



Food Trucks operating in the City of Houston

The Houston Fire Marshal's Office works to safeguard the lives and property of Houston's residents and visitors. It is responsible for inspecting food trucks operating within the city.

If you are applying for the first time or renewing your Food Truck Fire Marshal's Permit, this document explains the requirements for all Food Trucks operating in the City of Houston (COH).

All food trucks are subject to inspections and must meet these minimum requirements. **These requirements are mandatory. Failure to comply will lead to citations in the COH Municipal Courts, as well as closures and fines.**

Required Equipment for ALL Food Trucks.

- All Food Trucks must have a male inlet for service-entry power supply, secured to the truck in a weather-rated casing or directly connected to the breaker box.¹
- All Food Trucks shall have one Type ABC fire extinguisher rated 3A:40BC.²
- If your cooking produces grease-laden vapors, you must have a Type 1 Ventilation System and a Kitchen Suppression System (KSS).³
 - Exception: Electric appliances rated UL-197 or UL-710B.⁴
- If you deep-fry food, you must have a Type K fire extinguisher rated 2A:K.⁵
- All fire equipment shall be inspected, tagged, and unexpired.⁶
- All Food Truck must keep a clearance of 10 ft. away from a building⁷ and 25 ft. from other Food Truck that uses LP-Gas.⁸

For more information follow the link <https://houstontx.gov/fire/business-information/index.html>

¹ NFPA 70 National Electrical Code

² Houston Fire Code 319.4.2, LSB Standard 10 Rev. 8 Section 10.11.14.

³ NFPA 96 10.1.2, Houston Fire Code 319.4.1, LSB Standard 10 Rev. 8 Section 10.11.5, & 10.11.15.

⁴ The following link elaborates on the reasoning for this variance: <https://www.ul.com/news/what-every-code-official-needs-know-about-building-services-and-systems>

⁵ Ibid. 2.

⁶ Ibid. 2.

⁷ NFPA 96 17.2.

⁸ LSB Standard 10 Rev. 8 Section 10.11.12.

