Do I need an LP-Gas Permit?

- If you cook with **LP-Gas** (*Propane, Butane, Isobutane*), then you need an LP-Gas Permit.
- If you prepare food **without heat** –pre-packaged, cold or drinks- or **NOT using LP-Gas** as fuel source –charcoal or alcohol- then you do **NOT** need an LP-Gas Permit.
- If you need one, Apply for a **MFU's L1 Annual Permit** for commercial cooking at the **Houston Permitting Center**.
- **Bring your receipt.**



2 Get your LP-Gas Appliances Inspected.

- If you cook on a range, stove, griddle, fryer, oven, warmer or other LP-Gas Appliance, get them inspected by a company accredited by **The Railroad Commission of Texas**.
- **Bring your receipt.**

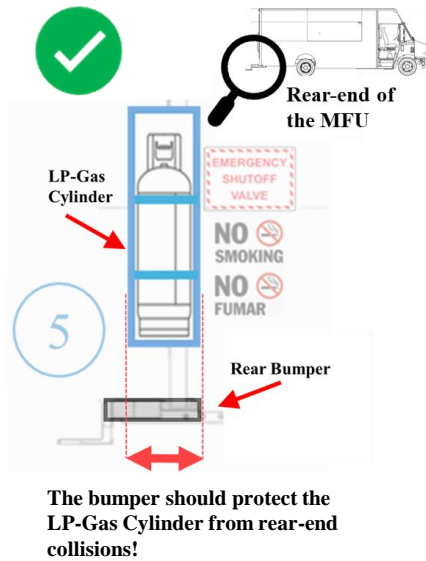


3 All your LP-Gas Appliances should be secured to the MFU.

- Your range, stove, griddle, fryer, oven, warmer or other LP-Gas Appliance should be secured so it does not wiggle, shake or move.

4 All your LP-Gas Lines should be in use or capped off.

5 LP-Gas Cylinders should be upright and secured from falling, car crashes or bystanders.



The Bumper **does NOT** protect the LP-Gas Cylinder from rear-end collisions!



6 LP-Gas Cylinders should have a visible and accessible shut-off valve.

6.1 All California Style Food Trucks must have a Shut-Off Valve sign.



7 Have a "No Smoking – No Fumar" sign near the cylinders.





8 Have an LPG - Explosive Gases Alarm installed.

- Do NOT get a Carbon Monoxide Alarm or a Smoke Detector & Install as per manufacturer instructions.

9 Have one Fire Extinguisher Type ABC 3A:40BC. Inspected and Tagged.



10 If you Deep-Fry, then have one Fire Extinguisher Type K 2A:K. Inspected and Tagged.



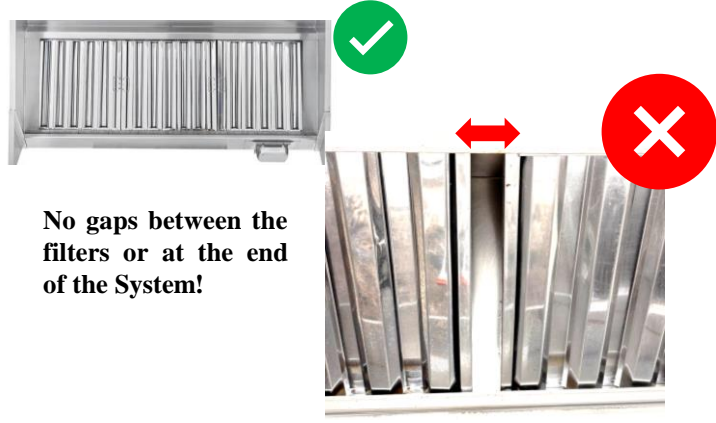
11 If your cooking produces grease laden vapor, your MFU shall have an Automatic Kitchen Fire Suppression System (KSS). Inspected and Tagged.

- Get them inspected by a company accredited by *the Texas State Fire Marshal's Office*.
- **Bring your Receipt**



12 If your cooking produces grease laden vapor, your MFU shall have a Ventilation System.

- **Absolutely NO gaps!** Make sure the filters provide full coverage.
- Regulate the band for the motor to avoid suctioning the filters.
- The grease rail must have a drain into the pan.



13 Your MFU shall have a male inlet for service-entry power supply, secured to the MFU, in a weather rated casing or a direct connection to the breaker box.



- Do NOT use a double-male connection.



- Risk of Death
- Risk of Fire
- Risk of Shock

The *Double-male connection* is also known as "The Suicide Cord" or "The Widow-maker".



14 All MFU's electrical cables are protected from physical damage.

- Do NOT run cables through water or in damp areas unless they are weatherproof. **Water and Electricity cannot mix!**

15 Power supply cords are not attached to surfaces, do not run through window or door openings and do not substitute fixed wiring.

16 No electrical open wiring observed.



17 No other electrical hazards were observed during the inspection.

- Do NOT use a junction box as an adaptor for service-entry power supply.
- Do NOT overload plug sockets or extension cords.
- Old or Damaged wiring need upgrading.
- **Water and Electricity cannot mix!**





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Information for Mobile Food Units (MFU's)

In the interest of public safety, the *Life Safety Bureau (LSB)* of the *Houston Fire Department (HFD)* elaborated this document that will guide you to successfully approve the fire inspection for Mobile Food Units (MFU's). Permit applicants shall carry out the proposed activities associated with the *HFD LSB Standard No.10 Rev. 08 LP-Gas and Open Flame Use* and follow the *Houston Fire Code* and other laws and regulations applicable thereto, whether specified or not in this document, and in accordance with approved plans and specifications.

This Document is intended to serve as a guide and does not represent the Fire Code in its entirety.

1. If you store, use, handle or dispense LP-Gas, you need an L1 LP-Gas permit to operate in the City of Houston.

All MFU's that cook – prepare food by using heat - with LP-Gas (Propane, Butane, Isobutane) on or in an LP-Gas Appliance need an **L1 LP-Gas permit**.

To obtain it, apply for an **L1 LP-Gas Annual Permit** for Mobile Food Units (MFUs) for commercial cooking at *The Houston Permitting Center* located on 1002 Washington Ave., Houston, TX, 77002, 832-394-8811, houstonpermittingcenter.org (Monday-Friday, 8:00 am –3:30 pm). Your MFU does not need to be driven to *The Houston Permitting Center*. **Bring your receipt to the inspection.** From the date on the receipt, you have 90 calendar days to be inspected by the Fire Marshal. Once you are approved, the LP-Gas Permit will be mailed to you or request a copy via email hfd.permitoffice@houstontx.gov Always **Keep the LP-Gas Permit with the MFU.**

2. If you use an LP-Gas range, oven, griddle or other LP-Gas appliance, you should have it inspected by a Certified Gas Equipment Company.

All your LP-Gas Appliances need to be inspected **annually** by a company accredited by *The Railroad Commission of Texas*. Your invoice is your report, and it should clearly identify your MFU by Business Name and License Plate or VIN and, Medallion Number if you have one for the MFU. **Bring your invoice to the inspection.** From the date on the invoice, you have 90 calendar days to be inspected by the Fire Marshal. An approved inspection sticker valid for 12 months must be displayed on all LP-Gas appliances. For a list of suggested contractors refer to the *Gas Equipment Inspection Companies* at the end of this document.

3. All LP-Gas appliances shall be secured to the MFU so to reduce gas line separation or damage in the event of an accident. Use the approved gas line materials.

No rubber gas line shall be allowed inside of the MFU. The approved materials for gas lines are iron, steel –black, galvanized, or in yellow jacket-, brass or copper.

4. All unused LP-Gas Lines shall be plugged in or capped off.

5. LP Gas containers shall be secured in a fixed storage and positioned so that liquid does not cover the pressure relieve valve.

All LP-Gas containers (*empty or full*) shall be secured in an upright position in such a manner as not to fall over, reduce the exposure of the LP-Gas cylinder to vehicle impact and be fenced off from heavy pedestrian traffic. This shall be applicable to all LP-Gas containers observed during inspections.

6. Immediate Access and operability to an EMERGENCY SHUT-OFF VALVE to the LP-Gas System shall be provided on the outside of the MFU.

An **EMERGENCY SHUT-OFF VALVE** sign is required when deemed necessary.

6.1. All California Style Mobile Food Units shall have an "Emergency Shut-off valve" sign in the vicinity of the access door to the valve.

California Style MFU's that have the shut-off valve behind a door **MUST** have a sign clearly marking the location for access.

7. No Smoking – No Fumar signs shall be visible near propane containers.

Signs must be in **English and Spanish**.

8. If you store, use, handle or dispense LP-Gas, you need an LP-Gas Alarm.

To detect gas leaks that can compromise the safety of the occupants or the public, an alarm that detects LP-Gas (**LPG**) and *explosive gases* shall be installed according to the manufacturer recommendations. Notice that this is not a Smoke Alarm or a Carbon Monoxide Alarm.

9. You should have at least one Fire extinguisher 3A:40BC minimum.

Red in color. The extinguisher must be inspected **annually** by a licensed contractor. The inspection tag must not be within **2 weeks** of expiration. **Bring your invoice to the inspection.** For a list of suggested contractors refer to the *Fire Extinguisher Service Companies* at the end of this document.

10. If you deep-fry cook in your MFU, you shall have at least one Type K Fire Extinguisher 2A:K.

Silver in color. The extinguisher must be inspected and tagged **annually** by a licensed contractor. The inspection tag must not be within **2 weeks** of expiration. **Bring your invoice to the inspection.** For a list of suggested contractors refer to the *Fire Extinguisher Service Companies* at the end of this document.

11. If your cooking produces grease vapor, your MFU shall be equipped with an Automatic Kitchen Fire Suppression System (KSS) over the cooking equipment.

The KSS must be inspected and tagged **semi-annually** by a licensed contractor. The inspection tag must not be within **2 weeks** of expiration. **Bring your invoice to the inspection.** For a list of suggested contractors refer to the *Fire Extinguisher Service Companies* in the information package.



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12. If your cooking produces grease vapor, your MFU shall be equipped with a Type 1 Ventilation System over the cooking equipment.

An approved ventilation system shall be installed over cooking equipment. Hoods shall be operated at the required rate of air movement. Classified grease filters shall be in place and cleaned as needed. The ventilation system shall provide **complete coverage** over all cooking equipment **with no gaps**, missing filters or solid metal pieces that are replacing extractor filters. Have the grease pans flush with the wall and the collecting rail should have a hole that allows the grease to flow into the pan.

13. Your MFU shall have a male end inlet for service-entry power supply, secured to the MFU, in a weather rated casing or a direct connection to the breaker box.

The cables to establish the connection should **NOT** be damaged, spliced or repaired with tape. Multiple adapters or unsecured junction boxes will **NOT** be allowed. All cables and connections should be weather rated.

If these requirements are NOT met, the MFU will not be allowed to connect to the power line, and this will be a failed attempt and require reinspection.

14. All MFU's Electrical cables are protected from physical damage.

Keep all your wires in an electrical conduit and all conduits, outlets and junction boxes secured to the MFU, away from water leakage if it is not meant to be weather resistant. All wiring must be protected, in working condition and fabricated by a licensed electrician.

15. Power supply cords are not attached to surfaces, do not run through window or door openings and do not substitute fixed wiring.

16. No Electrical open wiring observed.

Keep all your wires in an electrical conduit and all conduits, outlets and junction boxes secured to the MFU, away from water leakage if it is not meant to be weather resistant. All wiring must be protected, in working condition and fabricated by a licensed electrician.

17. No other electrical hazards were observed during the inspection.

L1 LP-Gas Annual Permit for Mobile Food Units for commercial cooking.

The Houston Permitting Center

1002 Washington Ave., Houston, TX, 77002.

832-394-8811,

www.houstonpermittingcenter.org

Monday-Friday, 8:00 am –3:30 pm

- Your MFU does not need to be driven to *The Houston Permitting Center*.
- **Bring your receipt to the inspection.**

As a courtesy to the Public, the **Life Safety Bureau (LSB)** of the **Houston Fire Department (HFD)** elaborated this list of providers for Mobile Food Units (MFU's).

LSB does not endorse or recommend any provider. You can obtain the services of an accredited provider for Gas equipment that is certified by **The Railroad Commission of Texas** and could be verified by searching on the website <https://www.rrc.texas.gov/alternative-fuels/afs-search>

As for the **Fire Extinguisher service companies**, they are certified by the **Texas Department of insurance** through the **State Fire Marshal Office** and could be verified by searching on <https://appscenter.tdi.texas.gov/reports/p/sfmo>



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Gas Equipment Inspection Companies

- Invoice MUST have your Business Name, VIN or License Plate and Medallion Number, if you have one for the MFU.
- **Bring your invoice to the inspection.**

North

R&R Propane

Contact: Jake Rouse
13146 Mills River, Houston, TX, 77070
832-671-9258

Propane Express

Contact: Anthony Kroon
10603 Tower Oaks Blvd, Houston, TX, 77070
281-300-4352

Mi Jalisco Commissary

Contact: Raul
10602 Bauman St., Houston, TX, 77076

Northeast

Green's Blue Flame Gas

Contact: Joe Green
13823 Packard St, Houston, TX, 770040
713-462-5414

Northside Propane

Contact: Dana Young
4825 Hartwick St., Houston, TX, 77093
281-590-7575

AAA LP-Gas LTD LLP

Contact: Brenda Boatman
18402 Stuebner Airline Rd, Spring, TX, 77379
281-376-5601

Southeast

R&R Propane

Contact: Jake Rouse
101 Spencer Highway, South Houston, TX, 77587
713-910-5884

Southwest

Southwest Commissary

8331 Beechnut Ave., Houston, TX, 77036
713-772-2000

Diana's Commissary

Contact: Oscar Lazo
13515 South Post Oak Rd., Houston, TX, 77045
281-914-6275

El Castillo Commissary

6345 Skyline Dr Unit A, Houston, TX 77057
832-732-3486

Fire Extinguisher Service Companies

- If your Fire Suppression system has been installed for the first time, make sure the paperwork is either attached to the system or have it on hand.
- **Bring your invoice to the inspection.**

East

A-1 Fire Equipment

12711 East Freeway, Houston, TX, 77015
713-455-0296

Southwest

AAA Fire Equipment Co.

7707 Bissonnet St., Suite #110, Houston, TX, 77074
713-777-6655

Southeast

Fire Extinguisher Services

7714 Glover St., Houston, TX, 77012
713-644-5151

Buckeye Fire Equipment

6226 Brookhill Dr., Houston, TX, 77087
713-645-3388