

**BUREAU OF FIRE PREVENTION
BORDENTOWN TOWNSHIP FIRE DIST. # 1
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Cooking Vendor Guidelines



The following are minimum guidelines for each cooking vendor at festivals, carnivals, etc.
Site plan may be required by the Fire Official prior to event.

FIRE SAFETY PERMIT:

N.J.A.C. 5:70-2.7(a); All cooking vendors shall be required to obtain a fire safety permit issued by the Bureau of Fire Prevention District #1. All permits shall be made available to the fire official upon inspection.

N.J.A.C. 5:70-2.9(c) 1. Type Permit Fee \$42.00-NO CASH will be accepted-vendor shall provide a check or money order payable to the "Bureau of Fire Prevention District #1".

N.J.A.C. 5:70-2.7(f); The fire official upon inspection may not approve or may revoke a permit at any time, due to unabated fire code violations or unsafe conditions.

FIRE EXTINGUISHER: All cooking vendors shall supply their own fire extinguishers.

N.J.A.C. 5:70-3.1(a) Section 906; All fire extinguishers shall comply with NFPA 10/1994. All fire extinguishers shall have a valid dated inspection tag, good of one year.

N.J.A.C. 5:70-3.1(a) Section 906; Minimum Fire Extinguisher Rating for cooking operations.

40B: C Dry Chemical Sodium Bicarbonate (Regular) or,

40B: C Potassium Bicarbonate (Purple K)

2A: K Class K (wet Chemical-potassium acetate mixed with water) required with deep fryer, vegetable or animal oils & fats.

Note: ABC dry chemical (mono ammonium phosphate) not for cooking operations

PROPANE TANK:

N.J.A.C. 5:70-3.1(a) Chapter 38

Propane tanks shall be secured, to prevent knocking over.

Propane tanks and equipment shall comply with NFPA 58/1995.

Propane tanks shall not be taken into buildings/tents.

Propane tanks between 4 and 40 lbs shall have an Overfill Protection Device for filling in NJ.

Propane tank shall be 6ft-10ft away from cooking appliance (6ft-10ft hose required).

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.

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.

APPLIANCES:

N.J.A.C. 5:70-3.2(a) 1, F-102.1.1-1 Dangerous conditions, all appliances shall be listed and approved (no home made appliances).

VEHICLES:

No vehicles shall be parked in cooking vender area unless approved.

STERNO WARMERS:

Sterno warmers may be used provided the fuel containers are properly protected from being knocked over and if the fuel containers are properly enclosed within the warmer units.

The public shall be protected from grill tops and open flames at all times.

Only approved lighter fluid shall be used for charcoal grills.

Guidance Document

Cooking appliances under Canopies and Tents

Definitions:

CANOPY: A structure, enclosure or shelter constructed of fabric or pliable materials supported by any manner, except by air or the contents it protects, and is open without sidewalls or drops on 75 percent or more of the perimeter.

TENT: A structure, enclosure or shelter constructed of fabric or pliable material supported by any manner except by air or the contents that it protects.

Purpose:

Prohibiting open flames and high-heat appliances fueled by flammable or combustible gases, liquids and solids inside or within 20 feet of a tent or membrane structure is just common sense. Fires cannot start if there is no source of ignition. This guidance document, however, gives the fire code official the ability to approve an open flame or exposed flame appliance considered to be a minimal fire hazard typical of limited cooking facilities using charcoal or LP-gas for fuel and located under a canopy that is open on at least three sides and not attached to another structure.

Approval of cooking activities under canopies may be approved based upon the following:

1. The issuance of a Type 1 Permit pursuant to N.J.A.C 5:70-2.7(a) 3.v.
2. The use of membrane structures for cooking activities is restricted to free standing canopies with no sides attached during cooking activities.
Exception: Tents installed pursuant to a permit issued under the New Jersey Uniform Construction Code wherein the cooking activity was included as part of application, review and approval process.
3. A diagram is submitted that includes a floor plan showing the location of the cooking appliances and any fuel sources or supplies.
4. The cooking canopy is located no less than five feet from any other canopy, tent or structure.
5. The canopy fabric is flame resistant and the applicant has provided the Fire Official with a certification attesting the flame resistance as required by Section 2001.8 of the UFC.
6. All cooking equipment to be placed under a canopy is listed for commercial use. (example: a residential barbecue is not listed for commercial use)
7. LP-Gas containers are located at the outer edge of the canopy, a minimum of five feet from the heat-producing appliance. The containers are protected to prevent tampering or damage by vehicles or other hazards. The containers are securely fastened and free of leaks. Safety relief valves are pointed away from the canopy. (Note: Because LP Gas is heavier than air, the fire official should look at the ground in the area surrounding the container to ensure that the ground does not slope down from the container such that gas would collect in a high occupancy (assembly) area in the event of a leak.)
8. Occupancy underneath the canopy is restricted to those persons necessary for food preparation only. Food may be served from the outer edge of the canopy. Suitable barriers should be provided to maintain a distance of not less than five feet between areas accessed by the general public and the cooking equipment.
9. Portable fire extinguisher(s) are provided for each cooking location. The size and type should be determined in accordance with the fire protection requirements of the fire code and its referenced standard, NFPA 10.
10. Storage of combustible items required for food preparation or serving is limited.
11. All other applicable provisions of the NJ Uniform Fire Code are adhered to.