



## Fire Protection Reference Information for Mobile Food Units and Special Events

### Extinguisher Requirements

All cooking vendors and Mobile Food Unit (MFU) are required to have at least one extinguisher.

At least one class ABC extinguisher minimum 5 pound with 2A20BC rating.

- Current annual inspection tag from licensed company



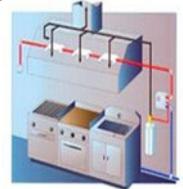
Does your cooking operation produce grease-laden vapors? (Grills, fryers)

If so, in addition to the portable extinguisher listed above your operation requires:  
 Class K rated portable extinguisher.

- Current annual inspection tag from licensed company



Fixed Suppression System- cooking operations that produce grease-laden vapors require a commercial kitchen exhaust hood and duct system with an automatic fire extinguishing system, in addition to the portable extinguishers listed above.  
 (Class I hood with fixed suppression system)



- Current bi-annual inspection tag from licensed company

Class of Fire	Description
Class A Fires	Fires in ordinary combustible materials, such as wood, cloth, paper, rubber, and many plastics.
Class B Fires	Fires in flammable liquids, combustible liquids, petroleum greases, tars, oils, oil-based paints, solvents, lacquers, alcohols, and flammable gases.
Class C Fires	Fires that involve energized electrical equipment.
Class D Fires	Fires in combustible metals, such as magnesium, titanium, zirconium, sodium, lithium, and potassium.
Class K Fires	Fires in cooking appliances that involve combustible cooking media (vegetable or animal oils and fats).

### Compressed Gas

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

- Nested and secured on the vehicle.
- Minimum of 10-foot clearance from any trash or combustible material.
- Not stored in passenger area of vehicle



### Tents

All tents shall be tied down and secure to the ground. Tents greater than 201 square feet require a separate permit from the fire marshal. Tents greater than 201 square feet shall be flame retardant and have a 2A10BC fire extinguisher.



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## Generators

Generators shall be 10 feet from any tent or structure and have their own 2A20BC fire extinguisher

## 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.

## Definitions

**[M]COMMERCIAL COOKING APPLIANCES.** Appliances used in a commercial food service establishment for heating or cooking food and which produce grease vapors, steam, fumes, smoke or odors that are required to be removed through a local exhaust ventilation system. Such appliances include deep fat fryers, upright broilers, griddles, broilers, steam-jacketed kettles, hot-top ranges, under-fired broilers (charbroilers), ovens, barbecues, rotisseries, and similar appliances. For the purpose of this definition, a food service establishment shall include any building or a portion thereof used for the preparation and serving of food.

**FIREWORKS.** Any composition or device for the purpose of producing a visible or an audible effect for entertainment purposes by combustion, *deflagration* or *detonation* that meets the definition of 1.4G fireworks or 1.3G fireworks.

**Fireworks, 1.3G.** Large fireworks devices, which are *explosive materials*, intended for use in fireworks displays and designed to produce audible or visible effects by combustion, *deflagration* or *detonation*. Such 1.3G fireworks include, but are not limited to, firecrackers containing more than 130 milligrams (2 grains) of explosive composition, aerial shells containing more than 40 grams of pyrotechnic composition and other display pieces which exceed the limits for classification as 1.4G fireworks. Such 1.3G fireworks are also described as Fireworks, UN 0335 by the DOTn.

**Fireworks, 1.4G.** Small fireworks devices containing restricted amounts of pyrotechnic composition designed primarily to produce visible or audible effects by combustion or *deflagration* that complies with the construction, chemical composition and labeling regulations of the DOTn for Fireworks, UN 0336, and the U.S. Consumer Product Safety Commission as set forth in CPSC 16 CFR Parts 1500 and 1507.

**FIREWORKS DISPLAY.** A presentation of fireworks for a public or private gathering.

**OPEN BURNING.** The burning of materials wherein products of combustion are emitted directly into the ambient air without passing through a stack or chimney from an enclosed chamber. Open burning does not include road flares, smudge-pots and similar devices associated with safety or occupational uses typically considered open flames, *recreational fires* or use of portable outdoor fireplaces. For the purpose of this definition, a chamber shall be regarded as enclosed when, during the time combustion occurs, only apertures, ducts, stacks, flues or chimneys necessary to provide combustion air and permit the escape of exhaust gas are open.



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## Frequently Asked Questions

### Why am I required to have a Class K Extinguisher?

Cooking operations that involve combustible cooking media, 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:

- Precise extinguishing agent application
- Excellent for use on all cooking appliances
- 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 gas-tight 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 units operating in the City of Manvel are subject to an 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:

- Electrical wiring – all wiring in safe manner, not exposed to elements or public
- Access / egress - sufficient exits for escape in the event of fire, not blocked or locked

These examples are not all inclusive, and do not include other Texas State vehicle or trailer inspection and safety regulations.