

# Pleasantville Fire Prevention Bureau



**Fire Chief:** Scott Trythall

**Fire Official:** Captain Joseph Ricci, Jr

## Application packet for Food Truck Permit

### FOOD TRUCK PERMITS

**FOOD TRUCK:** Mobile food preparation vehicles that are equipped with appliances that produce smoke or grease laden vapors, and/or beverages are transported, stored, prepared for retail sale at temporary locations. (N.J.A.C. 5:70-3, Section 202. 2018 International Fire Code (IFC), Section 319, Mobile Food Preparation Vehicles NJ Ed.)

This document provides a guidance regarding The Fire Code requirements applicable to **MOBILE FOOD PREPARATION VEHICLES** (Food Trucks, Food Carts, Food Trailers, etc.) operating within The City of Pleasantville. These requirements are in addition to applicable Public Health and Safety requirements determined by The State of New Jersey in conjunction with The County of Atlantic.

**FEE:** \$75.00 (Check/Money Order to "City of Pleasantville")

❖ MUST BE PAID at TIME of APPLICATION

**CANCELLATION FEE w/in 24 HOURS of EVENT: \$150.00**

(No cancellation fee for cancellations by The City of City Sponsored events)

**\*\*\*Please Note\*\*\***

The City of Pleasantville or its Official representatives have all rights to revoke all permit(s) if a **Safety Matter** is a concern on the spot of its violation. This can also lead future Permit Applications to be denied for such cause.

**PERMIT REQUIREMENTS are AS FOLLOWS**

**The New Jersey Division of Fire Safety** has determined that a **"Mobile Enclosed Unit" or Food Truck Type Vehicle(s)**, once parked and operating, are **"Premises"** and subject to **ALL REGULATION** and **PERMIT REQUIREMENTS** contained in the **New Jersey Uniform Fire Code**.

Permits are **ONLY VALID** for the duration and location of the event listed on the permit. Events spanning multiple non-contiguous days will require a separate permit for each date that the food truck is on campus.

**1)** The Operator **MUST** obtain a Type 1 Permit from The Pleasantville Fire Prevention by submitting the attached application and associated permit fee. (Enclosed mobile food truck requiring a fixed suppression system) (N.J.A.C. 5:70-2.7(a)3.xii)

**2)** The Applicant **SHALL** specify the **DATE & TIME** requested for Inspection on the application form under the "Setup Time" field. No permit will be issued until such time as an inspection is completed and cooking operations may not commence until this time. (N.J.A.C. 5:70-2.7(c)).

**3)** An approved permit will be issued upon the satisfactory inspection of all equipment and set-up to be utilized for that specific event that the permit covers.

**4)** If you have any questions about the fire safety permit process or any fire safety concerns, please feel free to contact the Fire Bureau by emailing [PleasantvilleFireInspectors@pleasantvillefd.net](mailto:PleasantvilleFireInspectors@pleasantvillefd.net).

**NOTE:** The igniting of gas-powered appliances prior to an inspection shall constitute a violation of the code and the operator may be subject to penalty (N.J.A.C. 5:70-2.12(b)7.i) (see Technical Requirements)

**TECHNICAL FIRE SAFETY REQUIREMENTS**

Effective July 1, 2018, the State of New Jersey has updated the Uniform Fire Code.

- 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 under a hood, with fireboxes 5 cubic feet (0.14 m<sup>3</sup>) 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, if your equipment is hot you may have to shut it down and allow it 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.

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

**Set-Up Date:** \_\_\_\_\_ **Date(s) of Event:** \_\_\_\_\_

**Event Location:** \_\_\_\_\_

**Vehicle License Plate:** \_\_\_\_\_

**Vehicle Insurance & Policy Number:** \_\_\_\_\_

**APPROVED GAS**

ALL LPG cylinders, piping, valves, and fittings located outside the mobile food facility **SHALL BE ADEQUATELY PROTECTED** to prevent tampering, damage by vehicles, or other hazards. **ALL** interior appliances **SHALL** be of an **APPROVED TYPE**. Cooking equipment used outside of the mobile food facility **SHALL** be approved by the Fire Official. Appliances **SHALL NOT BLOCK** exiting from a Food Truck in case of any **EMERGENCY**.

**APPROVED LPG CYLINDERS:** Yes  No  **UPRIGHT POSITION:** Yes  No

**SECURED BY:** Chain  Approved Strap  Metal Brackets  Other approved securement  \_\_\_\_\_

**NUMBER of LPG CYLINDER(S):** \_\_\_\_\_

**HYDRO DATE(S):** \_\_\_\_\_

**HOOD SYSTEM**

Commercial cooking equipment that produces grease laden vapors shall be provided with a **Type 1 Hood System**. (A kitchen hood for collecting and removing grease and smoke). A **LISTED** and **LABELED** Fire Extinguishing **IS REQUIRED** in a **Type 1 Hood**.

**APPROVED TYPE 1 HOOD SYSTEM:** Yes  No  **EXTINGUISHMENT TYPE SYSTEM:** Dry  Wet

**EXTINGUISHING TYPE SERVICED SEMI-ANNUAL:** Yes  No  **REPORT AVAILABLE:** Yes  No

**SERVICE DATE WITH TAG:** \_\_\_\_\_

**FIRE EXTINGUISHER TYPE:** \_\_\_\_\_ **SERVICE TAG DATE:** \_\_\_\_\_

**GENERATOR**

Generators **SHALL** be placed in locations **APPROVED** by the Fire Official. Placement **SHALL BE a MINIMUM OF 20 FEET FROM TENTS & CANOPIES**, inaccessible to the public and cordoned off with caution tape. Refueling of approved generators **IS PROHIBITED** during event hours or when public is in attendance. Generators **SHALL NOT BE PLACED** on uneven surface, in/on dry grass, near trash, rubbish, or any ignitable area(s).

**GENERATOR:** Yes  No  **NUMBER of GENERATORS:** \_\_\_\_\_

**FIRE EXTINGUISHER for GENERATOR(S):** Yes  No

Minimum 40BC rated Fire Extinguisher **SHALL BE** provided for each generator.

**OWNER / OPERATOR INFORMATION**

**OWNER NAME:** \_\_\_\_\_

**PHONE:** \_\_\_\_\_

**OWNER SIGNATURE:** \_\_\_\_\_

**DATE:** \_\_\_\_\_

**Official Use Only**  
**Do not write below this line**

**Has the above Mobile Food Vehicle Passed Safety Inspection:**

PASSED

FAILED (Explanation of Failure Below)

---

---

---

**CORRECTION(S) MADE: Yes  No**

**TYPE of PERMIT:** \_\_\_\_\_

**FEE: \$** \_\_\_\_\_

**CHECK  #** \_\_\_\_\_

**MONEY ORDER  #** \_\_\_\_\_

**PERMIT NUMBER:** \_\_\_\_\_ **PERMIT DATE:** \_\_\_\_\_

**FIRE INSPECTOR(S) NAME(S):** \_\_\_\_\_

**FIRE OFFICIAL NAME:** \_\_\_\_\_