

# OPERATING A MOBILE FOOD VEHICLE IN THE EAST DUNDEE FIRE DISTRICT



*All mobile food units must be inspected by the East Dundee Fire District's Fire Prevention Bureau before operating and must contain the applicable fire equipment as follows:*

**If the unit includes a griddle, grill, deep fryer, or open flame**

- A Class K Fire Extinguisher,
- Ansul R-102 or Class K Fire Suppression System
- 10 lb. Class ABC Fire Extinguisher.
- A functioning ventilation or hood exhaust system.

**If the unit uses a generator:**

- The generator must be at least ten (10) feet away from any buildings, other vehicles, and from public areas access.
- No fuel or gasoline may be stored on or near the unit.

**If it is a non-cooking unit, it must contain**

- one (1) class ABC-rated fire extinguisher.



**All mobile food vehicles operating anywhere within the boundaries of the East Dundee Fire District are required to have an approved permit with the Fire District.**

**Permit applications require the following information to be submitted at the time of application:**

- ◇ Current insurance and identification.
- ◇ The current certificate from the County Health Department where the mobile food unit will operate (Kane, Cook).
- ◇ Name, signature, and address of each applicant and each corporate officer.
- ◇ Property consent form.
- ◇ Dimensions of the food unit.
- ◇ Exterior photographs showing all sides of the unit must be submitted with the application.
- ◇ Truck or Trailer License Plate number.
- ◇ If a suppression system is installed, proof of the most recent inspection must be provided with the application.
- ◇ Proof of the most recent ventilation hood cleaning by a certified company that follows the regulations of NFPA 96.



**MISCELLANEOUS REQUIREMENTS FOR OPERATIONS:**

- No drive-through or drive-by service.
- All grease shall be disposed of in compliance with county and state health department requirements.
- All waste liquids, garbage, litter, and refuse shall be kept in leak-proof, nonabsorbent containers, covered with tight-fitting lids, and properly disposed of either at an affiliated licensed restaurant or alternative location(s) as disclosed and agreed to with the corresponding county health department.
- No waste liquids, grease, garbage, litter or refuse shall be dumped or drained into sidewalks, streets, gutters, drains or trash receptacles.
- A garbage receptacle shall be easily accessible for customer use.
- The vendor is responsible for all litter and garbage left by customers.
- The vendor is responsible for adhering to all local village, city, and county requirements.

## TENT REQUIREMENTS:



Any tents being utilized in conjunction with a mobile food vehicle must adhere to the following:

- All tents shall be flame-rated and meet the requirements of NFPA 701.
  - CPAI and ASTM-approved tents **will not** be permitted.
- The flame rating seal must be permanently affixed to the tent.
- Tents must be at least 10 feet away from food vehicles.
  - And 20 feet away from all cooking appliances

Should the Fire Prevention Bureau identify any activities regulated by the Fire Code that are being conducted in a manner considered hazardous or unsafe, or if the Vendor does not adhere to any local Village, City, County, or Fire District regulations during operations, a stop-work order will be issued. This action will result in the revocation of the permit and the imposition of violation fees.



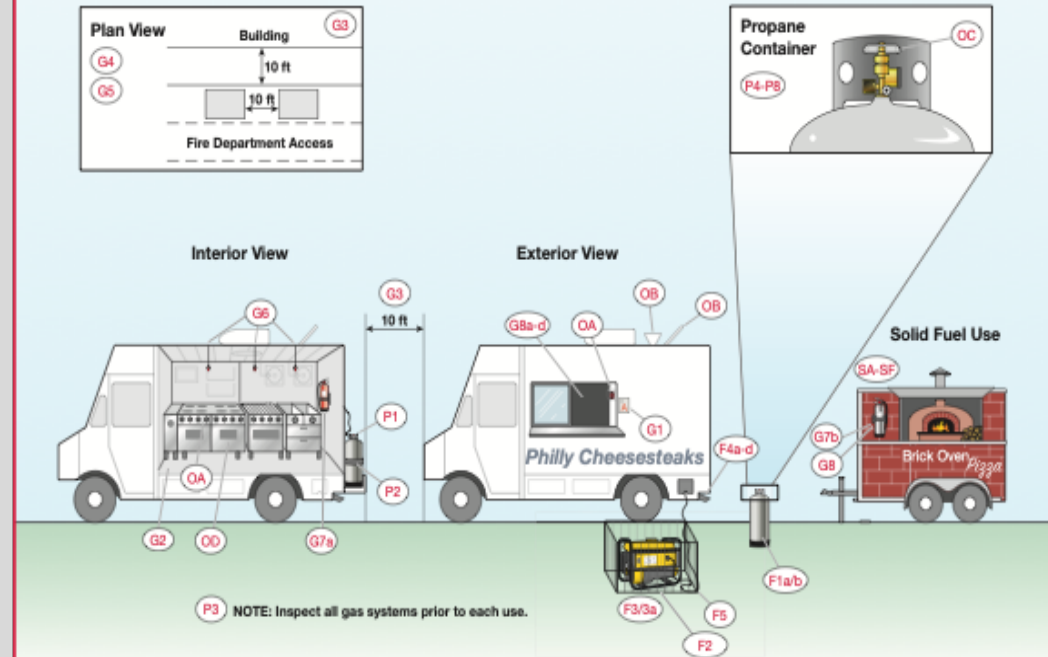
SCAN QR CODE TO  
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FIRE DISTRICTS  
APPLICATION



## FACT SHEET



## 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 Chapter 17 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. [1:50.8.3.2] **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. [1:18.2.4] **G4**
- ❑ Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [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] **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(1)] **G8c**
  - ❑ Proper procedure for how to perform simple leak test on gas connections [96:17.10.1(5)] **G8d**