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## Mobile Food Vendor Information

The Georgetown Fire & Life Safety Division has implemented a Mobile Food Vendor Fire Safety Inspection and Permitting Process. Any Mobile Food Vendor who wants to operate in the City of Georgetown or in Emergency Services District #8 (E.S.D.#8) will need to obtain a Mobile Food Vendor Permit from the Fire & Life Safety Division of the Georgetown Fire Department. The Mobile Food Vendor Fire Permit fee is \$125 is valid for 1 year from the date it is issued.

A Mobile Food Vendor is defined as an enclosed trailer or enclosed truck that uses propane or any other heat source to prepare food for sale. This does **NOT** include a vehicle that sells prepackaged foods.

If a Mobile Food Vendor is from out of town, a safety inspection can be performed on site the day of the special event. The vendor is responsible for the inspection fee and proof of payment in the event it was paid online. If the inspection fails and the violations cannot be corrected, the vendor will **NOT** be allowed to operate and no refund is given.

Please refer to the **safety inspection checklist** prior to a mobile food vendor safety inspection. Our goal is to provide a safe environment for mobile food vendors by using NFPA 58 guidelines. In the event a Fire & Life Safety Inspector deems a Mobile Food Vendor to be unsafe for any reason, a permit may not be issued or revoked. The City of Georgetown may require items that other cities do not. For example, the City of Georgetown requires ventilation and a suppression system if frying takes place inside of the enclosed truck or trailer.

Please fill the application by clicking below button :

**\*\*Please note we only accept Visa and Mastercard. We cannot accept American Express or Discover\*\***



Mobile Food Vendor Application

Please feel free to contact the Fire & Life Safety Division at 512-930-3473 with any questions or concerns.

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## Fire Inspection for Mobile Food Vending

### Mobile Food Vending Unit Checklist

#### Location of Mobile Units:

- Units shall not be closer than 10 feet to any structure
- All Mobile Units must remain at least 15 feet away from any fire hydrant.
- Mobile Units shall not block access to a Fire Department Connection (FDC).
- Mobile Units shall not obstruct any access to or exit from a structure.

#### Electrical:

- No excessive use of extension cords.
- Electric panels need proper cover and breakers need to be labeled.

#### Propane Cylinders:

- A maximum of 2- 100 lb. propane cylinders is allowed. One is allowed for use and one as a spare.
- Propane cylinders need to be re-qualified every 12 yrs. A current date of manufacture if new or re-qualification stamp is required on all cylinders. Cylinders need to be free of scrapes, gouges, and dents.

#### Propane Cylinder Location:

- Propane cylinders shall not be located:
  - On rear bumpers or roofs
  - Below the lowest part of the vehicle frame
  - Inside improperly vented or unvented trucks or beds of vehicles
  - Inside passenger compartments of vehicles
  - On soil
- Compartments used for the storage of propane shall be properly vented in compliance with NFPA 58.
- The relief valve discharge from the propane cylinder shall not be less than 3 feet measured horizontally along the surface of the vehicle to:
  - Openings in the vehicle
  - Propane burning appliance intake exhaust vents
  - All internal combustion engine exhaust terminations

#### Propane Equipment:

- All cooking appliances shall be listed for the use with propane.
- All appliances must be properly modified for use with propane.
- Appliances required to be vented (by the manufacturer's recommendations, usually greater than 40,000 BTUs) must be converted for the use with propane by a Master Plumber licensed by the Texas Railroad Commission. Documentation of proper conversion by a plumber must be provided at the time of inspection.
- Piping systems, including fittings and valves shall comply with NFPA 58.
- Flexible metallic connectors are limited to 5 feet in overall length.

- 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 LPG technician. Documentation of test must be provided at the time of inspection.
- Manual shutoff valves on gas lines are required at the point of use (the appliance) and at the supply.

#### Propane at Fixed Sites:

- Cylinders must be 10 feet away from combustibles
- Cylinders cannot be within 6 feet of electric power lines over 600 Volts
- The relief valve discharge on the cylinder must be 5 feet from exterior sources of ignition, openings into direct vent appliances, and mechanical ventilation air intakes.

#### Fire Suppression:

- Each Mobile Unit will be required to have a proper fire extinguisher inside of their vehicle (2A10BC fire Extinguisher)
- Each fire extinguisher will need to be mounted in a conspicuous location where it can be located quickly.
- Each fire extinguisher will need to be serviced and annually and maintain a current tag confirming its status.
- A hood suppression system that is UL 300 or UL 300A rated shall be installed if deep fat frying. The hood system must be inspected every 6 months and maintain a current tag confirming its status.
- If a hood suppression system is present, then a 1.5 gallon Class K fire extinguisher is also required.
- All gas, solid, or liquid fuel burning inside a trailer or vehicle must be vented to the outside with an approved venting system and spark arrestor.

#### Georgetown Fire Department Inspection Requirements

Units utilizing propane or similar fuels must provide the following items for the Georgetown Fire Department Inspector at the time of inspection. Questions regarding these requirements are directed to call (512)930-3743.

- Valid invoice of **annual** pressure test performed on unit.
- Fire Extinguisher type 2A10BC with an annual fire inspection with tag from a licensed company.
- If a Class K Extinguisher is required, then it must also have an annual fire inspection with tag from a licensed company.
- If a hood suppression system is present on the unit, then a valid, **biannual** system testing invoice must be provided.
- Documentation of approved appliance testing- such as UL or CSA listing.

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## Temporary Food Establishment Requirements

Williamson County and Cities Health District (WCCHD) requires food vendors that are participating in temporary events to obtain temporary food establishment (TFE) permit. These permits may remain in effect for up to two weeks for the same event. Separate events occurring on consecutive weekends require separate permits. Nonprofit/501(c) organizations are exempt from TFE permit fees.

The following requirements are for temporary food service operations in Williamson County, not in the City Limits of Austin. These requirements are based on the Texas Food Establishment Rules.

- All food must be from an approved source.
- Only approved Texas cottage food items or ingredients may be prepared or cooked in a home kitchen for approved events.\* For all other events, food and canned food products must be produced in a permitted facility.
- Prepackaged foods not requiring time and temperature control for safety (TCS) produced in a legally permitted facility sold in original packaging do not require permitting. A permit will be required if samples are to be served to the public, unless the samples are prepackaged at a permitted, inspected facility.

\*Under Texas Cottage Food Laws, a vendor can sell foods on the "approved" list at the following events: farmer's market, municipal, county, or nonprofit fair, festival, or event. To rephrase, a fair, festival, or event must be sponsored by a municipality (city), county, or a non-profit organization. For questions on the Texas Cottage Food Law, contact WCCHD Retail Food Services at 512-943-3620. For a list of approved foods, see: <https://www.dshs.texas.gov/foodestablishments/cottagefood/faq.aspx>

The temporary food vendor is responsible for meeting the following requirements:

- **Handwashing** – Hand sanitizer and gloves cannot substitute for handwashing.
  - If using an indoor facility, a sink must be dedicated for handwashing only. The vendor is responsible for providing warm water, soap, and disposable paper towels. Hand sanitizer and gloves cannot substitute for handwashing.
  - If using an outdoor facility, the vendor must provide hand soap, paper towels, a container to dispense water for handwashing (plastic container with spigot) and a wastewater catch bucket or holding tank.

Note: When handling food, you must first wash your hands (20 seconds), then use disposable gloves. No bare hand contact with food is permitted.

- **Temperature Control** –
  - The vendor must provide a method of maintaining temperature requirements for foods at:
    - 41°F or below prior to cooking (refrigerators, ice chests, etc.).
    - 135°F after food is thoroughly cooked and is ready to be served to the public (closed grill, hot holding unit, crock pot, etc.).
 Foods heated and/or prepared onsite must be served the same day. Food left at the end of the day must be discarded.
  - Vendor must have stem thermometer on site that measures between 0°F and 220°F in order to monitor food temperatures. This thermometer must be cleaned and sanitized between uses or remain in a container with only one product for continuous temperature tracking.
  - If transporting food from a preparation facility to a different serving location, manner of transportation of food must be approved by the Health District to maintain required hot/cold holding temperatures.

- **Cleaning and sanitizing of equipment and utensils** – A minimum of three basins are required to wash, rinse, and sanitize dishes/utensils. Basin size must accommodate largest item. Utensils/equipment used continuously must be washed, rinsed and sanitized every four (4) hours unless items are contaminated before that time

Procedure to properly clean and sanitize all equipment:

- Scrape off all loose food particles
- Basin #1 – Dish soap solution to wash
- Basin #2 – Clear water to rinse (replace often)
- Basin #3 – Bleach water solution to sanitize (2 teaspoons bleach to 1 gallon water)
- The vendor must also provide a spray bottle of sanitizing solution (1 Tablespoon bleach to 1 gallon water) and paper towels to wipe counters and to spot clean equipment as needed. Clean water access is required for replacement in the basins (public water supply, bottled water). All water must be disposed of in an approved location and not on the ground.

- **Covered food prep area –**

- If serving food outside, all food and drink must be dispensed from a covered or "roofed" concession stand (eight (8) foot ceiling, tent, netting, tarp, etc.). All equipment used for heating foods must remain covered and opened only as required for service.
- Grills or other cooking equipment, placed outside of the covered food prep area, must have a lid or other durable cover. No outdoor food preparation or service can be conducted on an uncovered surface or cooking unit.

- **Food protection and storage –**

- All food shall be protected from customer handling, coughing, sneezing or other contamination by use of barriers such as sneeze guards, wrapping, closed containers, etc.
- Condiments shall be dispensed in single service type packaging, in pump style dispensers, or in protected squeeze bottles.
- All food must be served to customers in single service containers. Containers cannot be reused.
- All food must be placed in water proof containers with lids if being placed in ice. Food may not sit directly in ice. Ice used to cool foods may not be served in drinks.

- **Trash facilities** – The vendor must provide a covered trash container with a plastic liner for all waste.

If you have questions about these requirements, please contact our Temporary Food Event Coordinators:  
David Urban, RS, or Kay Kelley, RS, at 512-943-3620

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