



Northville Township Fire Department

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Food Truck Fire Safety Application

Mobile food vending, aka Food Trucks, have increased in popularity across the country and within our jurisdiction. Mobile cooking operations create a number of unique hazards based on the type of fuel used, the electrical power, the mobile nature, and the cooking operation itself. Numerous incidents have occurred across the country resulting in the injury and/or death of workers and bystanders. A standard 20-gallon propane tank has the same explosive capability of 170 sticks of dynamite (NFPA). While explosions, injuries or deaths are rare, a number have been recorded over the last decade from street vendors in urban areas, to a driveway in a residential neighborhood and even to a local football game.

Based on the hazards outlined this application covers the minimum requirements of operating a food truck or mobile cooking operation in Northville Township. This document or any subsequent inspection does not eliminate the requirement to comply with all applicable codes and standards and general industry safety practices. Prior to operating a food truck in Northville Township, the following application is required to be completed by the food truck owner or owner's agent. **ALL FIELDS ARE REQUIRED TO BE COMPLETED.**

FOOD TRUCK REGISTRATION STATUS	
First-Time Registration: <input type="checkbox"/>	Renewal Registration: <input type="checkbox"/>

EVENT INFORMATION			
Event Type:	<input type="checkbox"/> Open to the public (fees charged)	<input type="checkbox"/> Open to the public (no fees charged)	<input type="checkbox"/> Private event (not open to the public)
	<input type="checkbox"/> HOA		
Event Location Type:	<input type="checkbox"/> Residential Home	<input type="checkbox"/> Business	<input type="checkbox"/> Private property
	<input type="checkbox"/> Township Park	<input type="checkbox"/> Public Park	<input type="checkbox"/> Public Road
	<input type="checkbox"/> Private Road	<input type="checkbox"/> School	<input type="checkbox"/> Church
	<input type="checkbox"/> Other:		
Event Address/Location:			
Event Date(s):			
Recurring Event: <input type="checkbox"/>	One-Time Event: <input type="checkbox"/>		
Name and phone number of the contact person representing the location you are requesting to operate (home or business):			

BUSINESS INFORMATION	
Truck Name (on vehicle name):	
Company Name or DBA:	
Business Address:	
City, State, Zip:	
Phone Number:	
Alternate Phone Number:	
Email Address:	
Website:	
Tax ID Number:	

APPLICANT INFORMATION	
Applicant Name:	
Driver License Number:	
Address:	
City, State, Zip	
Phone Number:	
Alternate Phone Number:	
Email Address:	

REQUIRED DOCUMENTS. If you cannot check any one of these boxes, you are not permitted to operate and must contact (248) 662-0448 for further.	
Health Department documentation provided from County of origin	<input type="checkbox"/>
Documentation provided of special transitory food unit (STFU) by the Michigan Department of Agriculture and Rural Development (MDARD). Sticker is from MDARD and issued by the County.	<input type="checkbox"/>
Certificate of Insurance for the above listed business	<input type="checkbox"/>

VEHICLE INFORMATION	
Vehicle Make:	
Vehicle Model:	
Vehicle Year:	
License Plate Number:	

COOKING OPERATIONS

Do you cook on-site?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
If yes, what type of fuel is used?	<input type="checkbox"/> Propane	<input type="checkbox"/> Charcoal	<input type="checkbox"/> Wood
If other, please specify:			
Solid Fuels. If solid fuels are used the following are required:			
Are solid fuels utilized?	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
Solid fuel is kept at least 3 feet from any cooking appliance.	<input type="checkbox"/>		
Ash, cinders and other fire debris are removed at regular intervals and disposed of in a closed, metal container daily.	<input type="checkbox"/>		
General Cooking Operations:			
Do you utilize fryers?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Are fryers separated from open flame cooking devices by 18" or is a baffle installed?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Do you have a hood?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Do you have a Type I hood?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Do you have a hood suppression system?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Is it UL 300 listed?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Has the hood suppression system been inspected within the last six (6) months?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
If yes, write the date of last service:			
If yes, write name of vendor?			
The inspection tag is present on the system.	<input type="checkbox"/>		
The most recent report (within the last 6 months) was provided for review.	<input type="checkbox"/>		
The hood is clear of any obvious grease and debris and cleaned at regular intervals (IFC 609.3.3)? Hoods with dirty filters, excessive grease, etc. will not be permitted.	<input type="checkbox"/>		

GENERAL SAFETY. You must comply with all of the following guidelines as outlined below. If you cannot check any one of these boxes, you are not permitted to operate.	
All trip hazards are eliminated.	<input type="checkbox"/>
No smoking signs are be posted and no smoking shall be permitted.	<input type="checkbox"/>
All combustibles are be kept a minimum of 36" away from any cooking equipment.	<input type="checkbox"/>
No open wiring is present.	<input type="checkbox"/>
Extension cords are used for temporary purposes only.	<input type="checkbox"/>
Public seating is not permitted in the food truck.	<input type="checkbox"/>

SITE CONDITIONS. You must comply with all of the following guidelines as outlined below. If you cannot check any one of these boxes, you are not permitted to operate.	
Fire department access is not obstructed (IFC 503.4).	<input type="checkbox"/>
Access to fire hydrants is not obstructed (IFC 503.4).	<input type="checkbox"/>
Trucks are kept a minimum of 10 feet from any buildings, structures, vehicles or combustibles (NFPA 96).	<input type="checkbox"/>
Trucks must be located with a minimum of 10 feet of clearance between other trucks.	<input type="checkbox"/>
Vehicle exhaust must be kept at least 10 feet from air intakes and means of egress; also directed away from buildings and other cooking operations.	<input type="checkbox"/>

FIRE EXTINGUISHERS. You must comply with all of the following guidelines as outlined below. If you cannot check any one of these boxes, you are not permitted to operate.	
A minimum of a 2A:10BC fire extinguishers is installed in an visible and accessible area (IFC 906)	<input type="checkbox"/>
A Class K extinguisher is provided for all cooking operations	<input type="checkbox"/>
All extinguishers have a current inspection tag (within the last 12 months)	<input type="checkbox"/>

GENERATORS.		
Is a generator utilized?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
If a generator is utilized, you must comply with all of the following guidelines as outlined below. If you cannot check any one of these boxes, you are not permitted to operate.		
Generators shall be located a minimum of 20 feet from trucks, tents and the public.	<input type="checkbox"/>	
No refueling is permitted while the generator is operating. Allow the generator to cool.	<input type="checkbox"/>	
Generators must be kept at least 10 feet clear of areas of egress, air intakes, other vehicles, etc.	<input type="checkbox"/>	

COMPRESSED GAS CYLINDERS AND PIPING. All gas cylinders and piping adhere to the following. If you cannot check any one of these boxes, you are not permitted to operate.	
Gas cylinders are secured at all times (chained, mounted, restrained, etc.)	<input type="checkbox"/>
Gas cylinders have been hydrostatically tested within the last six years. Manufacture date is found on the collar, requalification dates found on the tank.	<input type="checkbox"/>
All gas lines are inspected prior to each use.	<input type="checkbox"/>

EMPLOYEE TRAINING. All employees must be are trained in all of the following. If you cannot check any one of these boxes, you are not permitted to operate.	
Proper use of portable fire extinguishers and extinguishing systems.	<input type="checkbox"/>
Proper method of shutting off fuel sources.	<input type="checkbox"/>
Proper method of notifying 911.	<input type="checkbox"/>

Proper procedure to make and test gas connections.	<input type="checkbox"/>
Proper procedure to conduct a fire watch to monitor for hazards, alert occupants and bystanders, assist in evacuation, contacting 911, etc.	<input type="checkbox"/>

Applicant Signature

As the authorized agent of the above listed mobile food vending operation, I hereby apply for approval of the use of this food truck for the above listed event. The information provided on this application is true and complete to the best of my knowledge. I understand that a field inspection may be conducted by the Fire Department at any time during the event. I understand that the findings of that inspection could result in removal of this vehicle from the event site due to violation of the above safety standards. I further understand that any approval is subject to revocation for failure to comply with the rules and regulations.

Upon completion of this application, you must carry a printed copy on your truck when operating in the community. Further, please send the completed copy to czeit@twp.northville.mi.us and thughes@twp.northville.mi.us to be filed with your event.

Applicant Name: _____

Applicant Signature: _____ **Date:** _____

Referenced Standards:

- 2015 International Fire Code as adopted by Chapter 79-2
- 2015 Michigan Building Code
- NFPA 101: Life Safety Code
- NFPA 58: Liquefied Petroleum Gas Code
- NFPA 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations