



Barrington Fire Prevention Alliance

205 Haines Ave Barrington NJ, 08007

856-547-0991 firealliance@barringtonboro.com

Serving Boroughs of Barrington, Lawnside, Hi-Nella, Mt. Ephraim, Oaklyn

TYPE 1 PERMIT – Cooking Operation

Business Name / Organization: _____

Food Truck Name (if different): _____

Business Address (City, State, Zip): _____

Contact Person: _____

Phone: _____

Email: _____

Vehicle Make / Model / License Plate: _____

Location of Event (Address, city): _____

Event Name if Applicable: _____

Date and Time of Event: _____

Cooking Description: _____

- The fee for this permit is \$74.00. Make check payable to: Regional Fire Prevention Alliance.
- Permit is only valid for the event specified above unless otherwise noted. Permit is for single day use.
- Permit application must be submitted 10 business days prior to event to ensure ability to operate.
- Submit Gas Pipe Inspection Report, Hood Cleaning and Hood Fire Suppression Reports with application of permit.

I hereby acknowledge that the information given is correct and agree to comply with the applicable requirements of the NJ Uniform Code as well as any specific conditions imposed, and, if not, this permit may be revoked, and I will be subject to penalties as provided by law.

Signature: _____

Printed Name: _____

Date: _____



Barrington Fire Prevention Alliance

205 Haines Ave Barrington NJ, 08007

856-547-0991 firealliance@barringtonboro.com

Serving Boroughs of Barrington, Lawnside, Hi-Nella, Mt. Ephraim, Oaklyn

Food Truck Requirements

- **Paperwork & Documentation**
 - **Reminder: Failure to obtain and comply with the required Fire Safety Permit may result in penalties under N.J.A.C. 5:70-2.12.**
 - LP-gas alarm (listed device) installed in the unit and tested.
 - Current inspection tags for hood suppression system (if installed).
 - Current inspection tag for portable fire extinguishers.
 - Proof of LP-gas or CNG cylinder/tank inspection and recertification.
- **Fire Protection**
 - Automatic hood fire suppression system is inspected and tagged.
 - Portable fire extinguishers (Class K for grease, plus ABC where needed) are mounted, charged, and accessible.
 - Staff know how to use extinguishers and activate suppression systems.
- **Fuel Systems**
 - Propane (LP-gas) supply is \leq 200 lbs total on the unit.
 - LP-gas cylinders are secure from tipping or movement.
 - Valves, piping, and fittings are protected from damage/tampering.
 - Connectors are listed and have restraints to limit movement.
 - No spare cylinders are stored inside the vehicle.
- **Cooking Equipment**
 - Exhaust hood and filters are clean and installed.
 - Grease buildup is removed regularly; cleaning log/tag is current.
 - Cooking appliances are in safe, working conditions.
 - Cooking oil supply is \leq 120 gallons in secured containers.
 - Waste oil containers are closed, upright, and away from ignition sources.
- **Electrical & Generators**
 - All cords are intact, rated, and not daisy chained.
 - Generators are placed outside, on stable ground, clear of combustibles and openings.
 - Fuel for generators stored safely in approved containers.
- **Setup & Safety at Event**
 - Fire lanes and access to the unit are kept clear.
 - Customer and staff exit routes are unobstructed.
 - Tents or canopies near the unit are flame-resistant and labeled.
 - If cooking under/near a tent, fire code separation requirements are followed.
 - **Operations & Training**
 - Staff briefed on emergency shutoffs and evacuation procedures.
 - Manual fuel and electrical shutoffs are labeled and accessible.
 - All employees know how to contact the fire department in an emergency.