



**City of Long Branch
Office of the Fire Marshal**

**344 Broadway
Long Branch, New Jersey 07740
Phone: 732-571-5651, Fax: 732-222-4493**

APPLICATION FOR MOBILE COOKING PERMIT

The NJ Uniform Fire Code states:

"Permits shall be required, and obtained from the local enforcing agency for the activities specified in this section, except where they are an integral part of the process or activity by reason of which a use is required to be registered and regulated as a life hazard use. Permits shall at all times be kept in the premises designated therein and shall at all times be subject to inspection by the Fire Marshal." [N.J.A.C. 5:70-2.7(a)]

Date of Application: _____ Block: _____ Lot: _____

Location where activity will occur: _____

Date and Time: _____

Applicant Name: _____

Address: _____

Organization Name: _____

Phone: _____ Emergency #: _____

Date and time you will be ready for inspection: _____

The above named applicant hereby requests permission to conduct the following activity at the above indicated location:

Please list the type of cooking equipment being used:

I hereby acknowledge that I have read this application, that the information given is correct, and that I am the owner, or duly authorized to act on the owner's behalf and as such hereby agree to comply with the applicable requirements of the NJ Uniform Fire code as well as any specific conditions imposed by the Fire Marshal.

Applicant Signature:

\$54.00

Fee Amount

Permit Type



FIRE SAFETY COOKING PERMIT RULES

For Type 1 Permits for Mobile or temporary food preparation activities, where open flame or flame-producing devices or appliances are used, or grease-laden vapors are produced.

N.J.A.C. 5:70-2.7(a)3.xix

1. **N.J.A.C. 5:70-4.7(g)** All cooking operations that produce grease-laden vapors shall be equipped with a ventilating hood, duct, and automatic fire suppression system, where applicable.
2. **FIRE EXTINGUISHER:**
 - All cooking vendors shall supply their own fire extinguishers.
 - All fire extinguishers shall comply with NFPA 10. All fire extinguishers shall have a valid inspection tag within the past 12 months.
 - Class K portable fire extinguishers are required for cooking with vegetable or animal oils and fats.
 - Solid fuel cooking operations shall have a Class K extinguisher or other approved extinguishing method.
 - Class K portable fire extinguishers are required for deep fat fryers. (See IFC-NJ for size and quantity)
3. **PROPANE TANK:**
 - Propane tanks shall be secured to prevent falling over.
 - Propane tanks and equipment shall comply with NFPA 58.
 - Propane tanks shall not be located inside buildings or tents.
4. **Annual LP-Gas System Inspection** (N.J.A.C. 5:70-3, Section 319.10.3): Liquefied petroleum gas (LP-gas) containers and fuel-gas piping systems must be inspected annually by an approved inspection agency or a U.S. Department of Transportation-registered company. Approved agencies include licensed plumbers under N.J.A.C. 13:32. Systems must be verified as safe, free of leaks, and properly tagged with the agency name, license number, and inspection date.
5. **Required Gas Detection Alarms:**
 - LP-gas systems require an LP-gas alarm (N.J.A.C. 5:70-3, Section 319.8.5).
 - Compressed natural gas (CNG) systems require a methane alarm (N.J.A.C. 5:70-3, Section 319.9.4)
 - These alarms must be installed in accordance with manufacturer instructions and located near system components.
6. All appliances shall be listed and labeled. (No homemade appliances).
7. No vehicles shall be parked within 5 feet of tents, canopies, or other vehicles.
8. Suitable barricades shall be provided to maintain 5 feet between heat-producing appliances and the public.
9. Open flame cooking under tents or canopies shall comply with IFC requirements and shall be approved by the fire code official.
10. No open flames shall be located adjacent to deep fat fryers.
11. A noncombustible lid shall be available to smother grease fires.
12. A metal receptacle (can) with lid must be present for charcoals at the end of the event, to be removed from the site by the vendor at the end of the event.