

East Dundee and Countryside Fire Protection District

Mobile Food Vehicle (MFV) Permit Application

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Applicant Information

Applicant Name:	Applicant Phone:
Applicant Email:	
Applicant Address:	

Owner Information

Business Name:	
Owner Name:	Owner Phone:
Owner Email:	
Owner Address:	

Mobile Food Vehicle (MFV) Information

Mobile Food Vehicle (MFV) Name:
Kane/Cook County Health Department Permit #:
Mobile Food Vehicle License Plate #:
Permit Request Address:

Liquid Propane Gas (LPG) / Compressed Natural Gas (CNG) Information

Tank Quantity:	Tank Size:
Tank Mounting Type:	Tank Mounting Location

Generator Information

- | | |
|--|--|
| <input type="checkbox"/> Gasoline hard-lined plumbed from the main fuel tank | <input type="checkbox"/> Shoreline |
| <input type="checkbox"/> Diesel | <input type="checkbox"/> Gasoline Filled |

Carbon Monoxide Detector Present:	Wheel Chocks Present:	
Suppression System Installed:	Commercial Kitchen Exhaust Hood Installed:	
Ventilation System Present:	Roof Mounted Vents:	Quantity of Vents:

APPLICANT CERTIFICATION:

I certify that the information provided is correct, and I agree to comply with the 2021 International Fire Code (IFC) and the East Dundee Fire District requirements

Signature: _____

Date: _____

Mobile Food Vehicle (MFV) FAQs

- **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 that 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. The 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 not to 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 of clearance in all directions from other vehicles.
- **Inspection**
 - An Inspection of the Mobile Food Preparation Vehicle will be conducted upon approved application pick-up.

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.



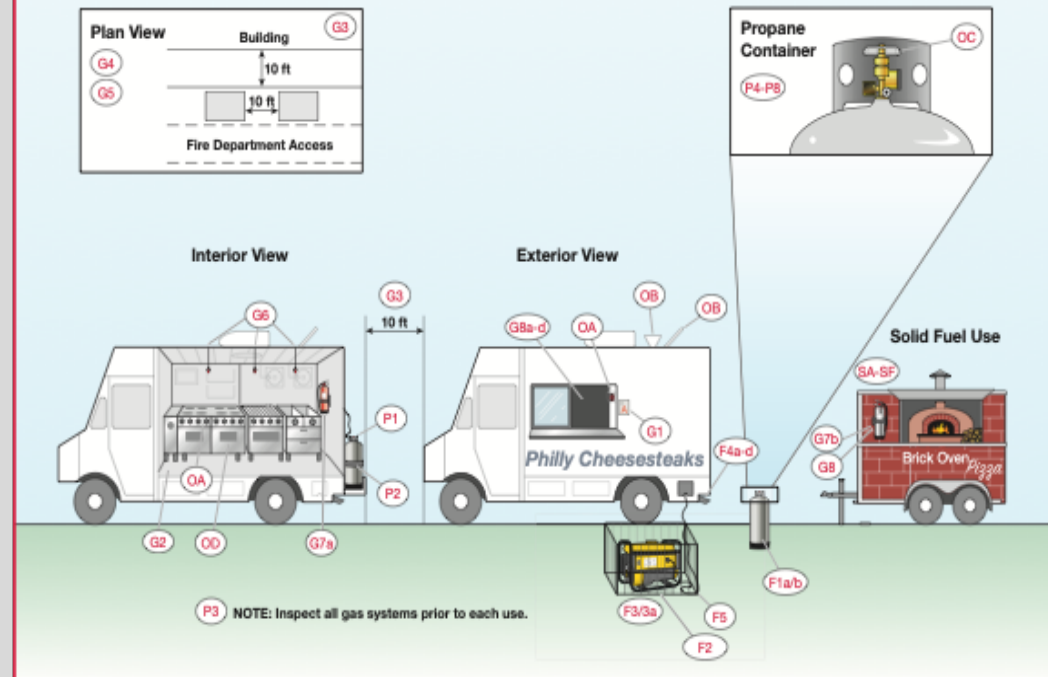
SCAN QR CODE TO
DOWNLOAD THE
FIRE DISTRICTS
APPLICATION



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**