The University of Texas at Austin has established safety-related requirements for Mobile Food Vending on campus property aimed at creating oversight in the areas of health and fire safety. In conjunction with the Office of Environmental Health & Safety, formal inspections and permitting of all mobile food vending outlets shall be conducted prior to their use on campus. Where required, Fire Prevention Services will perform a one-time fire / life safety inspection prior to permitting. In semblance with the City of Austin Fire Department’s inspection criteria, the following shall be applicable:

**Location of Mobile Units:**
- Units shall not be located closer than 20 feet from any structure or fresh air intake.
- All Mobile Units shall maintain a minimum distance of fifteen (15) feet from any fire hydrant.
- Mobile Units shall not block access to a Fire Department Connection (FDC).
- Mobile Units shall not obstruct any entrances or exits from a structure.
- Exits of mobile units shall not be obstructed.

**Electrical:**
- Mobile Units shall not use electricity from a nearby structure.
- Excessive use of extension cords shall not be permitted.
- Breaker boxes and junction boxes shall have a proper cover.
- All wiring shall be in conduit.
- Improper use of electrical accessories and overloading of circuits shall be prohibited.
Propane Cylinders:

- A maximum of two (2) 100 lb. propane cylinders shall be allowed. One cylinder shall be allowed for use and one shall be a spare. The cylinders shall not be connected by a manifold.
- Propane cylinders shall be requalified every twelve (12) years. A current date of manufacture if new or requalification stamp is required on all cylinders.

Propane Cylinder Location:

- Propane cylinders (Including spares) shall not be located:
  - On rear bumpers, on exterior sides of vehicle, or roofs
  - Below the lowest part of the vehicle frame
  - Inside improperly vented or unvented trunks or beds of vehicles
  - Inside passenger compartments of vehicles
  - On the ground

- The propane storage compartment shall be ventilated with a minimum of two vents (one at the top of the compartment and one at the bottom of the compartment), each vent shall have an aggregate area equal to at least 0.5 square inches for each 7 lbs. of the total propane fuel capacity of the maximum number of the largest cylinders the compartment is designed to hold.
- The vendor shall be required to have propane cylinders on the vehicle at the time of inspection to demonstrate how the cylinders are secured to the vehicle. Propane cylinders shall be secured to prevent propane bottles from being ejected from the mount or cage in the event of a vehicle crash or rollover.
- The relief valve discharge from the propane cylinder(s) shall not be less than 3 ft. measured horizontally along the surface of the vehicle to:
  - Openings in the vehicle
  - Propane burning appliance intake or exhaust vents
  - All internal combustion engine exhaust terminations

Propane Cylinder Equipment:

- All cooking appliances shall be listed for use with propane.
- Propane piping shall not be located on sides, rear or roof of the vehicle.
- All appliances shall be properly modified for use with propane.
- Appliances required to be vented (by the Manufacturer’s recommendations, usually greater than 40,000BTUs) shall be converted for use with propane by a Master Plumber licensed by the Texas Railroad Commission. Documentation of proper conversion by a licensed Master Plumber shall be provided at the time of inspection.
- Piping systems, including fittings and valves shall comply with NFPA 58
· A maximum of 60 inches of metal flex hose shall be allowed for each appliance to connect to the propane hard pipe system.
· Metal flex hose shall not penetrate through walls, floor or ceiling to the interior of the vehicle. Rigid pipe shall be used to penetrate solid assemblies.
· Piping shall be tested annually at not less than 3 psig for 10 minutes before appliances are connected and at system pressure after connection by a licensed LP Gas technician. Documentation of test results, within 90 days of inspection, shall be provided at time of inspection and shall include:
  - Original document at inspection. (Not a copy)
  - Pressure and duration of test
  - Name, address, license number and phone number of technician performing test.
  - License plate number of mobile vending unit
· Documentation shall include date of test, pressure and duration of test, name and license number of technician, and license number of vehicle.
· Manual shutoff valves on gas lines shall be required at the point of use (the appliance) and at the supply.

Fire Extinguishers:

· Each Mobile Unit shall be required to have a proper fire extinguisher inside the vehicle (2A10BC fire extinguisher).
· Each fire extinguisher shall be required to be mounted in a conspicuous location where it can be located quickly.
· Each fire extinguisher shall be serviced annually in accordance with the requirements of NFPA 10 (Portable Fire Extinguishers) and maintain a current tag confirming its status.
· Mobile units using a deep fryer shall be required to have a K Class fire extinguisher in addition to the 2A10BC extinguisher.
· Solid fuel appliances with a fire box shall be required to have one (1) 2.5 gallon or two (2) 1.5 gallon K Class extinguishers.