



Environmental Health and Safety (EH&S)

Standard Operating Procedure Mobile Food Units Operating on Campus

Contents

1.	Purpose	2
2.	Applicable To	2
3.	Scope	2
4.	Permits	2
5.	Location of Mobile Units	2
6.	Electrical	3
7.	Propane/LPG Cylinders	3
8.	Cooking Equipment	3
9.	Fire Extinguishers	3

1. Purpose

The purpose of this Standard Operating Procedure (SOP) establishes safety-related requirements for Mobile Food Vending on the University of Texas at Arlington (UTA) campus.

2. Applicable To

This document is applicable to UTA stakeholders and campus partners and UTA entities that contract the use of food trucks.

3. Scope

In conjunction with the Office of Environmental Health & Safety, all mobile food vending operations shall be subject to oversight while operating on campus. They will be required to meet and comply with the standards of the University of Texas at Arlington, the City of Arlington and the Arlington Fire Department and/or the Texas Department of State Health Services as applicable.

4. Permits

All food trucks and mobile food vending operations shall abide by the [UTA CATERING TERMS AND CONDITIONS](#).

5. Location of Mobile Units

- Units shall not be located closer than 20 feet from any structure or fresh air intake.
- All Mobile Units shall keep a minimum distance of fifteen (15) feet from any fire hydrant.
- Mobile Units shall not block access to a Fire Department Connection (FDC).
- Mobile Units shall not be located in a marked Fire Lane or blocking an emergency access thoroughfare.
- Mobile Units shall not obstruct any entrances or exits from a structure.
- Exits of mobile units shall not be obstructed.

6. Electrical

- Mobile Units shall not use electricity from a UTA facility.
- Use of extension cords should be kept at a minimum and be rated for the equipment being powered. Extension cords shall not be piggy backed or connected to a power strip.
- Breaker boxes and junction boxes shall have a proper cover.

- Improper use of electrical accessories and overloading of circuits is prohibited.

7. Propane/LPG Cylinders

- A maximum of two (2) 100 lb. propane cylinders shall be allowed. One cylinder shall be allowed for use, and one shall be a spare. The cylinders shall not be connected by a manifold.
- Propane cylinders shall be requalified every twelve (12) years. A current date of manufacture if new or requalification stamp is required on all cylinders.
- Cylinders shall be continuously kept where they are protected from damage.

8. Cooking Equipment

- All cooking equipment shall be fueled or powered by the proper source as designated by the manufacturer. No “makeshift conversions” are permitted.
- Appliances powered by electricity shall be powered in a fashion meeting NFPA.
- Any cooking with a flame source, i.e., propane or charcoal grilling, camp stoves, oil fryers, being used outside the structure of the mobile food unit will require a grill/propane use permit issued by the University of Texas at Arlington EH&S department.

<https://resources.uta.edu/campusops/forms/ehsafety/fire/grill-permit.pdf>

- A copy of the signed permit shall be available upon request.

9. Fire Extinguishers

- Each Mobile Unit shall have to have at least one 2A10BC type fire extinguisher inside the vehicle
- Fire extinguishers shall be securely mounted in a conspicuous location.
- Each fire extinguisher shall be maintained in accordance with NFPA 10 (Portable Fire Extinguishers) and have a current tag confirming its status.
- Mobile units using a deep fryer shall have a K Class fire extinguisher in addition to the 2A10BC extinguisher.
- Solid fuel appliances with a fire box shall have one (1) 2.5 gallon or two (2) 1.5-gallon K Class extinguishers in addition to the 2A10BC extinguisher.