



CITY OF TERRELL  
201 E. NASH ST.  
TERRELL, TX 75160  
972-551-6600

## **MOBILE FOOD UNIT PERMIT PROCESS CHECKLIST**

Permits will expire a year after the MFU permit is issued. All items must be completed and submitted in order to obtain a permit to operate a Mobile Food Unit in the City of Terrell.

### **MOBILE FOOD UNIT PERMIT COST IS \$150.00**

- ☐ Completed Application
- ☐ Completed Mobile Food Unit Inspection
- ☐ Copy of last commissary inspection\*
- ☐ Copy of current commissary permit – local, county, or state
- ☐ Valid Driver's License of person operating the vehicle
- ☐ Proof of Insurance on vehicle being permitted
- ☐ Copy of Certified Food Manager Certification
- ☐ Menu

**\*PLEASE INCLUDE A COPY OF YOUR COMMISSARY CONTRACT\***

Mobile Food Unit Inspections are conducted WEDNESDAYS each month at:

**CITY OF TERRELL FIRE ADMINISTRATION OFFICES**

**150 9<sup>TH</sup> ST.**

**TERRELL, TX 75160**

Permits will not be issued without a passing inspection. All food trucks must have a City of Terrell Mobile Food Unit sticker located in the rear of the vehicle clearly visible to City Employees.



CITY OF TERRELL  
201 E. NASH ST.  
TERRELL, TX 75160  
972-551-6600

## MOBILE FOOD UNIT APPLICATION

NAME:

SALES TAX ID:

BUSINESS ADDRESS:

BUSINESS PHONE NUMBER:

MAILING ADDRESS (IF DIFFERENT):

WEBSITE:

EMAIL:

## OWNER AND OPERATOR INFORMATION

BUSINESS OWNER NAME:

GOV. ISSUED ID NUMBER:

DATE OF BIRTH:

PHONE NUMBER:

OWNER ADDRESS:

OWNER EMAIL:

CERTIFIED FOOD MANAGER:

CFM DATE OF BIRTH:

NAME OF OPERATOR:

OPERATOR DL NUMBER:

ADDRESS:

PHONE NUMBER:

## MOBILE UNIT INFORMATION

MAKE:

MODEL:

YEAR:

COLOR:

LICENSE PLATE:

STATE:

VIN:

TYPE OF FOOD SERVED:

BY SIGNING BELOW, I CERTIFY THAT THE INFORMATION PROVIDED ON THIS APPLICATION IS TRUE AND CORRECT. I FURTHERMORE UNDERSTAND THE PROVIDING FALSE OR FICTITIOUS INFORMATION WILL RENDER THIS APPLICATION INVALID.

SIGNATURE:

DATE:

## OFFICE USE ONLY

PERMIT#

Food Truck/L

ORDINANCE NO. XXXX

AN ORDINANCE OF THE CITY OF TERRELL, TEXAS, KAUFMAN COUNTY, TEXAS AMENDING SECTION 2, ZONING ORDINANCE OF THE CITY OF TERRELL, ARTICLE IV, USE REGULATIONS, SECTION 32, USE CHARTS, BY ADDING "MOBILE FOOD UNIT" AS A TYPE OF LAND USE; AMENDING ARTICLE V, DEVELOPMENT STANDARDS, SECTION 42 SPECIAL REGULATIONS FOR CERTAIN TYPES OF USES, BY ADDING SECTION 42.9 MOBILE FOOD UNIT; AND SECTION 44, DEFINITIONS AS SET FORTH IN EXHIBIT "A" ATTACHED HERETO AND MADE A PART HEREOF FOR ALL PURPOSES; PROVIDING FOR SEVERABILITY, PROVIDING A PENALTY, PROVIDING A SAVINGS CLAUSE, AND PROVIDING AN EFFECTIVE DATE.

WHEREAS, on the \_\_\_\_ day of May, 2023, the Planning and Zoning Commission conducted a public hearing and approved the amendment of Appendix 2, Zoning Ordinance of the City of Terrell, Article IV, Use Regulations, and Article V, Development Standards, Section 44, Definitions as set forth in Exhibit "A" attached here to and made a part hereof for all purposes.

NOW THEREFORE, BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF TERRELL, KAUFMAN COUNTY, TEXAS:

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ARTICLE I

THAT Appendix 2, Zoning Ordinance of the City of Terrell, Article IV, Use Regulations, Section 32, Use Charts by adding "Mobile Food Unit" as a type of land use; Amending Article VI, Development Standards, Section 42, Special Regulations For Certain Types of Uses, by adding Section 42.9, Mobile Food Unit; and Section 44, Definitions as set forth in Exhibit "A" attached hereto and made a part hereof for all purposes.

ARTICLE II

All Ordinances or parts of Ordinances in conflict herewith are to the extent of such conflict hereby repealed.

ARTICLE III.

It is hereby declared to be the intention of the City Council that the sections, paragraphs, sentences, clauses, and phrases of this Ordinance are severable, and if any phrase, clause, sentence, or section of this Ordinance shall be declared unconstitutional or invalid by any court of competent jurisdiction, such unconstitutionality or invalidity shall not affect any other remaining phrase, clause, sentence, paragraph, or section of this Ordinance.

**ARTICLE IV.**

All other provisions of Appendix 2 not expressly modified by this Ordinance shall remain in full force and effect.

**ARTICLE V.**

This Ordinance will take effect immediately after its passage and the publication of the caption, as the law in such cases provides.

**PASSED AND APPROVED THIS** the \_\_\_\_\_ day of \_\_\_\_\_, 2023.

**PASSED AND ADOPTED THIS** the \_\_\_\_\_ day of \_\_\_\_\_, 2023.

\_\_\_\_\_  
E. Rick Carmona, Mayor

Attest:

\_\_\_\_\_

\_\_\_\_\_  
Dawn Steil, City Secretary

Approved as to Form:

\_\_\_\_\_  
Mary Gayle Ramsey, City Attorney

#### ARTICLE IV. USE REGULATIONS

##### Section 32: Use Regulation (CHARTS)

Those uses listed for the O district in section 32, use charts as "P", "S", or "T" are authorized uses permitted by right, by specific use permit (which must be approved utilizing procedures set forth in section 31B) or by temporary use permit (which must be approved utilizing procedures set forth in subsection 38.10)

ACCESSORY and TEMPORARY USES	Residential Zoning District										
	AG	EE-32	EE-64	SF-16	SF-10	SF-7.5	SF-6	TX	TH-12	MF	MH
Mobile Food Unit (See section 42.9)											

ACCESSORY and TEMPORARY USES	Non-Residential Zoning District									
	O	NS	R	CB	HC	C	LI	DD	VC	RT
Mobile Food Unit (See section 42.9)	P	P	P	P	P	P	P	P	P	P

#### ARTICLE V. DEVELOPMENT STANDARDS

##### SECTION 42.9 MOBILE FOOD UNIT

- A. A Mobile Food Unit may operate as part of a temporary special event (with a temporary food permit), as part of an approved land use.
- B. The Mobile Food Unit shall be located on private property where an existing business is currently operating with a valid Certificate of Occupancy (CO). The Mobile Food Unit shall be located on an Improved surface (i.e. concrete or asphalt). Operation within the public right-of-way is prohibited.

- C. A Mobile Food Unit is not to be a permanent use at one location.
- D. Mobile Food Units shall only operate between the hours of 7:00 a.m. and 10:00 p.m. and the Mobile Food Unit shall be required to be removed from the property during non-operation hours (i.e. overnight storage on the site is prohibited unless otherwise approved with the Specific Use Permit).
- E. The Mobile Food Unit must obtain an annual mobile food establishment permit, which includes a health and fire inspection.
- F. A Mobile Food Unit health permit shall be issued upon approval of fire and health inspections.
- G. A mobile unit health permit shall be valid for a period of twelve (12) months following issuance thereof.
- H. The Mobile Food Unit shall be equipped with trash receptacles and outside storage of trash shall be prohibited. Water and/or wastewater may not be discharged onto the ground.
- I. The Mobile Food Unit shall have permanent restrooms available within 300 feet of the facility. ~~Portable restroom facilities are not permitted to meet this requirement unless otherwise approved in conjunction with a special event.~~
- J. The Mobile Food Unit shall have access to a minimum of two (2) dedicated parking spaces and shall not reduce the required parking for the existing building / land use.
- K. All noise and lighting shall be subject to the requirements of the City of Terrell Code of Ordinances and the Zoning Ordinance. In addition, no lights associated with the operation of a Mobile Food Unit may be directed towards an adjacent property or onto a public right-of-way.
- L. All signage must be attached to the Mobile Food Unit, with the exception of one (1) freestanding menu board no greater than eight (8) square feet placed adjacent to the Mobile Food Unit.
- M. A Mobile Food Unit may operate on City of Terrell owned property at any time with written approval of the City Manager, or his designee. This request does require the appropriate food permit and inspection and payment.
- N. The following fee schedule applies to permits issued under this ordinance:

Mobile Food Unit (12-month permit)

\$50.00

#### ARTICLE V. DEVELOPMENT STANDARDS

#### **SECTION 44    DEFINITIONS**

**166.1    MOBILE FOOD UNIT** – a mobile food vendor that sells food and/or beverages that are either pre-packaged or prepared in the confines of a portable truck / trailer, which can be moved from place to place, but is typically in a fixed location for extended periods of time.

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Texas Department of State  
Health Services

## Mobile Food Units (MFU): How to Mobilize Your Food Operation Under DSHS

### Definition:

According to Texas Food Establishment Rules (TFER), a MFU is a vehicle mounted, self or otherwise propelled, self-contained food service operation, designed to be readily moveable (including, but not limited to catering trucks, trailers, push carts, and roadside vendors) and used to store, prepare, display, serve or sell food. Mobile units must completely retain their mobility at all times. A Mobile Food Unit does not mean a stand or a booth. A roadside food vendor and pushcart may be licensed as MFUs. [228.2(85)]

Mobile Food Unit



Pushcart



Roadside Vendor



These special provisions, along with TFER references, shall be met before operating:

### Establishment:

- The MFU shall be mobile at all times [#30, 228.221 (a)(1) and (3)];
- Like a fixed establishment, the MFU shall be enclosed;
- Shall be protected from entry of pests with tight-fitting doors and windows [#34, 228.174(e)(1)(B) - (C)];
- Walls and ceilings shall be smooth, easily cleanable, and light in color [#45, 228.173(a), (f)(3)];
- Walls and ceilings shall protect against entry of rodents and insects [#34, 228.174(e)(1)(A)];
- Screens (i.e. at ventilation points or windows) shall be at least 16 mesh to 1-inch [#34, 228.174(e)(4)(A)];
- Exterior surfaces shall be of weather-resistant materials [#45, 228.172(b)];
- Pushcarts do not need to be enclosed, but do need overhead protection;
- Roadside vendors do not need to be enclosed.

Smooth and cleanable surfaces



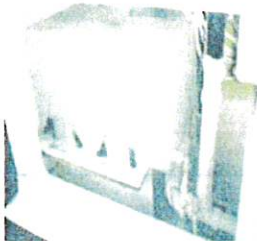
Public Sanitation and Retail Food Safety Unit • PO Box 149347, Mail Code 1987 • Austin, Texas 78714-9347(512)  
834-6753 • Facsimile: (512) 834-6683 • <http://www.dshs.texas.gov/foodestablishments/>



**Water:**

- Water (hot and cold) under pressure supplied to all sinks permanently installed (this requirement does not apply to roadside food vendors) [228.221(a)(7)];
- Water supply must meet the demands of the operation [#23, 228.143(a) – (c)];
- Potable water tank and fill hose shall be permanently installed, labeled as “potable water” and provided with a ¾-inch or less inlet connection [#32 OR #37, 228.221(a)(8)(A)-(C)];
- Waste retention tank for liquid waste must be 15% larger than the potable water tank, leak proof, and be permanently installed [#44, 228.221(a)(9)(A)-(B)(i)];
- Waste retention tank (labeled as “waste water”) shall be sloped to a drain that is 1 inch in inner diameter and equipped with a shut-off valve [#44, 228.221(a)(9)(B)(ii), (G)];
- Liquid waste connections shall be different in size and type than potable water [#44, 228.221(a)(9)(C)];
- These requirements also apply to pushcarts. They do not apply to roadside vendors [228.221(a)(10)(A)].

Potable Water Tank



Liquid Waste Connection



Potable Water Inlet

**Equipment:**

- Equipment should be adequate to maintain hot and cold Time/Temperature Control for Safety (TCS) foods at required temperatures (41°F or below for cold foods; 135°F or above for hot foods) [#27, 228.221(a)(6)(A)];
- Food contact surfaces of equipment including tables and counters shall be durable, corrosion-resistant and non-absorbent [#32, 228.101(a)(2)];
- MFU's shall only provide single service articles to consumers [#40, 228.221(a)(5)].

### Manual Warewashing and Handwash Sinks:

- At least one handwash sink supplied with soap and hand drying device [ #31, 228.221(a)(6)(C)];
- A sink with three compartments for washing, rinsing, and sanitizing of equipment and utensils, along with drain boards for soiled and clean items [ #33, 228.221(a)(6)(B)(i)];
- The three compartments must be large enough to submerge the largest utensil or piece of equipment [ #33, 228.221(a)(6)(B)(ii)];
- Hot and cold water shall be supplied to all sinks under pressure [ #23, 228.143(a)];
- Roadside vendors do not require sinks.

Three-compartment sink



Handwash sink



### Restrooms:

- A MFU does not need to be equipped with a restroom;
- Toilet rooms shall be designated and be conveniently located and accessible to employees during all hours of operation [ #46, 228.221(a)(11)];

### Central Preparation Facility (CPF):

- The MFU shall operate from a CPF or other fixed establishment and shall report to such location for supplies and for cleaning and servicing operations [ #45, 228.221(b)(1)];
- The CPF is an approved retail food establishment at which food is prepared, stored, and wrapped; the MFU is supplied with fresh water and ice; wastewater and other liquids are properly disposed; food-contact surfaces or items not capable of being immersed in the MFU utensil-washing sink are cleaned and sanitized [228.2(15)];
- The operator must maintain the most recent inspection of the CPF on the unit at all times [ #47, 228.221(a)(4)(C)];
- If the CPF or servicing area is not owned by the MFU operator, then a signed letter of authorization is required [ #47, 228.221(a)(4)(B),(D)];

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- Use of a private residence as a CPF is prohibited. [#7, 228.174(k)]

#### **Servicing Area:**

- A servicing area is a location an MFU shall return regularly for such things as vehicle cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food. No food preparation, service or utensil/warewashing is conducted at a servicing area. [228.2(129)]
- The area shall include overhead protection for any supplying, cleaning or servicing operation. Areas used for water loading and/or wastewater discharge through a closed hose system do not need overhead protection. [#45, 228.221(c)(1)(A)]
- The location for the flushing and drainage of liquid wastes shall be separate from the location provided for potable water servicing and loading of food supplies. [#20, 228.221(c)(1)(B)]
- The surface of the servicing area shall be constructed of a smooth nonabsorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean and be graded to drain. [#45, 228.221(c)(1)(D)]
- Potable water servicing equipment shall be installed according to Plumbing Code. [#32, 228.221(c)(1)(E)]
- The servicing area may be separate from the Central Preparation Facility (CPF).
- A servicing area may not be at a private home or living quarters. [#7, 228.174(k)]
- A servicing area is not required where only packaged food is sold and no waste water retention tanks are present [228.221(c)(1)(C)]

#### **Documentation to Have Available for Initial Inspection:**

- Certified Food Manager Certification (if there is open handling of Time/Temperature Control for Safety foods) [#21, 228.221(a)(4)(A)];
- CPF authorization (if needed) and most recent facility inspection [#47, 228.221(a)(4)(B),(C)];
- Servicing area authorization (if needed) [#47, 228.221(a)(4)(D)];
- Menu of all food items to be sold [#47, 228.221(a)(4)(E)];
- The MFU must be equipped to successfully pass inspection.

#### **Application and Approval Process**

A new MFU license application may be submitted through the mail or online. After the application is processed, a letter will be sent out to the operator to schedule an inspection with the inspector over the designated area. The MFU shall be readily moveable and be ready to come to a location designated by the authority. The unit must be operable at time of inspection without the need of electrical/water source connections, including but not limited to handwash/warewash facilities, refrigeration and wastewater disposal.

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**\*To pass a pre-licensing inspection, a mobile food unit must meet the minimum requirements below. Use the checklist as a brief reference to the MFU requirements:**

<b>Mobile Food Unit Checklist</b>	
<b>Mobile Food Unit Mobility</b>	A vehicle mounted, self or otherwise propelled, self-contained food service operation, designed to be readily movable, and constructed of corrosion resistant material; structure placed on a trailer shall be permanently affixed.
<b>Preparation Area Protected</b>	Walls, floors, and ceiling are solid, light in color, smooth and easily cleanable; protect against weather, rodents, insects and other animals.
<b>Central Preparation Facility (CPF) may include servicing area</b>	Approved by the health department; documentation (letter of authorization) required for approval; most recent inspection maintained on the MFU.
<b>Servicing Area</b>	Place to fill up potable water and authorized to dispose waste water from the MFU (i.e. approved car wash; RV Park); A private home or living quarters may not be used; letter of authorization
<b>Potable Water Tank</b>	Water must be from an approved source; permanently installed; tank labeled as "Potable Water" and have a ¾-inch inlet.
<b>Liquid Waste Retention Tank</b>	least 15% larger than the potable water storage tank, permanently installed, sloped to drain 1-inch in inner diameter and labeled "wastewater".
<b>Hot and Cold Water</b>	Under pressure and provided to all sinks.
<b>Handwash Sink</b>	Shall be its own fixture; conveniently located and accessible.
<b>Three Compartment Sink</b>	Each compartment shall be large enough to clean largest equipment/utensil.
<b>Hot and Cold Holding Equipment</b>	Adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures.
<b>Restrooms</b>	Provided; conveniently located.
<b>Certified Food Manager Certificate</b>	Required if handling open TCS foods.

*Mobile food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding the requirements or contact the PSRFSU at (512) 834-6753 for further information or view our website at [www.dshs.texas.gov/foodestablishments](http://www.dshs.texas.gov/foodestablishments).*

# Mobile Food Unit

ORDINANCE NO. XXXX

AN ORDINANCE OF THE CITY OF TERRELL, TEXAS, KAUFMAN COUNTY, TEXAS AMENDING SECTION 2, ZONING ORDINANCE OF THE CITY OF TERRELL, ARTICLE IV, USE REGULATIONS, SECTION 32, USE CHARTS, BY ADDING "MOBILE FOOD UNIT" AS A TYPE OF LAND USE; AMENDING ARTICLE V, DEVELOPMENT STANDARDS, SECTION 42 SPECIAL REGULATIONS FOR CERTAIN TYPES OF USES, BY ADDING SECTION 42.9 MOBILE FOOD UNIT; AND SECTION 44, DEFINITIONS AS SET FORTH IN EXHIBIT "A" ATTACHED HERETO AND MADE A PART HEREOF FOR ALL PURPOSES; PROVIDING FOR SEVERABILITY, PROVIDING A PENALTY, PROVIDING A SAVINGS CLAUSE, AND PROVIDING AN EFFECTIVE DATE.

WHEREAS, on the \_\_\_\_ day of May, 2023, the Planning and Zoning Commission conducted a public hearing and approved the amendment of Appendix 2, Zoning Ordinance of the City of Terrell, Article IV, Use Regulations, and Article V, Development Standards, Section 44, Definitions as set forth in Exhibit "A" attached here to and made a part hereof for all purposes.

NOW THEREFORE, BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF TERRELL, KAUFMAN COUNTY, TEXAS:

## ARTICLE I

THAT Appendix 2, Zoning Ordinance of the City of Terrell, Article IV, Use Regulations, Section 32, Use Charts by adding "Mobile Food Unit" as a type of land use; Amending Article VI, Development Standards, Section 42, Special Regulations For Certain Types of Uses, by adding Section 42.9, Mobile Food Unit; and Section 44, Definitions as set forth in Exhibit "A" attached hereto and made a part hereof for all purposes.

## ARTICLE II

All Ordinances or parts of Ordinances in conflict herewith are to the extent of such conflict hereby repealed.

## ARTICLE III.

It is hereby declared to be the intention of the City Council that the sections, paragraphs, sentences, clauses, and phrases of this Ordinance are severable, and if any phrase, clause, sentence, or section of this Ordinance shall be declared unconstitutional or invalid by any court of competent jurisdiction, such unconstitutionality or invalidity shall not affect any other remaining phrase, clause, sentence, paragraph, or section of this Ordinance.



- C. A Mobile Food Unit is not to be a permanent use at one location.
- D. Mobile Food Units shall only operate between the hours of 7:00 a.m. and 10:00 p.m. and the Mobile Food Unit shall be required to be removed from the property during non-operation hours (i.e. overnight storage on the site is prohibited unless otherwise approved with the Specific Use Permit). *\*Cannot be left overnight.*
- E. The Mobile Food Unit must obtain an annual mobile food establishment permit, which includes a health and fire inspection.
- F. A Mobile Food Unit health permit shall be issued upon approval of fire and health inspections.
- G. A mobile unit health permit shall be valid for a period of twelve (12) months following issuance thereof.
- H. The Mobile Food Unit shall be equipped with trash receptacles and outside storage of trash shall be prohibited. Water and/or wastewater may not be discharged onto the ground.  
*No outside trash can*
- I. The Mobile Food Unit shall have permanent restrooms available within 300 feet of the facility. (MFU) Portable restroom facilities are not permitted to meet this requirement unless otherwise approved in conjunction with a special event.  
*MUST have restrooms within 300 ft.*
- J. The Mobile Food Unit shall have access to a minimum of two (2) dedicated parking spaces and shall not reduce the required parking for the existing building / land use.
- K. All noise and lighting shall be subject to the requirements of the City of Terrell Code of Ordinances and the Zoning Ordinance. In addition, no lights associated with the operation of a Mobile Food Unit may be directed towards an adjacent property or onto a public right-of-way.
- L. All signage must be attached to the Mobile Food Unit, with the exception of one (1) freestanding menu board no greater than eight (8) square feet placed adjacent to the Mobile Food Unit. *(1) Sign allowed next to MFU - MENU*
- M. A Mobile Food Unit may operate on City of Terrell owned property at any time with written approval of the City Manager, or his designee. This request does require the appropriate food permit and inspection and payment. *Allowed on city property with written approval, still need All permits.*
- N. The following fee schedule applies to permits issued under this ordinance:

### FEES

Mobile Food Unit (12-month permit)

\$50.00

## ARTICLE V. DEVELOPMENT STANDARDS

## **SECTION 44     DEFINITIONS**

**166.1   MOBILE FOOD UNIT** – a mobile food vendor that sells food and/or beverages that are either pre-packaged or prepared in the confines of a portable truck / trailer, which can be moved from place to place, but is typically in a fixed location for extended periods of time.





Terrell Fire Department  
Fire Prevention  
Mailing Address: 201 E. Nash  
Physical Address: 150 9th  
Terrell, Texas 75160  
E-mail: [firemarshal@cityofterrell.org](mailto:firemarshal@cityofterrell.org)  
Phone: (972) 551-6651

## Requirements for Mobile Food Vending Trucks and Trailers

A valid and passed annual fire inspection is required to operate a food vending truck or trailer within the City of Terrell.

The following is required to pass the fire safety inspection and obtain the annual permit to operate. Issuance of an operational permit does prohibit periodic inspection during operation within the City of Terrell. Operational permits are valid for one year after issuance. Applicant shall comply with all applicable federal, state, and local regulations.

In accordance with International Fire Code (IFC) 2021 and the National Fire Protection Association (NFPA), the following fire code requirements must be addressed:

- A permit for operation must be obtained from the Terrell Fire Department prior to operation. IFC 319.2/IFC 105.5.32
- Vehicles/Trailers shall not be parked and operating within 10 ft of any building, structure, vehicle, and/or combustible material.
- Vehicle/Trailers shall not block any fire department access road/lane, fire hydrant, or fire department connection.
- Vehicle/Trailers shall not block any fire department access road/lane, fire hydrant, or fire department connection.
- At least one 2A:10BC fire extinguisher shall be provided in addition to a K-Class extinguisher 1.5 gallons or larger when cooking appliance hazards involve combustible cooking media (vegetable oils and animal oils and fats). NFPA 96 11.7.2 The fire extinguishers shall be tagged and inspected by a licensed extinguisher contractor.
- Cooking under tents that are not fire rated is prohibited.
- Type 1 commercial hood exhaust systems shall be protected by an automatic extinguishment system. IFC 319.4 The automatic extinguishment system shall be serviced and tagged every six months by a licensed inspection/service contractor. IFC 904.15.5.2
- Commercial hood exhaust systems shall display current inspection and cleaning tag. IFC 609.3.3.1



Terrell Fire Department  
Fire Prevention  
Mailing Address: 201 E. Nash  
Physical Address: 150 9th  
Terrell, Texas 75160  
E-mail: [firemarshal@cityofterrell.org](mailto:firemarshal@cityofterrell.org)  
Phone: (972) 551-6651

## Requirements for Mobile Food Vending Trucks and Trailers

A valid and passed annual fire inspection is required to operate a food vending truck or trailer within the City of Terrell.

- An LP-gas alarm should be installed within the vehicle/trailer in the vicinity of the LP-gas system. IFC 319.8.5
- Fuel-Gas (LP) systems shall be inspected annually by an approved inspection agency. An inspection sticker/tag shall be affixed to the fuel-gas system or inside the vehicle. IFC 319.10.3
- Fueling of gas-powered equipment shall not occur while the equipment is running or hot. Verify that the equipment is cool to the touch before refueling.