HADDON TWP.
OFFICE of the FIRE MARSHAL
BUREAU OF FIRE PREVENTION

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PERMIT APPLICATION

Business Name: _____

Food Truck Name: (if different than Business Name)_____

Business Address: _____

Contact Name: _____

Email Address: _____ PHONE NUMBER: _____

Date and Time of Activity: _____

Location of Activity: _____

The above name applicant has hereby requested permission to conduct the following activities at the above listed location:

MOBILE/PORTABLE COOKING OPERATION WITH GREASE LADEN VAPORS

All activities are required to be conducted in accordance with the New Jersey Uniform Fire Code N.J.A.C. 5:70-3.
State the quantity of each fuel container to be stored or used and the method in which it will be stored or used:

_____

_____

I hereby acknowledge that I have read the application, information given is correct, and that I am the owner of, duly authorized to act on the owner's behalf and as such hereby agree to comply with the applicable requirements of the fire code as well as any specific conditions imposed by the Fire Marshal:

_____

Applicant Print Applicant Signature Date
Permit Type: I Fee Amount: $54.00

VEHICLE INFORMATION

Vehicle Make/Model: _____ Type (Motorized / Trailer): _____

License Plate #: _____ State:_____ VIN: _____

Cooking Fuel Source(s): ☐ Liquid Propane-Gas ☐CNG – Compressed Natural Gas ☐ Generator ☐ Solid Fuel ☐ Other: _____

COOKING EQUIPMENT
(Check all that apply)

☐ Deep Fryer ☐Flat Top / Griddle ☐ Charcoal / Wood Fired Equipment ☐ Stove / Range ☐ Oven

☐ Other: _____

*Provide/Attach Certificate of Liability Insurance.

Technical Requirement for Mobile Food Preparation Vehicles from NJ IFC 2018

SECTION 319 MOBILE FOOD PREPARATION VEHICLES

319.1 General. Mobile food preparation vehicles that are equipped with appliances that produce smoke or grease-laden vapors shall comply with this section.

319.2 Permit required. Permits shall be required as set forth in N.J.A.C. 5:70-2.7.

319.3 Exhaust hood. Cooking equipment that produces grease-laden vapors shall be provided with a kitchen exhaust hood in accordance with N.J.A.C. 5:70-4.7(g).

319.4 Fire protection. Fire protection shall be provided in accordance with Sections 319.4.1 and 319.4.2.

319.4.1 Fire protection for cooking equipment. Cooking equipment shall be protected by automatic fire extinguishing systems in accordance with Section 904.12.

319.4.2 Fire extinguisher. Portable fire extinguishers shall be provided in accordance with Section 906.4.

319.5 Appliance connection to fuel supply piping. Gas cooking appliances shall be secured in place and connected to fuel-supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.16. The connector installation shall be configured in accordance with the manufacturer's installation instructions. Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturers' instructions.

319.6 Cooking oil storage containers. Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume not more than 120 gallons (454 L), and shall be stored in such a way as to not be toppled or damaged during transport.

319.7 Cooking oil storage tanks. Cooking oil storage tanks within mobile food preparation vehicles shall comply with Sections 319.7.1 through 319.7.5.2.

319.7.1 Metallic storage tanks. Metallic cooking oil storage tanks shall be listed in accordance with UL 80 or UL 142, and shall be installed in accordance with the tank manufacturer's instructions.

319.7.2 Nonmetallic storage tanks. Nonmetallic cooking oil storage tanks shall be installed in accordance with the tank manufacturer's instructions and shall comply with both of the following:

1.Tanks shall be listed for use with cooking oil, including maximum temperature to which the tank will be exposed during use.

2.Tank capacity shall not exceed 200 gallons (757 L) per tank.

319.7.3 Cooking oil storage system components. Metallic and nonmetallic cooking oil storage system components shall include, but are not limited to, piping, connections, fittings, valves, tubing, hose, pumps, vents and other related components used for the transfer of cooking oil.

319.7.4 Design criteria. The design, fabrication and assembly of system components shall be suitable for the working pressures, temperatures and structural stresses to be encountered by the components.

319.7.5 Tank venting. Normal and emergency venting shall be provided for cooking oil storage tanks.

319.7.5.1 Normal vents. Normal vents shall be located above the maximum normal liquid line, and shall have a minimum effective area not smaller than the largest filling or withdrawal connection. Normal vents are not required to vent to the exterior.
319.7.5.2 Emergency vents. Emergency relief vents shall be located above the maximum normal liquid line, and shall be in the form of a device or devices that will relieve excessive internal pressure caused by an expo- sure fire. For nonmetallic tanks, the emergency relief vent shall be allowed to be in the form of construction. Emergency vents are not required to discharge to the exterior.
319.8 LP-gas systems. Where LP-gas systems provide fuel for cooking appliances, such systems shall comply with Chapter 61 and Sections 319.8.1 through 319.8.5.
319.8.1 Maximum aggregate volume. The maximum aggregate capacity of LP-gas containers transported on the vehicle and used to fuel cooking appliances only shall not exceed 200 pounds (91 kg) propane capacity.
319.8.2 Protection of container. LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement.
319.8.3 LP-gas container construction. LP-gas containers shall be manufactured in compliance with the requirements of NFPA 58.
319.8.4 Protection of system piping. LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration.
319.8.5 LP-gas alarms. A listed LP-gas alarm shall be installed within the vehicle in the vicinity of LP-gas system components, in accordance with the manufacturer's instructions.
319.9 CNG systems. Where CNG systems provide fuel for cooking appliances, such systems shall comply with Sections 319.9.1 through 319.9.4.
319.9.1 CNG containers supplying only cooking fuel. CNG containers installed solely to provide fuel for cooking purposes shall be in accordance with Sections 319.9.1.1 through 319.9.1.3
319.9.1.1 Maximum aggregate volume. The maxi- mum aggregate capacity of CNG containers transported on the vehicle shall not exceed 1,300 pounds (590 kg) water capacity.
319.9.1.2 Protection of container. CNG containers shall be securely mounted and restrained to prevent movement. Containers shall not be installed in locations subject to a direct vehicle impact.
319.9.1.3 CNG container construction. CNG containers shall be an NGV-2 cylinder.
319.9.2 CNG containers supplying transportation and cooking fuel. Where CNG containers and systems are used to supply fuel for cooking purposes in addition to being used for transportation fuel, the installation shall be in accordance with NFPA 52.
319.9.3 Protection of system piping. CNG system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage and damage from vibration.
319.9.4 Methane alarms. A listed methane gas alarm shall be installed within the vehicle in accordance with manufacturer's instructions.
319.10 Maintenance. Maintenance of systems on mobile food preparation vehicles shall be in accordance with Sections 319.10.1 through 319.10.3.

319.10.1 Exhaust system. The exhaust system, including hood, grease-removal devices, fans, ducts and other appurtenances, shall be inspected and cleaned in accordance with Section 607.3.
319.10.2 Fire protection systems and devices. Fire protection systems and devices shall be maintained in accordance with Section 901.6.
319.10.3 Fuel gas systems. LP-gas containers installed on the vehicle and fuel-gas piping systems shall be inspected annually by an approved inspection agency or a company
that is registered with the U.S. Department of Transportation to requalify LP-gas cylinders, to ensure that system components are free from damage, suitable for the intended service and not subject to leaking. CNG containers shall be inspected every 3 years in a qualified service facility. CNG containers shall not be used past their expiration date as listed on the manufacturer's container label. Upon satisfactory inspection, the approved inspection agency shall affix a tag on the fuel gas system or within the vehicle indicating the name of the inspection agency and the date of satisfactory inspection.
SECTION 901 INSPECTION, TESTING AND MAINTENANCE
901.6 Inspection, testing and maintenance. Fire detection and alarm systems, emergency alarm systems, gas detection systems, fire-extinguishing systems, mechanical smoke exhaust systems and smoke and heat vents whether in a permanent structure or a mobile food preparation vehicle shall be maintained in an operative condition at all times, and shall be replaced or repaired where defective. Nonrequired fire protection systems and equipment shall be inspected, tested and maintained.
SECTION 906 PORTABLE FIRE EXTINGUISHER
906.4 Cooking equipment fires. Fire extinguishers provided for the protection of cooking equipment shall be of an approved type compatible with the automatic fire-extinguishing system agent. Cooking equipment involving solid fuels or vegetable or animal oils and fats shall be protected by a Class K-rated portable extinguisher in accordance with Sections 906.1, Item 2, 906.4.1 and 906.4.2 as applicable.
906.4.1 Portable fire extinguishers for solid fuel cooking appliances. 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 (9 L) or two 1.5-gallon (6 L) Class K wet-chemical portable fire extinguishers located in accordance with Section 906.1.
906.4.2 Class K portable fire extinguishers for deep fat fryers. Where hazard areas include deep fat fryers, listed Class K portable fire extinguishers shall be provided as follows:
1. For up to four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: one Class K portable fire extinguisher of a minimum 1.5-gallon (6 L) capacity.
2. For every additional group of four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: one additional Class K portable fire extinguisher of a minimum 1.5-gallon (6 L) capacity shall be provided.
3. For individual fryers exceeding 6 square feet (0.55m2) in surface area: Class K portable fire extinguishers shall be installed in accordance with the extinguisher
manufacturer's recommendations.