



MANASQUAN FIRE DISTRICT



Christopher Barkalow
Director of Fire Services

FOOD TRUCK PERMIT REQUIREMENTS

Commonly called a "FOOD TRUCK", the International Fire Code (IFC) considers a Food Truck a "**Mobile Enclosed Unit**." (N.J.A.C. 5:70-3, 2015 IFC, NJ Edition, Section 202)

A unit of closed construction designed to be driven or towed from place to place, which includes commercial cooking equipment producing grease-laden vapors and which allows for occupancy by the operator. Also known as "mobile canteen."

Once parked and operating, a "**Mobile Enclosed Unit**" is required to comply with all regulations and permit requirements contained in the New Jersey Uniform Fire Code.

Fire Safety Permit Requirements

1. The operator must obtain a Type 1 Permit (enclosed mobile food truck requiring a fixed suppression system) N.J.A.C. 5:70-2.7(a)3.xii
2. Permits will not be granted unless a *completed application* and payment of the application fee is received by the Holmdel Fire Prevention Bureau during normal business hours, at least two (2) business days prior to the commencement of the event. N.J.A.C. 5:70-2.7(b). "*Completed application*" shall include all information requested on the application form.
3. If the applicant is someone other than a representative of the property owner, a letter from the property owner authorizing the applicant to perform the permitted function is required to be included with the initial application.
4. A permit application will be not accepted unless the permit fee in the form of cash or check or credit card payment is provided. N.J.A.C. 5:70-2.7(i)
5. The applicant shall specify DATE and TIME requested for inspection on the application form. No permit will be issued until such time as an inspection is completed. N.J.A.C. 5:70-2.7(c)
6. The igniting of gas-powered appliances prior to an inspection shall constitute a violation of the code and the operator shall be subject to penalty. N.J.A.C. 5:70-2.12(b)7.i

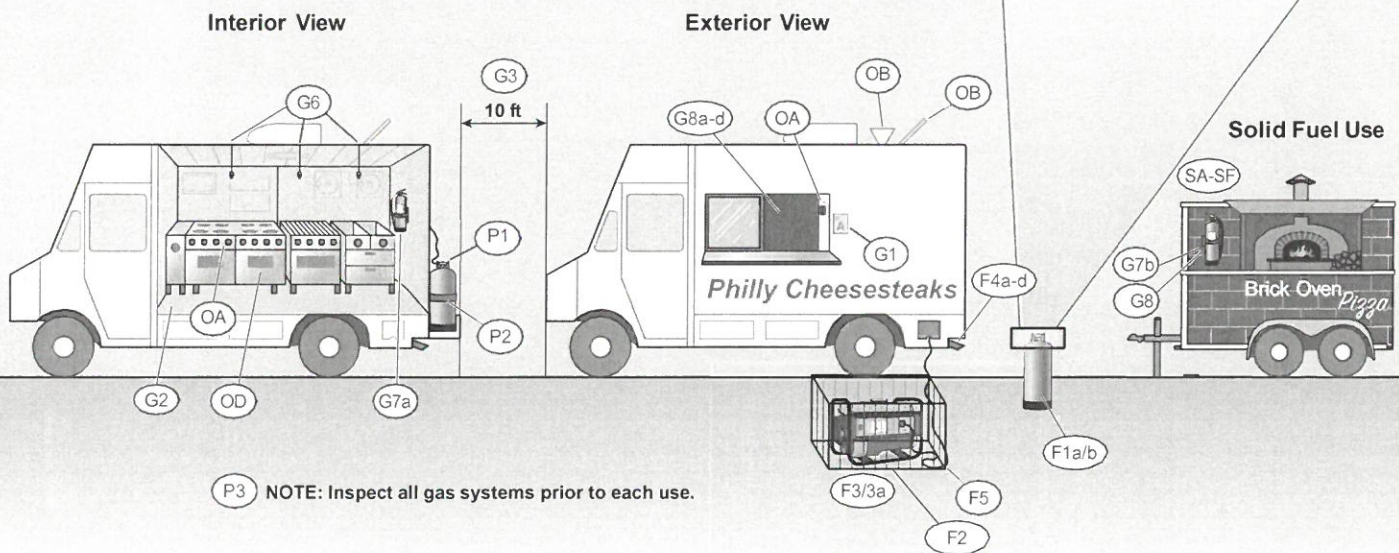
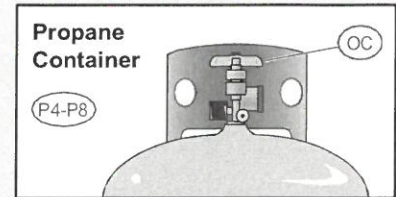
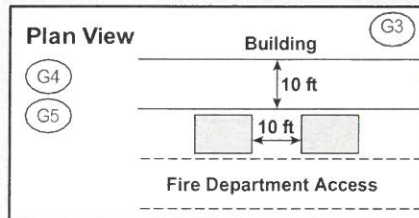
Obtaining a Fire Safety Permit

A Permit may be obtained ONLINE by completing the Fire Safety Permit Application and choosing the Type I Permit: "**Type 1 Any permanent cooking operation that requires a suppression system, INCLUDING FOOD TRUCKS**".

Technical Fire Safety Requirements

- ⇒ All commercial cooking operations that produce grease laden vapors shall be equipped with a ventilating hood, duct, and automatic fire suppression system designed and installed in accordance with the New Jersey Uniform Fire Code (N.J.A.C. 5:70-4.7(g))
- ⇒ This subsection shall apply to mobile enclosed units, as defined in NJAC 5:70-3. Systems installed in mobile enclosed units shall comply with all applicable requirements of NFPA 96, but such installations shall not be required to comply with the New Jersey Uniform Construction Code (N.J.A.C. 5:70-4.7(g)3).
- ⇒ A current Hood Cleaning Report must be available, at the time of inspection. Hoods need to be clean and free of excess grease accumulation (NFPA 96)
- ⇒ The suppression system must be inspected/tested within previous 6 months by a company possessing a valid NJ Division of Fire Safety Contractor Permit (if the truck is registered in another state, such as PA or NY, then it must have been inspected within the last 6 months, but the inspection does not have to be performed by a company having a NJ Division of Fire Safety Contractor Permit). (N.J.A.C. 5:70-3, 904.12.6.2, 2015 IFC, NJ Ed.)
- ⇒ A Suppression System Inspection Report (Form NJFS 17A) showing that the System was serviced within the last 6 months, must be available on the premise, at the time of the inspection. The system must also be tagged by the company that performed the inspection (N.J.A.C. 5:70-3, 901.6.2, 904.12.6.2, 2015 IFC, NJ Ed.)
- ⇒ The operator must have a copy of the actual fire suppression system inspection report in the vehicle (not just the cylinder tag).
- ⇒ The truck must be equipped with a "K" type portable fire extinguisher, if the truck is equipped with deep fat fryers. (N.J.A.C. 5:70-3, 904.12.5.2, 2015 IFC, NJ Ed.)
- ⇒ All solid fuel cooking appliances, whether or not under a hood, with fireboxes 5 cubic feet (0.14 m³) or less in volume shall have a minimum 2.5 gallon (9L) or two 1.5 gallon (6L) Class "K" wet-chemical portable fire extinguishers located in accordance with N.J.A.C. 5:70-3, 904.12.5, 2015 IFC, NJ Ed.
- ⇒ When deep fryers are present, a portable Class K fire extinguisher of a Minimum 1.5 gallon (6L) capacity shall be mounted in the vehicle (N.J.A.C. 5:70-3, 904.12.5.2) (Depending on the size of your unit and operation, more than one may be required.)
- ⇒ A 2A:10B:C Rated Fire Extinguisher with current inspection tag shall also be mounted in the vehicle and readily accessible to the operator.
- ⇒ All gas fittings must be tight and free from leaks, a leak test will be performed prior to the beginning of your operations. Do not light burners prior to being told to do so by the Fire Inspector. For the safety of the Inspector, equipment that is hot may need to be shut down and allowed to cool prior to inspection.
- ⇒ Propane cylinders must be inspected for rust, damage, dents, leaks, alterations. (NFPA 58-5.2.2.1)
- ⇒ Propane hoses, exposed portions, must be inspected for general condition and leaks. (NFPA 58-6.18.2)
- ⇒ Maximum propane tank size is 125 lbs. (300 gal wc). (There is no maximum amount per vehicle) (NFPA 58-6.21.3.1(E))
- ⇒ Propane containers and regulators must be installed on the outside of the vehicle, unless in a cabinet that is vapor tight to the inside of the vehicle, accessible only from outside the vehicle, and properly vented to the exterior of the vehicle. (NFPA 58-6.21.3.3)
- ⇒ Propane cylinders must be attached to the vehicle-they may not be free standing, even if properly secured (NFPA 58-6.21.3.4)
- ⇒ Propane cylinder valves, regulators, hoses, etc., must be protected from damage from physical impact, stones, mud, etc. (NFPA 58-6.21.3(B))
- ⇒ Regulators must be installed so that the pressure relief valve is pointing downward and the vent must be protected to prevent dirt, mud, etc., from entering the vent (NFPA 58-6.21.4.2)
- ⇒ The entire vehicle is subject to full inspection for all other applicable requirements provided for "premises" in accordance with NJ Uniform Fire Code.

FOOD TRUCK SAFETY



NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Chapter 17 in NFPA 96.

General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.12.8(a)] G1
- Ensure there is no public seating within the mobile food truck. [1:50.8.3.2] G2
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:17.2] G3
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] G4
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.4; 1:13.1.5] G5
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] G6
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9] G7a
- Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:15.7.1] G7b
- Ensure that workers are trained in the following: [96:17.10]: G8
 - Proper use of portable fire extinguishers and extinguishing systems [96:17.10.1(1)] G8a
 - Proper method of shutting off fuel sources [96:17.10.1(2)] G8b
 - Proper procedure for notifying the local fire department [96:17.10.1(1)] G8c
 - Proper procedure for how to perform simple leak test on gas connections [96:17.10.1(5)] G8d



FOOD TRUCK SAFETY CONTINUED

Fuel & Power Sources Checklist

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.11.1 for carnivals only] F1a
- Ensure that refueling is conducted only during non-operating hours. [96:17.8.3] F1b
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.5.2.2] F2
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:10.15.4] F3
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. F3a
- Make sure that exhaust from engine-driven source of power complies with the following: F4
 - At least 12 ft in all directions from openings and air intakes [96:17.5.2.3(1)] F4a
 - At least 12 ft from every means of egress [96:B.13] F4b
 - Directed away from all buildings [96:17.5.2.3(2)] F4c
 - Directed away from all other cooking vehicles and operations [96:17.5.2.3(3)] F4d
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70®. [96:17.8.1] F5

Propane System Integrity Checklist

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] P1
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] P2
- Inspect gas systems prior to each use. [96:17.7.2.3] P3
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] P4
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] P5
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] P6
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] P7
- Where a gas detection system is installed, ensure that it is tested monthly. [96:17.7.2.2] P8

Operational Safety Checklist

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) OA

- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:12.1.1] OB
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] OC
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:12.4] OD

Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)

- Fuel is not stored above any heat-producing appliance or vent. [96:15.9.2.2] SA
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:15.9.2.2] SB
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:15.9.2.7] SC
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:15.9.2.4] SD
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:15.9.3.6.1] SE
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. [96:15.9.3.8.1] SF

Learn More

- ▶ Get free digital access to NFPA codes and standards at: nfpa.org/docinfo
- ▶ Read the latest news and updates at: nfpa.org/foodtrucksafety
- ▶ Review the following and other NFPA resources at: nfpa.org
 - NFPA 1, *Fire Code*, 2021 Edition
 - *NFPA 1 Fire Code Handbook*, 2021 Edition
 - NFPA 10, *Standard for Portable Fire Extinguishers*, 2018 Edition
 - NFPA 58, *Liquefied Petroleum Gas Code*, 2020 Edition
 - *LP-Gas Code Handbook*, 2020 Edition
 - NFPA 70®, *National Electrical Code*®, 2020 Edition
 - *National Electrical Code*® *Handbook*, 2020 Edition
 - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2021 Edition
 - NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition



IT'S A BIG WORLD.
LET'S PROTECT IT TOGETHER.

NOTE: This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to nfpa.org/foodtrucksafety.