



# Clinton Township & Lebanon Borough

## Bureau of Fire Safety Office of the Fire Marshal

### MOBILE FOOD TRUCK OPERATORS

**Subject:** Requirements Ventilation Hoods & Suppression Systems in Mobile Enclosed Units (Food Trucks)

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 in accordance with the applicable requirements of NFPA 96.

#### **Definition:**

Mobile enclosed unit 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 TRUCK REQUIREMENTS**

- A current hood cleaning report must be available, at the time of the 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. Excessive grease and residue buildup on kitchen exhaust systems, cleaning required.
- 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.
- 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.)
- All solid fuel cooking appliances, whether or not 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, 904.11.5.
- A 2A:10B:C Rated Fire Extinguisher with current inspection tag will also be mounted in the vehicle and readily accessible to the operator.
- 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

**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 TANK REQUIREMENTS:**

- Propane tanks shall be secured, to prevent falling over.
- Propane tanks and equipment shall comply with NFPA 58/2004.
- Propane tanks shall not be taken into buildings/tents
- All appliances shall be listed and labeled and approved by the fire code official. (No homemade appliances).
- No vehicles shall be parked within 5 feet of tents or canopies.
- Suitable barricades shall be provided maintaining 5 feet between, heat producing appliance and the public.
- Propane tanks between 4 and 40 lbs. shall have an Overfill Protection Device for filling in NJ.
- Propane tanks shall be hydro tested every 12 years, and not dented or badly rusted.
- Regulator shall be in good condition and the relief valve shall face away from the public areas.
- All plastic type protective caps shall be removed from all propane tanks before operating.
- Hoses shall not be frayed or cracked, and there shall not be any type of tape on the hose.
- Hoses shall not be covered with grease and shall not be swollen.
- Hoses shall not create a tripping hazard.

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

*I attest that the above duties are understood and understand that an inspection will be verifying compliance with this document and all referenced codes that may not be contained in this document. I am aware that in the event a violation of the fire code is discovered that changes may have to be implemented.*

\_\_\_\_\_  
**Agent Name/Vendor Name**

\_\_\_\_\_  
**Signature**

\_\_\_\_\_  
**Date**

**FAQS:**

**This is a lot of information and is overwhelming, what should I do?**

The information contained in the Fire Code is a lot, however it is there for some very important reasons. We recommend your organization assigning a person(s) to review or walk the grounds prior to the event; communicate with the Fire Code Official prior to the event occurring to prevent any hold ups during or right before the event. We created this form with a checklist to make the code clear and easy to follow and reduce any significant changes prior to the start of the event.

**We have never had to do this before, and this may affect my standard set up, why now?**

The requirements listed above are life safety and property protection based and not doing it in the past should never be a reason to not implement the safety requirements. Our objective is to educate and improve set ups to meet the law regardless of events in the past. Our office understands that there may be complications and we will actively offer suggestions or recommendations to achieve a code compliant environment as well as meeting the needs of the event staff. The Fire Code was updated in 2018, which includes additional requirement as well as sponsored education programs which address fire code regulations, which have notified local authority having jurisdiction of the new and existing requirements that pose risks. Historical incidents have highly influenced these code changes that will protect life and property. Some accidents are not preventable however, it is important to understand that this also will reduce claims of negligence, litigation, civil or criminal related offenses in the event an accident does occur.