



# City of Corpus Christi Mobile Food Vendor Permitting

## 1 APPLICATION

This is the first step that must be completed by all food vendors in the City of Corpus Christi. It Includes:

- Food Vendor Application
- Employee Background Checks
- DBA – Doing Business as Certificate
- Liability Insurance

### Private Property Vending

If you are Vending Goods, you can vend from Private Property in Commercially zones area throughout the city, with written consent from the property owner for the use of the property and restroom facilities for all Employees.

To Apply to Become a Mobile Food Vendor in Corpus Christi, go to:

Environmental & Consumer Health

1702 Horne Rd

Portable building in Rear next to WIC

Corpus Christi, Tx 78416  
361-826-7222

## 2 INSPECTIONS

Vendors that intend to sell food items must have a Health Permit.

Upon inspection approval, a Health Permit will be issued.

Health Inspections Take Place At:  
Environmental & Consumer Health

1702 Horne Rd

Portable building in Rear next to WIC

Corpus Christi, Tx 78416  
361-826-7222

### FIRE SAFETY INSPECTION

A Fire Department inspection will be required to be completed if the vending unit has one or more of the following but is not limited to:

- Propane / propane piping.
- Solid fuels such as wood or charcoal are used
- Exposed surface cooking

For more information on Fire Department requirements, please visit the Fire Department Website:  
[www.cctexas.com](http://www.cctexas.com)

Fire Safety Inspections Take Place At:  
FIRE DEPARTMENT  
Frost Bank Building (3<sup>rd</sup> floor)  
2406 Leopard St  
Corpus Christi, Tx 78408  
361-826-3930

## 3 LOCATIONS

This is the final step that allows you to vend from a public property in Corpus Christi. Vendors must contact the appropriate City Dept. to gain permission to vend on public property. *Completing Steps 1 & 2 does not guarantee availability or approval for the public locations.*

### PUBLIC LOCATIONS

Parks and Bayfront Seawall  
City Parks & Recreation  
1406 Martin Luther King Dr  
Corpus Christi, Tx 78401  
361-826-3417

Gulf Beaches  
City Parks & Recreations  
8185 Highway 361  
Corpus Christi, Tx 78418  
361-826-3469

Marina  
City Marina  
400 A N. Shoreline Blvd,  
Lawrence St T Head  
Corpus Christi, TX 78401  
361-826-3980

Corpus Christi Pilot Program  
Traffic Engineering  
City Hall (3<sup>rd</sup> Floor)  
1201 Leopard St,  
Corpus Christi, Tx 78401

County or State Beaches  
Nueces County Parks Department  
Padre Bali County Office  
15820 Park Road 22  
Corpus Chrsiti, Tx 78418



**CORPUS CHRISTI - PUBLIC HEALTH DISTRICT**

**Environmental & Consumer Health Services**

1702 Horne Rd, Corpus Christi, Tx 78416  
Main Office (361) 826-7222

**HEALTH DEPARTMENT APPLICATION**

**\*\* PRINT CLEARLY\*\***

Business Name: \_\_\_\_\_

Business Phone Number: \_\_\_\_\_ Cell #: \_\_\_\_\_

Physical Business Address: \_\_\_\_\_

City: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Business Email: \_\_\_\_\_

**Billing Address – Same as Physical Address – Yes \_\_\_\_\_ or NO \_\_\_\_\_ (Place a Check Mark)**

Billing Address \_\_\_\_\_ City \_\_\_\_\_ Zip Code \_\_\_\_\_

Business Owner/Manager Name \_\_\_\_\_

Cell Phone # \_\_\_\_\_ Email Address \_\_\_\_\_

Business Owner/Manager Name: \_\_\_\_\_

In making an application for a HEALTH PERMIT which is necessary to operate my business, I understand and agree to comply with all City Health Ordinances, other City Ordinances and State laws that may govern the conduct or operation of my business.

Owner/Manager Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Inspector Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**FEE MUST BE PAID BEFORE PERMIT IS ISSUED. \*\*\*Make Check Payable to – City of Corpus Christi**

**TYPE OF ESTABLISHMENTS: Yearly Fees – Yearly Permits Expire on Dec. 31 \*\*Renewals Due by January 15**

A – 101 + Employees	\$780.00	O- **Taxing Authority ** with Approved Documentation**	\$No fee
B – 51 – 100 Employees	\$630.00	K – Mobile Food Truck Health Permit	\$100.00
C – 26-50 Employees	\$480.00	KV – Mobile Food Truck- Vending Permit	\$75.00
D – 10-25 Employees	\$330.00	FM – Farmer's Market Vendor	\$50.00
E – 1-9 Employees	\$205.00	Temporary Events – 1 <sup>st</sup> Day	\$35.00
F – Retail Food Store	\$85.00	Temp Events – Each Additional Days** Max 14 Days**	\$15.00 ea. day
Late Fees	\$25.00	Temp Event Late Fee ** If paid less than 5 days to the event**	\$70.00

**FOR OFFICE USE ONLY:**

Date: \_\_\_\_\_

INFOR RECEIPT # \_\_\_\_\_

CHECK # \_\_\_\_\_ CC \_\_\_\_\_

AMOUNT PAID \_\_\_\_\_

Processed By: \_\_\_\_\_

INSPECTHUB Acct. # \_\_\_\_\_

District: \_\_\_\_\_ Inspector: \_\_\_\_\_

**Temp. Event**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Dates: \_\_\_\_\_

Times: \_\_\_\_\_

Onsite Event Contact Name and Cell Phone

\_\_\_\_\_

**Corpus Christi – Public Health District  
Environmental & Consumer Health Division  
1702 Horne Rd (78416)  
Corpus Christi, Texas  
Office # (361) 826-7222**



**PERMIT PROCEDURE FOR MOBILE FOOD VENDORS**

Mobile food vending units operating within the city limits of Corpus Christi must obtain a Health Permit and a Street Vending Permit. Both permits can be obtained at the Corpus Christi- Health Department at 1702 Horne Rd, Corpus Christi, Tx 78416

**HEALTH PERMIT**

**Fee: \$100.00 per year per unit**

Each unit must be inspected by the Environmental & Consumer Health Division located at 1702 Horne Rd, Corpus Christi, TX, 78416. Call our office at (361) 826-7222 for appointment date/time to have your unit inspected.

**INSPECTIONS ARE CONDUCTED MONDAY – THURSDAY FROM 8:30AM-3:00PM – FRIDAY 8:30AM-11:00AM**

**VENDING PERMIT**

**Fee: \$75 per year.**

Requirements:

1. General comprehensive liability insurance naming the City of Corpus Christi as additional insured: \$100,000 per person, \$300,000 per occurrence and \$50,000 property damage
2. Current Texas State Sales Tax Certificate—State Comptroller, 400 Mann Street, Ste. 600, (361)882-1234
3. County Clerk's Office- Assumed Name Certificate (DBA), located at the Nueces County Courthouse
4. Current state vehicle license and state inspection sticker
5. Complete application at the Environmental & Consumer Health Division during time of appointment
6. Photo of vehicle – will be taken at Environmental & Consumer Health Division during time of appointment.
7. Background Check is required for all food vending permits wanting to conduct business within the City of Corpus Christi, as per City Ordinance 38-6, (b)1.

**\*Owners and all employees working will need to submit a Background Check Authorization Form\***

**MOBILE UNITS THAT WILL OPERATE ON CITY BEACHES** must obtain permission from the Beach Administration (361) 826-3469

**MOBILE UNITS THAT WILL OPERATE ON CITY PARKS** must obtain permission from the Parks and Recreation Department (361) 826-3417

**MOBILE UNITS THAT WILL OPERATE ON CITY MARINA** must obtain permission from the Corpus Christi Marina Department (361) 826-3980

**MOBILE UNITS THAT WILL OPERATE ON COUNTY OR STATE BEACHES** must obtain a mobile beach permit from Nueces County Parks Department located at Padre Bali County Park office, 15820 Park Road 22

## **CORPUS CHRISTI – PUBLIC HEALTH DISTRICT HEALTH PERMIT GUIDELINES**

Mobile food vending units operating within the city limits of Corpus Christi must obtain a Health Permit and a Street Vending Permit. Both permits can be obtained at the Corpus Christi - Health Department at 1702 Horne Rd, Corpus Christi, Texas, 78416.

### **HEALTH INSPECTION**

A health inspection will only be conducted after the Vendor Application has been submitted to Health Dept. Each mobile vending unit must be inspected by the Environmental & Consumer Health Division located at 1702 Horne Rd, Corpus Christi, TX, 78416. Contact us at (361) 826-7222 to schedule an appointment date and time to have your unit inspected.

**INSPECTIONS ARE CONDUCTED MONDAY – THURSDAY FROM 8:30AM-3:00PM – FRIDAY 8:30AM-11:00AM**

Health Inspection:

### **GUIDELINES FOR MOBILE FOOD VENDING UNITS**

1. Unit will be fully enclosed with any outer openings protected by 16-25.4-millimeter mesh screens, and self-closing doors (to protect the interior of the unit from the weather, windblown dust, birds, insects, and flying debris). A serving window must be provided.
2. Floors, walls, ceilings, and attached equipment should be constructed of smooth and cleanable surfaces.
3. A three (3) compartment deep sink. (the sink must be large enough to wash the biggest piece of equipment used.) A separate hand washing sink must be installed.
4. All lighting should have shielded fixtures.
5. A Food Manager Permit (prep potentially hazardous food) and an accredited Food Handler's certificate are mandatory. We shall only accept a Food Handler's certificate that is obtained through a training course that is accredited and listed with the state registry or is accredited by the American National Standards Institute (ANSI). You can obtain your accredited Food Handler's certificate through the Corpus Christi-Nueces County Public Health District, 1702 Horne Rd, Corpus Christi, Texas. You may call the pre-recorded number for the class schedule (361-826-7235). For further information, you can reach us at (361)826-7222. In addition, we provide an Online Food Manager Course at the following link:  
<https://www.statefoodsafety.com/CustomPortal/CorpusChristiCity#1>
6. Food protection refrigeration must be 41°F or below, while cooking temperature must be at 135°F or above. Thermometers are required.
7. All surfaces in contact with food and non-food contact must be smooth and cleanable.
8. Potable water must be available with a retention tank having a 10-gallon minimum capacity, or with city sewer service accessible. Retention tank must be 15% bigger than fresh water supply.
9. Must have hot/cold running water under pressure. If cooking with open flame, mobile must have a suppression system installed. (System must meet all fire marshal's requirements)
10. A generator must be used to provide the electricity needed to service the hot water heater, and water pressure.

**\*\*ICE CREAM TRUCKS OR MOBILES SELLING PRE-PACKAGED FOOD  
DO NOT HAVE TO HAVE A 3 COMPARTMENT SINK OR HANDWASHING SINK\***

### **NEW MOBILE UNITS**

- New Establishment must submit plans for the new unit to ensure it is designed to comply with city ordinance.
- Mobile units need extinguishing systems in the unit.
- If cooking anything other than boiling water, or have an open flame, a fire suppression system is needed.
- Actuators must be tested and serviced every 6 months and should have the company license number and service date.
- All cooking equipment must be under the vent hood.
- Any deficiencies must be corrected immediately.

### **OWNERS RESPONSIBILITIES**

- Review Mobile Food Unit Inspection Form to ensure that you pass the Inspection! Refer to page 9 for this form!
- All employees must have a food handler permit and at least one food manager must be present throughout the event. Fire Extinguishers must be properly located
- The manual actuators must not be obstructed
- The maintenance tag or certificate must be in its place
- There must be no visible, physical damage to the system
- Check the pressure gauge
- Blow off caps must be in place
- The protected equipment must not be modified or relocated
- Get permission from Business Owner if you plan to vend on their private property. The Location Authorization Form must be completed and submitted to permitting office. If there are changes to vending location, please contact the permitting office within 5 days to remain in compliance. Refer to page 7 for this form!
- Get permission from Business Owner or nearby business from vending location to utilize restroom facilities for all Mobile Food employees during hours of operation. Refer to page 8 for this form!

### **You MUST contact the Fire Department to schedule a Fire Inspection if your Mobile Vending Unit includes one or more of the following:**

1. Propane/propane piping is attached to the unit or being stored or used on or within the unit for cooking, heating, or any reason.
2. The cooking operation involves solid fuels such as wood or charcoal.
3. The operation involves exposed surface cooking (i.e., stovetops, griddles, fryers, portable hotplates, portable broilers, etc.)

**\*NOTE: Appliances such as crockpots, toaster ovens, warmers (200°F or less) and enclosed ovens do NOT require a fire inspection unless fueled by propane.**

Please call and schedule an appointment at (361) 826-3930, Monday-Friday 8:00am-5:00pm. Please refer to the last pages of this packet to review the **Corpus Christi Fire Prevention, Mobile Food Vendor Requirements.**

**CORPUS CHRISTI**  
**VENDOR CRIMINAL BACKGROUND CHECK**  
(FORM 1 OF 2)

THESE FORMS MUST BE FILLED OUT BY EVERYONE THAT WILL BE ASSOCIATED WITH THE MOBILE VENDING UNIT.

**CRIMINAL BACKGROUND CHECK AUTHORIZATION FORM**

<b>FULL NAME</b>			
	(First)	(Middle)	(Last)
<b>FORMER NAME(S) AND DATES USED:</b>			
<b>CURRENT ADDRESS SINCE:</b>			
	(Mo/Yr)	(Address)	
<b>PREVIOUS ADDRESS FROM:</b>			
	(Mo/Yr)	(Address)	
<b>DRIVERS LICENSE NUMBER/STATE:</b>		<b>DATE OF BIRTH:</b>	
<b>TELEPHONE NUMBERS &amp; TYPES:</b>			
*Types: Mobile, Work, Home, Office,			

The information contained in this application is correct to the best of my knowledge. I hereby authorize the City of Corpus Christi and its designated agents and representatives to conduct a comprehensive review of my criminal background history to be generated to attain a Vending Permit from the City of Corpus Christi for my Mobile Food Unit. I understand that the scope of the report may include but is not limited to the following areas: verification of social security number; current and previous residences; employment history; educational background; character references; drug testing, civil and criminal history records from any criminal justice agency in any or all federal, state, county jurisdictions; driving records, birth records, and any other public records.

I understand that this criminal background check must be completed due to City of Corpus Christi Municipal Ordinance 38.

\_\_\_\_\_  
Applicant Signature

\_\_\_\_\_  
Date

**OFFICE USE ONLY:**

Conducted By (Print Name):			
Date Conducted:			
Employee Signature:			
Background Check Status:	<input type="checkbox"/> Approved	<input type="checkbox"/> Denied-Offense:	_____

**CORPUS CHRISTI  
MOBILE FOOD VENDOR BACKGROUND CHECK  
DPS COMPUTERIZED CRIMINAL HISTORY (CCH) VERIFICATION  
(AGENCY COPY)**

I, \_\_\_\_\_, acknowledge that a Computerized Criminal History (CCH)  
Applicant or Employee Name Here (Please Print)

check may be performed by accessing the Texas Department of Public Safety Secure Website and may be based on name and DOB identifiers. (This is not a consent form, but serves as information for the applicant.) Authority for this agency to access an individual's criminal history data may be found in Texas Government Code 411, Subchapter F.

Name-based information is not an exact search and only fingerprint record searches represent true identification to criminal history record information (CHRI), therefore the organization conducting the criminal history check is not allowed to discuss with me any CHRI obtained using the name and DOB method. The agency may request that I also have a fingerprint search performed to clear any misidentification based on the result of the name and DOB search.

In order to complete the fingerprint process, I must make an appointment with the Fingerprint Applicant Service of Texas (FAST) as instructed online at [www.txdps.state.tx.us](http://www.txdps.state.tx.us) / Crime Records/Review of Personal Criminal History or by calling the DPS Program Vendor at 1-888-467-2080, submit a full and complete set of fingerprinting services company.

Once this process is completed the information on my fingerprint criminal history record may be discussed with me.

(This copy must remain on file by this agency. Required for future DPS Audits)

\_\_\_\_\_  
Signature of Applicant

\_\_\_\_\_  
Date

**Office Use Only**

**Env. Health Dept**

Agency Name

\_\_\_\_\_  
Agency Representative Name (Please Print)

\_\_\_\_\_  
Signature of Agency Representative

\_\_\_\_\_  
Date

Please:

Check and Initial each Applicable space  
CCH Report Printed:

YES \_\_\_ NO \_\_\_ Initial

Purpose of CCH: MOBILE VENDOR

Employee \_\_\_ Initial

Date Printed: \_\_\_\_\_ Initial

Destroyed Date: \_\_\_\_\_ Initial

Retain in your files

**Public Health District**  
**Environmental & Consumer Health Services Division**  
1702 Horne Rd, Corpus Christi, Texas, 78416  
Office: (361) 826-7222 • Fax: (361) 826-1790

**LOCATION AUTHORIZATION**  
**(Private Property Only)**

All Vendors must always keep a Location Authorization on hand within their Vending Unit and make available for inspection upon request by City officials and/or law enforcement officials during the operation of the Mobile Food Unit. The Agreement must confirm the authorization to use the private property on which to locate the mobile food unit during the hours of operation.

I, \_\_\_\_\_, owner/responsible party for \_\_\_\_\_,  
(Name of Business Owner) (Name of Business)

located at \_\_\_\_\_, give my permission to  
(Address of Business)

\_\_\_\_\_ of \_\_\_\_\_  
(Name of Vendor) (Name of Vendor's Business)

to operate on my property during the following hours of operation:

Monday: \_\_\_\_\_ Tuesday: \_\_\_\_\_ Wednesday: \_\_\_\_\_ Thursday: \_\_\_\_\_

Friday: \_\_\_\_\_ Saturday: \_\_\_\_\_ Sunday: \_\_\_\_\_

I certify that I have sufficient parking spaces for the mobile food unit.

\_\_\_\_\_  
Signature of Business Owner Printed Name Date

\_\_\_\_\_  
Signature of Vendor Printed Name Date

**OFFICE USE ONLY**

Date Received:	Received by:
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**Corpus Christi – Public Health District  
Environmental & Consumer Health Services Division**

1702 Horne Rd, Corpus Christi, Texas, 78408  
Office: (361) 826-7222 • Fax: (361) 826-1790

**RESTROOM FACILITIES AGREEMENT  
(Mobile Food Vendors Only)**

All Mobile Food Units must always keep a Restroom Facility Agreement on hand within the Mobile Food Unit and make available for inspection upon request by City officials and/or law enforcement during the operation of the Mobile Food Unit. The Agreement must confirm the availability of a restroom facility near the vending location during the hours of operation.

I, \_\_\_\_\_, owner/responsible party for \_\_\_\_\_,  
(Name of Business Owner) (Name of Business)

located at \_\_\_\_\_, give my permission to  
(Address of Business)

\_\_\_\_\_ of \_\_\_\_\_  
(Name of Vendor) (Name of Vendor's Business)

to use my restroom facilities for their employees during the mobile food unit's hours of operation. I understand that observation of inaccessibility to my restroom facilities during the mobile vendor's hours of operation and/or sewage violations may result in this agreement being rescinded.

\_\_\_\_\_  
Signature of Business Owner

\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature of Vendor

\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
Date

**OFFICE USE ONLY**

Date Received:	Received by:
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## MOBILE FOOD UNIT INSPECTION FORM (SAMPLE)

<b>Date:</b>	<b>Time:</b>	<b>Inspector:</b>
<b>Permit #:</b>	<b>Fire Inspection Required?</b> <input type="checkbox"/> Yes; _____ Date Inspected: _____	<b>Vending Unit Type:</b> <input type="checkbox"/> Truck <input type="checkbox"/> Trailer Hitch <input type="checkbox"/> Pushcart <input type="checkbox"/> Delivery Car/Truck <input type="checkbox"/> Boat <input type="checkbox"/> Other: _____
<b>Type of Vending Items:</b> <input type="checkbox"/> Food Products (Pre-Packaged Only) <input type="checkbox"/> Food Products (Cooked Only) <input type="checkbox"/> Food Products (Pre-Packaged & Cooked)		
<b>Type of Mobile Unit</b> <input type="checkbox"/> Unrestricted "U" – Open flame cooking; fry in 2" dep fat; Time / Temperature Control for Food Safety (TCS Food Items) Approved by Fire Department <input type="checkbox"/> Restricted "R" – pre-portioned/pre-packaged and non-TCS food items <input type="checkbox"/> Push Carts and Ice Cream Trucks		

	Inspection Items Description	IN	OUT	N/A
1	Liquid Waste Retention Tank provided and Capacity at least 15% larger than the potable water storage tank, permanently installed, sloped to drain and labeled "wastewater"			
2	Potable water from an Approved Source			
3	Hot and Cold running water under pressure provided to all sinks.			
4	Handwash Sink provided, conveniently located and accessible.			
5	Soap, paper towels, detergent and sanitizing chemical provided and stored in a safe place away from other food products.			
6	Three compartment sink provided. Large enough to clean largest equipment/utensil.			
7	Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) Foods.			
8	Food products obtained from an approved source.			
9	A Servicing Area provided for cleaning, supplying, loading of water and discharge of sewage.			
10	A Certified Food Manager Permit required for "U" mobile units.			
11	Potable water distribution pipes or tubing constructed and installed.			
12	Liquid waste servicing connection is different size than water. Preferably liquid waste connection is properly labeled.			
13	Effective Control Measures used for insects, rodents, and environmental contaminants, Installed screening at least 16-25.4 millimeter mesh screen.			
14	All equipment installed is easily cleanable and is in sound condition.			
15	Facilities are provided for solid waste storage that is easily cleanable and covered.			
16	Mobile unit is readily movable.			
17	Toilet rooms are conveniently located and accessible to employees during hours of operation.			
18	Light fixtures are appropriately installed and working.			

### OFFICE USE ONLY

<b>Pass/Fail:</b>	<b>Reason for Failing:</b>
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# CORPUS CHRISTI FIRE PREVENTION MOBILE FOOD VENDOR REQUIREMENTS



THE FOLLOWING IS BASED ON IFC-2015, NFPA 96-2016

ANNEX B, NFPA 10, 58, 70 AND 96 NFPA 17A NFPA 102

## FIRE EXTINGUISHER REQUIREMENTS

- All commercial cooking operations require at least one a minimum standard of 2A10BC rated (5- or 6-pound size) fire extinguisher. (E.g. fires involving combustible material, or solid fuel cooking operations.)<sup>1</sup>
- Where gasoline powered generators are used, the fire extinguisher is to be upgraded to a 10 Lb. 4A80BC<sup>2</sup>
- All solid fuel cooking appliances shall have at least one listed 2-A water mist fire extinguisher or at least one (1.6) gal. Class K wet chemical fire portable fire extinguisher with a minimal travel distance of 10 feet to each solid fuel cooking appliance.<sup>3</sup>
- All commercial kitchens require at least one class K wet chemical portable fire extinguisher for all fryers, griddles, stove tops & wood/charcoal cooking applications. (For fires involving vegetable or animal oils & fats and solid fuels)<sup>4</sup>
- Required fire extinguishers are to be maintained with current inspection; fully charged (gauge indicated full) in accordance with NFPA 10 and be mounted in visible, approved locations.<sup>5</sup>

## VENTHOOD REQUIREMENTS

If the operation involves exposed surface cooking (IE: Stovetops, griddles, fryers, grills, ETC.) it requires a commercial kitchen exhaust hood meeting the following standards:

- Type I Commercial kitchen exhaust hood and duct system with exhaust fan listed for commercial cooking equipment (Meeting the ANSI/UL 710/762 or equivalent; sealed with liquid tight seams)<sup>6</sup>
- An automatic fire extinguishing system complying with ANSI/UL 300 and NFPA 17A or other equivalent standard and having current proof of inspection every 6 months by authorized installer.<sup>7</sup>
- Installation of systems shall be performed only by persons certified and properly trained and qualified to install the specific system being provided.<sup>8</sup>
- If, upon inspection, the exhaust system is found to be contaminated with deposits from grease-laden vapors, the contaminated portions of the exhaust system shall be cleaned by a properly trained, qualified and certified person(s) acceptable to the authority having jurisdiction.<sup>9</sup>
- The initial acceptance test on the fire suppression system installed within the local jurisdiction shall be conducted by the Fire Marshal's Office and Texas Dept. of Insurance Licensed Systems Installer.<sup>10</sup>
- The system is to be maintained in operative condition.<sup>11</sup>

## COMPRESSED GAS (LPG)

- LP-gas systems shall comply with NFPA 58<sup>12</sup>
- Entire gas plumbing system must have an annual inspection and be pressure tested by a plumber licensed through The Railroad Commission for LP/Propane use. Cooking appliances must be listed for use with propane.<sup>13</sup>
- Propane System Inspection Report to be completed by licensed propane inspector and posted in the trailer for CCFD Inspectors review. This in no way relieves the licensed propane inspector of his/her responsibility to comply with all applicable adopted codes, ordinances and laws for propane installation and use.

To find propane licensed plumbers in Texas go to:

<http://www.rrc.state.tx.us/alternative-fuels/safety-licensing-training-and-certification/liquefied-petroleum-gas-propane/certifications/>

- LP/Propane cylinders are not to be mounted directly on roofs or ahead of the front axle on food trucks, below the lowest part of vehicle frame, near the exhaust of the vehicle or beyond the rear bumper of the vehicle and secured in an upright position<sup>14</sup>
- 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.<sup>15</sup>
- Propane burning appliances, tanks and piping should be properly secured and remain secured by one of the following methods (unless actively being refilled)
  1. Propane bottles nested and secured by one or more restraints with vehicular roll over/tip over protection.
  2. Appliances and propane bottles secured by one or more restraints to a fixed object.
  3. Minimum of 10-foot clearance from any trash or combustible material.<sup>16</sup>
- Propane bottles are not to be kept in passenger area of vehicle. If stored in compartments, it should be gastight with respect to the passenger compartment and properly vented to the outside, with the vents located near the top and bottom of the enclosure that are 1-2 inches long. The bottom vent should be located 1 inch from the bottom of the compartment. The compartment shall not contain flame- or spark-producing equipment.<sup>17</sup>
- Maximum allowable quantity of propane allowed on site is 150 lbs. (127.5 gals.) aggregate water capacity.<sup>18</sup>
- LP-Gas systems shall be inspected prior to each use or cylinder change out.<sup>19</sup>
- Field welding shall not be allowed on LP-Gas cylinders.<sup>20</sup>
- LP-Gas cylinders shall have permanent protection for cylinder valves and connection.
- There shall be a quarter-turn manual gas ball valve installed within the LP-Gas piping for emergency shutoff use and shall be installed on the exterior of the vehicle and readily accessible. With sign stating: "Emergency LP-Gas Shut Off"<sup>21</sup>
- Regulators shall be installed with the pressure relief vent opening pointing vertically downward to allow for drainage of moisture collected on the diaphragm of the regulator.<sup>22</sup>
- There shall be no fuel connection between a powered vehicle and trailer or other vehicle units. (No sharing of propane or generator power)<sup>23</sup>
- Stored cylinders should have screw-on-type caps or collars, regardless of whether they are full, partially full, or empty, and cylinder outlet valves shall be closed.<sup>24</sup>
- Gas-fired cooking appliances shall be equipped with shutoffs<sup>25</sup>
- A permanent caution plate shall be provided, affixed to either the appliance or the vehicle outside of any enclosure and adjacent to the container(s), and shall include the following items:<sup>26</sup>

**CAUTION:**

1. Be sure all appliance valves are closed before opening container valve.
  2. Connections at the appliances, regulators, and containers shall be checked periodically for leaks with soapy water or its equivalent.
  3. Never use a match or flame to check for leaks.
  4. Container valves shall be closed when equipment is not in use
- Gas-fired cooking appliances shall be equipped with automatic devices designed to shut off the flow of gas to the main burner and the pilot in the event the pilot flame is extinguished.<sup>27</sup>
  - The vehicle shall not be parked near sources of heat, open flames, or similar sources of ignition, or near unventilated pits.<sup>28</sup>

**SOLID FUEL COOKING REQUIEMENTS:**

- The combustion chamber of solid fuel cooking operations shall be scraped clean to its original surface once each week and shall be inspected for deterioration or defects. Any significant deterioration or defect shall be immediately repaired.<sup>29</sup>
- Solid fuel cooking operations shall not be installed in any location where gasoline or any other flammable vapors or gases are present.<sup>30</sup>

- Solid fuel cooking appliances shall be installed on floors of noncombustible construction that extend 3 feet in all directions from the appliance unless the appliance is listed for zero-clearance.<sup>31</sup>
- Where storage is in the same space as the solid fuel appliance or in the same space as the fuel-loading or clean-out doors, fuel storage shall not exceed 1-day supply.<sup>32</sup>
- Fuel shall be stored 3 feet from any cooking appliance.<sup>33</sup>
- Fuel may not be stored within the path of ash removal.<sup>34</sup>
- Fuel shall be separated from all flammable liquids, all ignitions' sources, all chemicals and all food supplies and packaging goods.<sup>35</sup>
- Solid fuel shall be ignited with a match, an approved built-in gas flame or other approved ignition source. At no time shall solid fuel be ignited by a combustible or flammable liquid when the pit is installed in an enclosed environment.<sup>36</sup>
- Solid fuel shall be added to the fire in a safe manner and in ways not creating a higher flame than is required.<sup>37</sup> +All ash shall be removed at regular intervals and in a safe manner and completely extinguished prior to placement into a heavy metal container (or dumpster) suitable for that purpose.<sup>38</sup>
- No solid fuel cooking device of any type is permitted for deep-fat frying involving more than 1qt. of liquid shortening, nor shall any solid fuel cooking device be permitted with 3 ft. of any deep fat frying unit.<sup>39</sup>

### **ELECTRIC GENERATORS**

- Electric generators not mounted on the vehicle shall be located at least 12 ft. from mobile or temporary cooking operations.<sup>40</sup> and shall be isolated from physical contact by the installation of physical guards, fencing, or an enclosure.<sup>41</sup>
- Vehicle mounted generators shall comply with the provisions of NFPA 70<sup>42</sup>
- The generator shall be positioned so that the exhaust complies with the following:<sup>43</sup>
  1. Located at least 12 ft. from openings, air intakes, and means of egress
  2. In a position pointed away from any building
  3. In a position pointed away from any mobile or temporary cooking operations
- Vehicle mounted generators shall be listed and installed in accordance with the manufacturer's instructions and shall be vapor resistant to the interior of the vehicle.<sup>44</sup>
- Liquid fuel lines and exhaust systems shall not penetrate into the area.<sup>45</sup>
- Holes into the living area shall be sealed.<sup>46</sup>
- Refueling of internal combustion engine power sources shall be permitted only when the electric generators and internal combustion power sources are not in use.<sup>47</sup>
- Refueling of internal combustion engines shall not be allowed during mobile or temporary cooking operations.<sup>48</sup>
- Refueling of electric generators from a container shall be permitted when the engine is shut down and the surface temperature of the engine has cooled sufficiently so as not to ignite the fuel upon refilling.<sup>49</sup>

### **GENERAL REQUIREMENTS**

EMERGENCY EGRESS MUST BE MAINTAINED INSIDE THE VENDOR TRAILER WITH A CLEAR UNOBSTRUCTED PATH TO EXIT.

- "No Smoking" Signs are to be conspicuously placed on vehicle. No smoking shall be maintained within 25 feet of propane cylinders and 50 ft. gasoline storage or refilling operations.<sup>50</sup>
- If a heat source is nonelectric and open flames are used, at least one listed carbon monoxide detector shall be installed.<sup>51</sup>

- To provide safe working environment employees should be provided with training in emergency response procedures including the following:
  1. Use of portable fire extinguishers and activation of vent a hood extinguishment system.
  2. Shutting off fuel sources
  3. Notifying the local fire dept.
  4. Refueling internal combustion engines power sources
  5. LP gas cylinder change out and performing leak tests of LP-gas systems.<sup>52</sup>
- Cooking equipment shall not be operated while its fire-extinguishment system is nonoperational or impaired.<sup>53</sup>
- All wiring and electrical equipment shall comply with NFPA 70 and shall not pose an electrical shock or fire hazard.<sup>54</sup>
- All equipment and its performance shall be maintained in good working condition.<sup>55</sup>
- All cooking equipment that is powered on during transit shall be listed as installed for such use.<sup>56</sup>
- The placement of the concession operation is not allowed to interfere with fire lane, fire break, fire hydrant, or exit access of any proximate structures or other vendors in operations. A minimum of 10 feet separation distance is required between individual vendors and their equipment. All equipment (propane, generator) is to be kept out of public access.<sup>57</sup>
- Mobile or temporary cooking operations shall be separated from the entrances and other exits of buildings or structures, combustible materials, vehicles and other cooking operations by a clear space distance of 10 ft.<sup>58</sup>
- When the mobile vehicle is parked, the vehicle shall be stabilized so that it will not move; either by jacking the vehicle or placing wheel chocks around the wheels.<sup>59</sup>
- Cooking operations in tents shall be conducted in accordance with NFPA 102<sup>60</sup>
- Mobile Units shall not use electricity from a nearby structure except by written authorization from the business owner with appropriate RV connections to the vehicle.
- No excessive use of extension cords<sup>61</sup>
- Properly grounded to frame of vehicle with GFI protection.
- Fuel is to be stored in spring loaded UL or FM approved safety cans. Refueling is not permitted in areas occupied by the public or near equipment that is hot. Maintain universal precautions for use of propane.<sup>62</sup>

**NOT ALL INCLUSIVE- A SAFETY INSPECTION MAY REVEAL OTHER AREAS OF CONCERN.**



# Corpus Christi – Public Health District

## Environmental & Consumer Health Services

1702 Horne Rd, Corpus Christi, Tx 78416

Office# 361-826-7222

### **DSHS – APPROVED FOOD HANDLERS COURSE**

The Health District offers DSHS-Approved food handler's course. Only students are allowed in the classroom.

**\*\*No childcare services provided\*\***

**FOOD HANDLER PERMIT: \$10.00 \*\* CASH ONLY\*\*** Permits must be renewed every two (2) years

### **ENGLISH CLASSES**

#### **EVERY MONDAY**

at the Public Health District, 1702 Horne Rd,

**\*\*On Monday Holidays, Class will be held on the Next Business Day\*\***

#### **AVAILABLE COURSE TIMES (ENGLISH CLASS)**

9:00 AM – 10:30 AM

3:00 PM – 4:30 PM

5:30 PM – 7:00 PM

Registration is held 30 minutes before each class and on first come first serve basis

#### **SPANISH CLASSES**

**Every 3<sup>rd</sup> Thursday of the Month**

**3:00 PM – 4:30 PM**

**1702 Horne Rd**

#### **CLASES EN ESPANOL**

**Cada 3<sup>rd</sup> Jueves del Mes**

**3:00 PM – 4:30 PM**

**1702 Horne Rd**

**Replacement Food Handler Permit: \$10.00**

**All Food Managers Certificates Must Be Registered with the Health District to Work in a Food Service Establishment within the Jurisdiction!**

**Location: Environmental & Consumer Health Services Dept**

**1702 Horne Rd, in Rear Portable Building**

**Monday**

**–**

**Friday**

**8:00 AM – 12:00 PM**

**Closed for Lunch**

**1:00 PM – 5:00 PM**

**Cashier Closed 4:30 PM every day**

**ISSUANCE / RENEWAL of Food Manager Permit: \$15.00**

**Every two (2) years, Until Certificate Expires for the Five (5) years**

**Automated Class Schedule 361-826-7235**

# Corpus Christi Public Health District

## Environmental & Consumer Health Services

1702 HORNE RD, CORPUS CHRISTI, TX 78416

OFFICE # 361-826-7222

### **ONLINE FOOD MANAGERS COURSE**

The Public Health District is now providing an Online Food Manager Course. This course provides advanced food safety training and includes the first two-year trade license fee payment to be registered Food Manager in the City of Corpus Christi.

To take this course you must visit the following website:

<https://www.statefoodsafety.com/CustomPortal/CorpusChristiCity#/>

Online Course Fee: \$100.00

Renewal / Replacement of Food Manager Permit: \$15.00

Location: 1702 Horne Rd, Corpus Christi, Tx 78416

For any questions call our office at 361-826-7222

**Food managers Must renew their trade license with the  
City of Corpus Christi every 2 years!!**



**Scan QR Code for Quick Access!**





For businesses who are interested in vending on city property, you must contact the appropriate City Department and obtain a location license from that department for the locations listed below. In addition, receiving the permit(s) needed does not guarantee availability or approval of the mentioned locations in this document. Lastly, completing Steps 1 & 2 will only give you the ability to vend from a Private Property located in a commercially zoned area in Corpus Christi with consent from the Property Owner.

<b>Location</b>	<b>City Department</b>	<b>Contact Phone #</b>
Parks and Bayfront Seawall	Parks & Recreation Heritage Park 1581 North Chaparral Corpus Christi, Texas 78401	(361) 826-3469
Gulf Beaches	Parks & Recreation 8185 Highway 361 Corpus Christi, Texas 78418	(361) 826-3469
Marina	City Marina 400 A North Shoreline (Lawrence Street T-Head) Corpus Christi, Texas 78401	(361) 826-3980
Right of Way "ROW" Pilot Program	Traffic Engineering City Hall 1201 Leopard Street Corpus Christi, Texas 78401	(361) 826-3547
County or State Beaches	Nueces County Parks Department Padre Balli County Office 15820 Park Road 22 Corpus Christi, Texas 78418	(361) 387-5904