

PISCATAWAY TOWNSHIP
Fire Prevention Bureau
555 Sidney Road
Piscataway, N.J. 08854
Phone: (732) 562-2315

**Fire Safety Permit Application for
Enclosed Mobile Food Trucks**

TYPE 1 PERMIT - \$54.00

Date: _____

Applicant:

Business Name: _____

Food Truck Name (if different than above) _____

Address: _____

Name: _____

Phone: _____

Email: _____

**Request for Fire Safety Permit
For Mobile Enclosed Food Truck**

Event Location: _____

Type of Event: _____

The Food Truck will be used on or between (dates) _____

_____ and between the hours of _____

and _____.

Mobile Food Truck Vendor Fire Safety Guidelines attached to Application.

Subject: New requirements Ventilation Hood and Suppression Systems in Mobile Enclosed Units (Food Truck)

The State of New Jersey has updated the Uniform Fire Code, and in accordance with N.J.A.C 5:70-4.7(G)3, Effective July 1, 2018. All Mobile Food Trucks, where during their cooking operations produce grease laden vapors shall be equipped with a ventilating hood, duct, and automatic fire suppression system designed and installed accordance with the applicable requirement of NFPA 96.

A mobile enclosed unit is defined as: 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.”

What this means to you as a Food Truck Operator is that as of the Effective date ALL Fire Safety Permit approvals will be dependent on compliance with these new regulations.

Food trucks will be required to be in compliance with the following where applicable.

1. A current Hood Cleaning Report must be available, at the time of inspection. Hoods need to be clean and free of excess grease accumulation. In accordance with N.J.A.C. 5:70-3, 904.11.6.3, and N.F.P.A 96.
2. A Suppression System Inspection Report (Form NJFS 17A) showing that the System was serviced within the last 6 months, must be available, at the time of the inspection. The system must also be tagged by the company that performed the inspection. In accordance with N.J.A.C. 5:70-3, 904.11.6.4
3. When deep fryers are present, a portable Class K fire extinguisher of a Minimum 1.5 gallon (6L) capacity will be mounted in the vehicle. In accordance with N.J.A.C. 5:70-3, 904.11.5.2 (Depending on the size of your unit and operation more than one may be required.)
4. 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 on accordance with N.J.A.C. 5:70-3, 904.11.5
5. A **2A:10B:C** Rated Fire Extinguisher with current inspection tag will also Be mounted in the vehicle and readily accessible to the operator.
6. 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 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.

Failure to meet the above requirements **will** result in the denial of your permit.