

Mobile Food Vendor Inspection Guide

All mobile food vending platforms are required to be inspected annually by The Hudson County Fire Marshal's office. Inspection Permits will be valid for the year of issue. One, and Three-day Inspection Permits will also be available. Failure to obtain a permit as outlined below is a violation of the Hudson County Fire Prevention Code and may result in the issuance of a civil citation and the levy of fines.

Scope

The operation of mobile food vending platforms shall be done in a fashion that is safe for the public and the operators.

References

NFPA 1 - National Fire Protection Association: Fire Code

NFPA 58 - National Fire Protection Association: LP Gas Code

NFPA 70- National Fire Protection Association: The National Electric Code

NFPA 96 - National Fire Protection Association: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

NFPA 1192 - National Fire Protection Association: Standard on Recreational Vehicles

New Jersey International Fire Code Chapter 3

New Jersey Uniform Fire Code: N.J.A.C 5:70-2.7(g) Type 1-1S19 Food Truck

"Permits shall not be Transferrable, and any change in use, operation, or tenancy shall require a new permit"

Hudson County Code 267-4-2024

Purpose

All mobile food vending platforms shall be inspected and approved by the Hudson County Fire Marshal, Food Trucks shall be inspected each and every time they operate in County owned Facilities.

Definitions:

Mobile Food Vendor Platform - Any pushcart, trailer, enclosed trailer, or enclosed truck that uses propane or any other heat source to prepare food, or beverages, whether such food or beverages are prepared on site or prepared elsewhere and transported to the site of the sale.

Licensing Requirements

1. Valid Driver's License
2. Current Vehicle Registration

Fee Schedule

1. One Day Inspection fee - \$54.00
2. three Day Inspection fee - \$75.00
3. Yearly Inspection fee - \$125.00
4. Re-Inspection fee - \$25.00
 - a. The inspection fee as outlined covers the initial inspection and a single reinspection.
 - b. If additional re-inspections are necessary, a re-inspection fee may be required.

Licensing Procedure

- A. Complete the attached pre-inspection checklist to ensure vehicle compliance.
- B. Complete and submit the attached inspection application and payment by check, or money order (made out to The County of Hudson) to the Hudson County Fire Marshal 257 Cornelison Avenue 2nd Floor, Jersey City, New Jersey, 07302. Other billing options may be available.
- C. Upon receipt of the application and payment, an inspection will take place at:

The Event location

Spot checks will be conducted by Fire Officials/Inspectors throughout the County and at venues and special events. Should a vendor be found to have an absent or expired inspection permit:

1. An inspection shall be conducted.
 2. Upon a completed inspection with no violations, a One Day inspection permit shall be issued
 3. The business shall receive an invoice for the inspection. Return the invoice with payment to the County Fire Marshal (refer to item # 1 above)
 4. Should a vendor refuse inspection or fail the inspection (i.e.- unable to abate the violation), the vendor may not operate pursuant to the County Fire Code.
- D. Mobile food vending platforms are to be inspected and billed individually.
 - E. Fire Official and Fire Inspectors will use the NFPA Food Truck Safety Fact Sheet and checklists pertaining to, but not limited to General Safety, Fuel and Power Sources, Propane System Integrity, Operation Safety, and Solid Fuel Safety.

Pre-Inspection Checklist Requirements

Requirements

1) Operation Requirements

- l) Grills, or other items related to the mobile food vending operation shall be physically attached to the vehicle or pushcart

2) Egress

- a) All exits shall be unlocked and clear of obstructions at all times

3) Fire Protection Systems

- a) Fire Suppression Systems shall comply with the appropriate provisions of the County of Hudson Fire Code, NFPA 1 and NFPA 96
 - b) All Mobile Food Trucks that have any commercial cooking equipment that produce grease laden vapors shall be required to have an Automatic fire-extinguishing system.
 - c) If more than two frying vessels or 10 gallons of frying media are used, a commercial hood (Type 1) shall be installed above all commercial cooking appliances or domestic cooking appliances used for commercial purposes
 - d) At the time of inspection, hood & exhaust systems must be clean, and the hood shall have the appropriate sticker attached by a New Jersey registered cleaner
 - e) Fire extinguishers are required for all Mobile Food Vendor operations
 - i) All fire extinguishers shall be maintained and inspected on an annual basis
 - ii) If deep fat fryers are used operators shall have and maintain a **Class K** portable fire extinguisher
 - iii) **A fire extinguisher (minimum size of 2A-40-BC) will be required in addition to any class K extinguisher**
 - f) Portable fire extinguishers shall be located in conspicuous locations where they will be readily accessible and immediately available for use
 - i) Should the platform be a towed trailer, the extinguisher must be kept in the trailer, when operating
 - g) All employees working in the vehicle shall be trained in the proper use of the fire extinguisher
 - h) Fire extinguishers shall bear a current inspection tag validated within the past twelve months OR a receipt of purchase within the last 12 months shall be available for inspection
- #### 3) Ventilation Control systems
- a) Ventilation control systems shall be appropriate for the cooking operations conducted
 - b) Ventilation systems shall be capable of exhausting all byproducts of cooking operations
 - c) The hood must be designed to adequately collect and exhaust fumes, smoke, and vapors from the area over which it is installed
 - d) Hood systems shall be maintained and cleaned in accordance with NFPA 1 and NFPA 96
 - e) All fire extinguishing systems shall be inspected by a certified fire protection company every 6 months. Records shall be maintained as required in NFPA 1, and NFPA 96
 - i) Records shall be submitted to the AHJ in an approved method

4) Hazardous Materials and Storage of Flammables

- a) The storage and use of Flammable Liquids shall be in accordance with any applicable regulations under NFPA 1
- b) Individual containers, cartons, or packages shall be conspicuously marked or labeled in an approved manner.
- c) Hazardous materials or liquids shall be disposed of in the proper manner. They shall not be released into any sewer, storm drain, ditch, drainage canal, creek, stream, river, lake, or tidal water or on the ground, sidewalk, street, highway, or into the atmosphere.

5) Compressed Gas handling Requirements

- a) The vendor shall follow the provisions under NFPA 1 for Liquefied Petroleum Gases, handling, transportation, and installation of Liquefied Petroleum Gas equipment.
- b) A "No Smoking" sign next to or directly above the propane container and visible to the public
 - i) The sign shall be posted with a minimum of 2-inch lettering
- c) The main gas shut-off shall be marked, be in plain view, and be accessible.
- d) Compressed gas cylinder capacity limit shall be determined by the Fire Official after consideration of features that secure and protect the container, as well as the level of acceptable risk to the public.
- e) Vessels shall be affixed and secure to the portable food service platform in a manner that provides a reasonable expectation of security while parked or in transit.
- f) All applicable DOT regulations shall be followed.
- g) Hydrostatic test dates of all cylinders will be checked by the Fire Marshal
- h) Compressed gas tanks shall be shut off while the mobile food vehicle is in motion, unattended and/or in overnight storage.
- i) Generator and LPG storage compartments located on the exterior of the vehicle shall be enclosed. Compartments shall have venting to the exterior and must not allow any venting to the interior of the vehicle.
- j) There shall be no use or storage of LPG cylinders within the tow vehicle at any time.
- k) Mounting and placement of compressed gas cylinders
 - I) The mounting of cylinders must withstand impact equal to four times the weight of the filled propane or natural gas container according to NFPA 58-6.23.3.4
 - II) Tanks must be secured (NFPA 58-5.2.4) and conform with NFPA standards relating to the safe mounting of tanks as described in NFPA 58-6.23.3.3
 - III) Outside mounted in a semi-enclosed cabinet, with vents at the top and bottom to facilitate the diffusion of vapors, vapor-tight to the interior of the vehicle, with a weather-protected regulator and a leak indicator as described in NFPA 1192-6.4.8
 - IV) Outside mounted, secured on top and bottom and stabilized (e.g. with a strap), vapor-tight to the interior of the vehicle, mounted no less than 28" above the ground with a weather-protected regulator.

- V) If an LPG storage compartment is added on the rear of the truck, the bumper shall extend beyond the compartment to provide added impact protection.
- VI) If an LPG tank is chassis mounted, it shall be done according to NFPA 58-6.23.3.4 6).

6) **Electrical Requirements**

- a) The electrical equipment shall be in compliance with NFPA 70