



East Dundee Fire Protection District
Fire Prevention Bureau
 401 Dundee Avenue
 East Dundee, IL 60118
 847-426-7521

Mobile Food Vehicle (MFV) Permit Application

<u>Business Name:</u>		<u>Date:</u>	
<u>Applicant:</u>		<u>Applicant Cell:</u>	
<u>Applicant Email:</u>			
<u>Owner:</u>		<u>Owner Phone:</u>	
<u>Owner Address:</u>			
<u>Permit Address (If Applicable):</u>			
<u>Permit Requested Start Date:</u>			
Mobile Food Vehicle required information			
<u>Kane/Cook County Health Department Permit #:</u>			
<u>Mobile Food Vehicle License Plate #:</u>			
<u>LPG/CNG Tank quantity:</u>		<u>LPG/CNG Tank size:</u>	
<u>LPG/CNG Tank mounting type:</u>		<u>LPG/CNG Tank mounting location:</u>	
<u>Generator Type:</u>			
Gasoline Supply Hard-Lined plumbed from main fuel tank:		Gasoline filled:	
Diesel:		LP:	
Shoreline:			
<u>Carbon Monoxide Detector present?</u>		<u>Wheel chocks present?</u>	
<u>Suppression System:</u>		<u>Exhaust Hood:</u>	
<u>Ventilation System:</u>		<u>Roof Mounted Vents:</u>	<u>Quantity of Vents:</u>

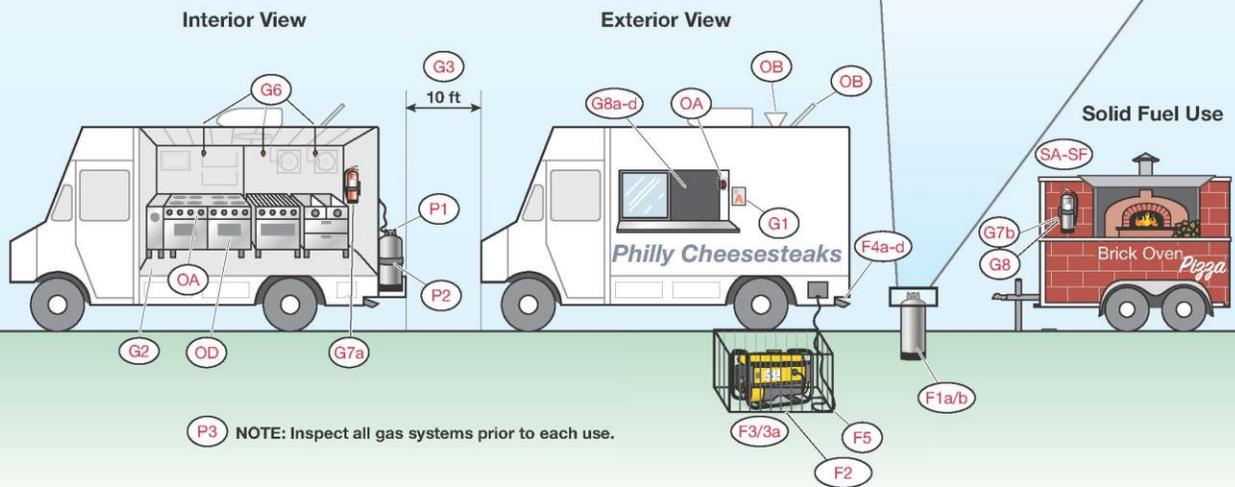
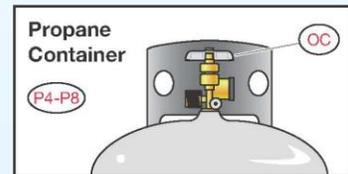
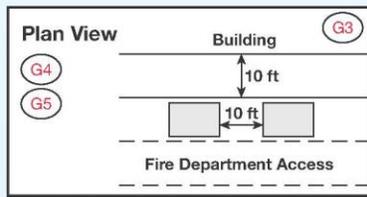
Mobile Food Preparation Vehicles

- **Permit:**
 - An application permit is required to operate a Mobile Food Preparation Vehicle within the boundaries of the East Dundee Fire District
- **Exhaust Hood**
 - Cooking equipment that produces grease-laden vapors shall be provided with a kitchen exhaust hood in accordance with Section 606 of the IFC 2021
 - Exhaust Hoods must be tagged and inspected biannually by a licensed Kitchen Hood and Exhaust cleaning company.
 - And said report is to be uploaded to Brycer's Compliance Engine per Local Ordinance 901.6.3.2
- **Fire Protection**
 - Cooking equipment which emits grease laden vapors shall be protected by an automatic fire extinguishing system in accordance with IFC2021 Section 904.13
 - At a minimum 1 class 2A10BC Fire extinguisher tagged and inspected by a state licensed technician shall be provided.
 - Areas including use of deep fat fryers shall have a class K extinguisher listed and tagged by a state licensed technician in addition to the required 2A10BC extinguisher.
- **LP- gas containers**
 - The maximum aggregate capacity of LP-gas containers transported on the vehicle and used to fuel cooking appliances only shall not exceed 200 pounds
 - LP-gas containers installed on vehicle shall be securely mounted and restrained to prevent movement.
 - LP-gas systems piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibrations
 - IF UTILIZING A CNG SYSTEM CONTACT THE FIRE PREVENTION BUREAU FOR REGULATIONS
 - LP-gas containers installed on the vehicle and fuel-gas piping system shall be inspected annually by an approved inspection agency or a company that is registered with the US Department of Transportation to requalify LP-gas cylinders, to ensure that system components are free from damage, suitable for the intended service and not subject to leaking.
- **Appliance connection to fuel supply piping**
 - Gas cooking appliances shall be secured in place and connected to fuel-supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.16. The connector installation shall be configured in accordance with the manufacturer's installation instructions. Movement of appliances shall be limited by restraining devices installed in accordance with
 - the connector and appliance manufacturer's instructions
- **Cooking Oil Storage**
 - No more than 120 gallons (454 L), shall be stored in such a way as to not be toppled or damaged during transport.
- **Portable Generators**

Generators shall be installed not less than 10 feet (3048 mm) from combustible materials and shall be isolated from the public by physical guard, fence or enclosure installed not less than 3 feet (914 mm) away from the internal combustion power source.
- **Clearance**
 - Mobile food preparation vehicles must have a clearance of 20 ft from tents, buildings, and structures.
 - Mobile food preparation vehicles must have a minimum of 10 feet clearance in all directions from other vehicles.
- **Inspection**
 - An Inspection of the Mobile Food Preparation Vehicle will be conducted upon approved application pick up.



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**

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] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:17.8.3] **F1b**
- 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:B.13] **F4b**
 - Directed away from all buildings [96:17.5.2.3(2)] **F4c**
 - Directed away from all other 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 and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:17.7.2.3] **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. [96:17.7.2.2] **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. [96:12.1.1] **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. [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. [96:15.9.2.7] **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 1 Fire Code Handbook*, 2021 Edition
 - NFPA 10, *Standard for Portable Fire Extinguishers*, 2018 Edition
 - NFPA 58, *Liquefied Petroleum Gas Code*, 2020 Edition
 - *LP-Gas Code Handbook*, 2020 Edition
 - NFPA 70®, *National Electrical Code*®, 2020 Edition
 - *National Electrical Code*® *Handbook*, 2020 Edition
 - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2021 Edition
 - NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition



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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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