FOOD TRUCK
APPLICATION FOR PERMIT

The Uniform Fire Code states:

"Permits shall be required, and obtained from the local enforcing agency for the activities specified in this section, except where they are an integral part of a process or activity by reason of which a use is required to be registered and regulated as a life hazard use. Permits shall at all times be kept in the premises designated therein and shall at all times be subject to inspection by the Fire Official." [N.J.A.C. 5:70-2.7(a)]

Date of application: 

Location where activity will occur 

Date Time 

Applicant Name Address 

Organization Name 

Phone/Fax Number Emerg.# 

Block/Lot Registration# 

The above named applicant hereby requests permission to conduct the following activity at the above indicated location:

And for the keeping, storage, occupancy, sale, handling or manufacture of the following:

(State quantities for each category to be stored, or used and the method stored or used:)

I hereby acknowledge that I have read this application, that the information given is correct, and that I am the owner, or duly authorized to act in 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 official.

Applicant Signature

Fire Official Signature 

$54.00

Fee Amount

TYPE 1 PERMIT

Permit Type
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. \(1:12.8(a)\) \(G1\)
- Ensure there is no public seating within the mobile food truck. \(1:50.8.12\) \(G2\)
- 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. \(1:8.2.4\) \(G4\)
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. \(1:13.14\) \(1:13.15\) \(G5\)
- 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 \(96:17.10.1(3)\) \(G8c\)
  - 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] F3a
- Ensure that refueling is conducted only during non-operating hours. [96:17.8.3] F6b
- 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. [96:8.13] F4b
  - Directed away from all buildings. [96:17.5.2.3(2)] F4c
  - Directed away from all 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, secured to prevent tipping over. [58:6.26.3.4] P2
- Inspect gas systems prior to each use. [96:17.2.3] 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] 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. [96:12.11] 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, such as an air conditioner, etc. [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. [96:15.9.2.2] 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 10, Standard for Portable Fire Extinguishers, 2018 Edition
  - NFPA 70®, National Electrical Code®, 2020 Edition

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.

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