



Wichita Falls Fire Department
Office of Fire Marshal
1005 Bluff Street
Wichita Falls, TX 76301
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Basic Food Truck Requirements



Initial startup inspections shall be conducted by the Wichita County/Wichita Falls Health Department and the Wichita Falls Fire Department. Thereafter food trucks and trailers must be reinspected annually.

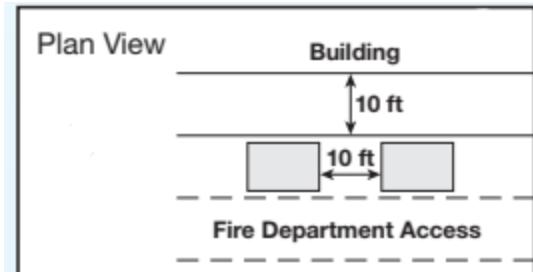


At least one tagged portable extinguisher of the 2A-10BC rating shall be mounted in the interior of the food truck/trailers.

If cooking oil/grease is involved in any way, a Class K fire extinguisher will be required to be mounted and tagged by a licensed service company.



A commercial kitchen hood system is a requirement for any type of cooking that gives off grease laden vapors. This means if you have a fryer, it must be under the hood, but not just a fryer, gas burners, a commercial flat top where you are browning hamburger meat, cooking bacon or sausage, etc., anything that produces grease laden vapors will require a Type 1 hood with fire suppression.



When parking a food truck on site, it is critical to allow space between other trucks and buildings, while also allowing for emergency vehicles. Food trucks/trailers are not allowed in fire lanes, and must be 15 ft from a fire hydrant.

All LPG tanks are required to be properly mounted. Anytime when using LPG, whether it be propane or butane, a no smoking sign visible to the public will be required.



Extension cords shall not be utilized, nor are they a substitute for permanent wiring. Appliances shall be plugged directly into electrical outlets.

Generators fixed or portable shall be used, and in a safe working condition according to manufacturers requirements.

Portable generators shall be positioned so the exhaust complies with the following Located-operated no less than 10 feet from openings, air intakes, means of egress, combustibles, or public areas.



(More information available upon request)