TYPE 1 PERMIT: REQUIREMENTS FOR FOOD TRUCKS

Fee: $54.00

- Food Truck vendors can apply for an annual Type 1 Permit.

- Food Trucks shall be inspected each and every time they operate in Bernards Township.

- Two week notice is required prior to any permit inspection.

- Fire Official and Fire Inspectors will use the NFPA Food Truck Safety Fact Sheet and checklists pertaining to, but not limited to General Safety, Fuel and Power Sources, Propane System Integrity, Operation Safety, and Solid Fuel Safety.
  - https://www.nfpa.org/-/media/Files/Public-Education/By-topic/Food-trucks/FoodTruckFactSheet.pdf

- Propane Tanks:
  - Must be secured at all times
  - All fittings and connections must be tight and tested for leaks
  - Shall be clearly labeled if inside a cabinet

- Kitchen fire suppression system:
  - Shall have a valid service tag (within 6 months)
  - Shall have a copy of the most recent inspection report (within 6 months)

- Kitchen ventilation exhaust hood and filters shall be clean of any grease residue.

- Fuel for portable generators must be stored in the appropriate fuel container.

- Fire extinguisher:
  - Commercial grade ABC extinguisher required
  - Shall have a valid service tag (within 1 year)
  - Needle must be in the green
  - Class K extinguisher needed if cooking produces grease laden vapors

- Food Trucks must be parked at least 10 feet from any building, structure, vehicle, or combustible materials.

  Required to follow all applicable code requirements in the New Jersey Uniform Fire Code as well as the International Fire Code 2015, New Jersey Edition
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 Annex B 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. [1:50.7.1.6.3] G2
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] 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. [1:13.1.3; 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. [96:10.9.3] G7a
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] G7b
- Ensure that workers are trained in the following: [96:15.1]: G8
  - Proper use of portable fire extinguishers and extinguishing systems [10:1.2] G8a
  - Proper method of shutting off fuel sources [96:10.4.1] G8b
  - Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] G8c

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Fuel & Power Sources Checklist
- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] F1a
- Ensure that refueling is conducted only during non-operating hours. [96:8.18.3] Flb
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:8.16.2.2] F2
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2] 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 10 ft in all directions from openings and air intakes [96:8.13] F4a
  - At least 10 ft from every means of egress [96:8.13] F4b
  - Directed away from all buildings [1:11.7.2.2] F4c
  - Directed away from all other cooking vehicles and operations [1:11.7.2.2] F4d
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:8.18] 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. [96:8.19.2.3] 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 has been tested in accordance with the manufacturer’s instructions. [96:8.19.2.1] 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. [96:4.2.2; 96:4.2.3] 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. [96:31.4] 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. [96:14.9.2.2] SA
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] SB
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] SC
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] SD
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] SE
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8] SF

NFPA RESOURCES
NFPA 1, Fire Code, 2018 Edition
NFPA 70®, National Electrical Code®, 2017 Edition