



City of Lebanon Food Truck Requirement Checklist

To obtain a City of Lebanon Food Truck Permit you must submit the application and the required documents (listed below) to the City of Lebanon Business Tax Office, located at City Hall (200 North Castle Heights Avenue).

- Copy of your Current Business Licenses
- Copy of your Health Department Permit
- State Fire Inspection Certificate (if applicable)
- Catering License (if applicable)
- Vehicle Registration (if applicable)
- Written Permission (**if you are setting up on private or City owned property**)

Please note that if all required documents are not turned in with the application, the Business Tax Office cannot issue you a Food Truck Permit. Food Truck Permits are \$100.00 (regardless if your business has a brick & mortar) and will be valid for one year from the date of issue.

If you cook inside your Food Truck, you will be required to schedule a Fire Inspection with the Lebanon Fire Department. Fire Inspections for \$50.00. You may pay your Fire Inspection Fee at the Business Tax Office. Once you have obtained your Food Truck Permit from the Business Tax Office, you will need to contact Deputy Fire Marshal Mike McCullough to schedule an inspection. **Please note that this process can take up to 48 hours.**

All Food Truck Permits and Inspection fees are CASH or CHECK only. Please make all checks payable to the City of Lebanon. Incomplete and unsigned applications will delay processing.

Checklist

- Fill out application
- Submit application with required documents (Business Licenses, Health Department Permit, State Fire Inspection Certificate, Catering License, Vehicle Registration, and Written Permission) to the City of Lebanon Business Tax Office located at City Hall.
- Pay the \$100 Food Truck Fee, **cash or check only!**
- If you cook inside your Food Truck and don't have the State Fire Inspection Certificate, you will need to pay your \$50 Fire Inspection Fee at the Business Tax Office. **Cash or check only!**
- Contact Deputy Fire Marshal Mike McCullough at 615-443-2903 ext. 2113 or mike.mccullough@lebanontn.org to schedule an inspection.
- Once you have obtained your Food Truck Permit & Fire Inspection, you have completed the Food Truck Permit Process. We wish you the best of luck!



City of Lebanon Food Truck Permit Application

Food Truck Name:

Food Truck Address:

Mailing Address (if different than the address above):

Telephone Number:

Email Address:

Description of Business:

Tennessee Sales Tax Number (if applicable)

(If sales tax is from another State, please include the name of the State with the number)

Please mark the following that best fits your business:

- Food Truck
- Ice Cream Truck
- Food Cart that you push or pull
- Food Trailer

Will you be cooking inside your Food Truck/Trailer?

- Yes
- No

Do you have the State Fire Inspection Certificate?

- Yes
- No

Do you want your Permit to be for anywhere inside the City Limits of Lebanon?

- Yes
- No, please provide the location that you want your permit to be for:

Start Date for Permit: _____

Please mark the following that applies:

- Setting up on Public Property
- Setting up on Private Property (Written Permission Required)
- Setting up on City Owned Property (Permission Required)
- Setting up at Train Station (Permission Required)

Name of Owner of Food Truck: _____

Permanent Address for Owner: _____

Owner's Driver License Number: _____

Food Truck/Trailer Information

Make of Vehicle: _____

Model of Vehicle: _____

Description of Vehicle: _____

License Tag & State of Vehicle: _____

Do you have a Vehicle Registration for your Food Truck/Trailer?

- Yes
- No

If yes, please provide a copy of your Vehicle Registration.

I certify that all information in this application and the required documents is accurate to the best of my knowledge. I have read and agree to abide by the City of Lebanon Municipal Code Title 9, Chapter 9-210. I understand that if any changes are made to this information included in this application, I should notify the Business Tax Office.

Print Name of Applicant: _____ Date: _____

Signature of applicant: _____

Fees for New & Renewal Food Truck Applications for \$100.00.



CITY OF LEBANON FIRE DEPARTMENT

CHIEF JASON BAIRD
520 COLES FERRY PIKE
LEBANON, TN 37087
(615) 443-2903

FIRE MARSHAL EDWARD FELTS
520 COLES FERRY PIKE
LEBANON, TN 37087
(615) 443-2903

Fire Prevention Division

Edward Felts

(615)443-2903 ext.3108

(615)681-5295

Edward.Felts@LebanonTN.Org

All mobile food vendors vehicles equipped with a kitchen exhaust hood and duct system and/or using deep fryers are subject to an annual fire inspection. Call the City of Lebanon Fire Department Office at 615-443-2903 during regular business hours to schedule your annual inspection. Failure of this inspection will delay permission to operate the mobile unit in the City of Lebanon.

Extinguisher Requirements: All cooking vendors are required to have at least one extinguisher. At least one class ABC extinguisher with a minimum of a 2A10BC rating. Visible current inspection tag Fully Charged (gauge indicates full) Located within 30 feet of commercial type cooking equipment.

Does your cooking operation produce grease-laden vapors? (Grills, fryers) If so, in addition to the portable extinguisher listed above your operation requires; Class K rated portable extinguisher. Current inspection tag Fully Charged (gauge indicates full) Located within 30 feet of commercial type cooking equipment.

Does your cooking operation produce grease-laden vapors required to be exhausted through a commercial kitchen exhaust hood and duct system? If so, in addition to the portable extinguishers listed above your operation requires; Commercial kitchen exhaust hood and duct system with an automatic fire extinguishing system and current proof of inspection.

Compressed Gas: LP/Propane cylinders are properly secured and remain secured by one of the following methods, unless actively being refilled; Nested and secured by one or more restraints to a fixed object. Minimum of 10-foot clearance from any trash or combustible material. Not kept in passenger area of vehicle Emergency shut off ¼ turn located on the exterior.

Protection from Vehicular damage (NFPA 1 601.15) Egress and Emergency Access: The placement of the concession operation does not interfere with fire lane, fire break, fire hydrant, or exit access of any proximate structures.



CITY OF LEBANON FIRE DEPARTMENT

CHIEF JASON BAIRD
520 COLES FERRY PIKE
LEBANON, TN 37087
(615) 443-2903

FIRE MARSHAL EDWARD FELTS
520 COLES FERRY PIKE
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FAQ:

1. Why is a suppression hood required with my ventilation system? A ventilation hood system equipped with a fire suppression system will provide a rapid response to extinguish cooking fires. The release of grease laden vapors associated with commercial cooking can ignite without warning. The suppression hood will immediately react to high temperatures associated with cooking fires and extinguish them prior to the fire spreading to other combustibles around the cooking area.
 2. Why am I required to have a Class K fire extinguisher? This must be applied after the initial automatic fire suppression system has activated. Grease fires are extremely hot and can rekindle. Cooking operations that involve deep frying or the release of grease laden vapors can lead to fires that cannot be controlled with the Dry Chemical type ABC extinguishers. Class K extinguishers emit a Low PH Wet Chemical Agent in a fine mist that helps prevent grease splash and fire rekindle while cooling the appliance.
 3. What size Class K Extinguisher do I need? A 1.5-gallon (6 liter) Class K extinguisher is enough for up to 4 fryers with a maximum capacity of 80 lbs. each.
 4. What is the best way to secure and transport LPG cylinders in a vehicle or trailer? All LPG cylinders should be secured during transport and must be isolated from the interior or passenger areas. LPG cylinders must also be kept away from open flames and other heat sources such as generators. ASME cylinders are generally permanently mounted around the exterior and all appliances are piped outside of the passenger / work area to the cylinder. Portable cylinders must also be isolated from the passenger / work area. They can be securely mounted on the outside or placed in a gastight compartment that prevents vapors from entering the passenger/work area. LPG cylinders should never be transported or installed inside a vehicle passenger area.
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LEBANON FIRE DEPARTMENT MOBILE FOOD TRUCK
INSPECTION LIST

Inspection Type: Annual Follow-up Complaint Truck Trailer

Please fill out the top section only

Owner Name: _____ Owner Phone: _____

Owner Street Address: _____

City, State, Zip: _____

Owner Email: _____

City Business License Number: _____

TN Department of Health License Number: _____

- Pass Fail Fire Extinguishers / ABC & K
Last Inspection Date for Each: _____
- Pass Fail N/A Kitchen Hood Suppression Bi-Annually Inspected & Tagged (if equipped)
Last Inspection Date: _____
- Pass Fail N/A Smoke / Heat Detectors – Operational
- Pass Fail N/A LP Tanks- Mounted Portable
- Pass Fail N/A Extension Cords Not Being Used as Permanent Wiring, Outlet Covers Not Missing

APPROVED – NO VISIBLE HAZARDS DENIED – CORRECTIONS NEEDED

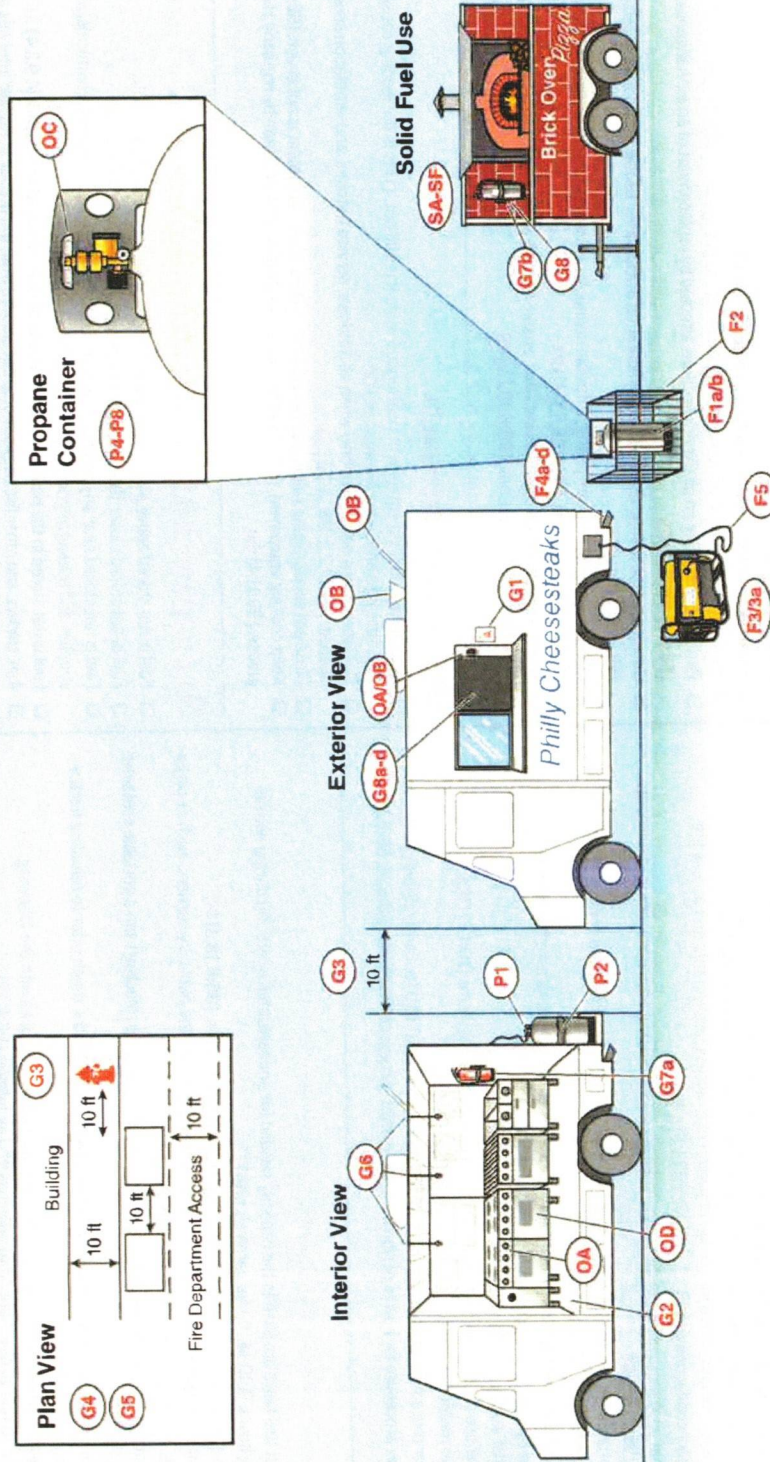
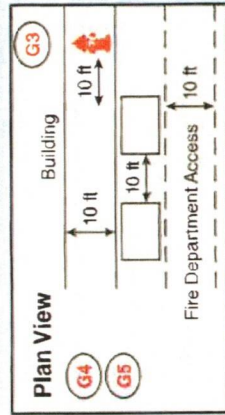
Copy Received By: _____ Position: _____

Representative: _____ Phone: 615-443-2903 Date: _____

Remarks: _____



FACT SHEET » Food Truck Safety



NOTE: This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to nfa.org/foodtrucksafety.

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NATIONAL FIRE PROTECTION ASSOCIATION
 The leading information and knowledge resource on fire, electrical and related hazards



FACT SHEET » Food Truck Safety (continued)

NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see Annex B in NFPA 96.

GENERAL SAFETY CHECKLIST

- Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- Ensure there is no public seating within the mobile food truck. **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:1.3.1.3; 1:13.1.4; 1:13.1.5] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3] **G7a**
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] **G7b**
- Ensure that workers are trained in the following: [96:8.15.1]; **G8**
 - Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
 - Proper method of shutting off fuel sources [96:10.4.1] **G8b**
 - Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] **G8c**
 - Proper procedure for how to perform simple leak test on gas connections [58:6.16; 58:6.17] **G8d**

FUEL & POWER SOURCES CHECKLIST

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:8.18.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:8.16.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:1.7.2.1.2] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - At least 10 ft in all directions from openings and air intakes [96:8.13] **F4a**
 - At least 10 ft from every means of egress [96:8.13] **F4b**
 - Directed away from all buildings [1:1.7.2.2] **F4c**
 - Directed away from all other cooking vehicles and operations [1:1.7.2.2] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70®. [96:8.18] **F5**

PROPANE SYSTEM INTEGRITY CHECKLIST

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:8.19.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [96:8.19.2.1] **P8**

OPERATIONAL SAFETY CHECKLIST

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:14.2.2; 96:14.2.3] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:11.4] **OD**

SOLID FUEL SAFETY CHECKLIST (WHERE WOOD, CHARCOAL, OR OTHER SOLID FUEL IS USED)

- Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8] **SF**

NFPA RESOURCES

NFPA 1, Fire Code, 2015 Edition
NFPA 1 Fire Code Handbook, 2015 Edition
NFPA 58, Liquefied Petroleum Gas Code, 2017 Edition
LP-Gas Code Handbook, 2017 Edition
NFPA 70® National Electrical Code®, 2017 Edition
National Electrical Code® Handbook, 2017 Edition
NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, 2017 Edition
NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook, 2017 Edition

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shall be kept on the site of the building or work at all times during which the work authorized thereby is in progress.

[A] 105.5 Revocation. The fire code official is authorized to revoke a permit issued under the provisions of this code where it is found by inspection or otherwise that there has been a false statement or misrepresentation as to the material facts in the application or construction documents on which the permit or approval was based including, but not limited to, any one of the following:

1. The permit is used for a location or establishment other than that for which it was issued.
2. The permit is used for a condition or activity other than that listed in the permit.
3. Conditions and limitations set forth in the permit have been violated.
4. There have been any false statements or misrepresentations as to the material fact in the application for permit or plans submitted or a condition of the permit.
5. The permit is used by a different person or firm than the name for which it was issued.
6. The permittee failed, refused or neglected to comply with orders or notices duly served in accordance with the provisions of this code within the time provided therein.
7. The permit was issued in error or in violation of an ordinance, regulation or this code.

105.6 Required operational permits. The fire code official is authorized to issue operational permits for the operations set forth in Sections 105.6.1 through 105.6.50.

105.6.1 Aerosol products. An operational permit is required to manufacture, store or handle an aggregate quantity of Level 2 or Level 3 aerosol products in excess of 500 pounds (227 kg) net weight.

105.6.2 Amusement buildings. An operational permit is required to operate a special amusement building.

105.6.3 Aviation facilities. An operational permit is required to use a Group H or Group S occupancy for aircraft servicing or repair and aircraft fuel-servicing vehicles. Additional permits required by other sections of this code include, but are not limited to, hot work, hazardous materials and flammable or combustible finishes.

105.6.4 Carnivals and fairs. An operational permit is required to conduct a carnival or fair.

105.6.5 Cellulose nitrate film. An operational permit is required to store, handle or use cellulose nitrate film in a Group A occupancy.

105.6.6 Combustible dust-producing operations. An operational permit is required to operate a grain elevator, flour starch mill, feed mill, or a plant pulverizing aluminum, coal, cocoa, magnesium, spices or sugar, or other operations producing combustible dusts as defined in Chapter 2.

105.6.7 Combustible fibers. An operational permit is required for the storage and handling of combustible fibers in quantities greater than 100 cubic feet (2.8 m³).

Exception: A permit is not required for agricultural storage.

105.6.8 Compressed gases. An operational permit is required for the storage, use or handling at normal temperature and pressure (NTP) of compressed gases in excess of the amounts listed in Table 105.6.8.

Exception: Vehicles equipped for and using compressed gas as a fuel for propelling the vehicle.

**TABLE 105.6.8
PERMIT AMOUNTS FOR COMPRESSED GASES**

TYPE OF GAS	AMOUNT (cubic feet at NTP)
Carbon dioxide used in carbon dioxide enrichment systems	875 (100 lbs.)
Carbon dioxide used in insulated liquid carbon dioxide beverage dispensing applications	875 (100 lbs.)
Corrosive	200
Flammable (except cryogenic fluids and liquefied petroleum gases)	200
Highly toxic	Any Amount
Inert and simple asphyxiant	6,000
Oxidizing (including oxygen)	504
Pyrophoric	Any Amount
Toxic	Any Amount

For SI: 1 cubic foot = 0.02832 m³.

105.6.9 Covered and open mall buildings. An operational permit is required for:

1. The placement of retail fixtures and displays, concession equipment, displays of highly combustible goods and similar items in the mall.
2. The display of liquid- or gas-fired equipment in the mall.
3. The use of open-flame or flame-producing equipment in the mall.

105.6.10 Cryogenic fluids. An operational permit is required to produce, store, transport on site, use, handle or dispense cryogenic fluids in excess of the amounts listed in Table 105.6.10.

Exception: Permits are not required for vehicles equipped for and using cryogenic fluids as a fuel for propelling the vehicle or for refrigerating the lading.

**TABLE 105.6.10
PERMIT AMOUNTS FOR CRYOGENIC FLUIDS**

TYPE OF CRYOGENIC FLUID	INSIDE BUILDING (gallons)	OUTSIDE BUILDING (gallons)
Flammable	More than 1	60
Inert	60	500
Oxidizing (includes oxygen)	10	50
Physical or health hazard not indicated above	Any Amount	Any Amount

For SI: 1 gallon = 3.785 L.

105.6.26 Liquid- or gas-fueled vehicles or equipment in assembly buildings. An operational permit is required to display, operate or demonstrate liquid- or gas-fueled vehicles or equipment in assembly buildings.

105.6.27 LP-gas. An operational permit is required for:

1. Storage and use of LP-gas.

Exception: A permit is not required for individual containers with a 500-gallon (1893 L) water capacity or less or multiple container systems having an aggregate quantity not exceeding 500 gallons (1893 L), serving occupancies in Group R-3.

2. Operation of cargo tankers that transport LP-gas.

105.6.28 Magnesium. An operational permit is required to melt, cast, heat treat or grind more than 10 pounds (4.54 kg) of magnesium.

105.6.29 Miscellaneous combustible storage. An operational permit is required to store in any building or on any premises in excess of 2,500 cubic feet (71 m³) gross volume of combustible empty packing cases, boxes, barrels or similar containers, combustible pallets, rubber tires, rubber, cork or similar combustible material.

105.6.30 Mobile food preparation vehicles. A permit is required for mobile food preparation vehicles equipped with appliances that produce smoke or grease-laden vapors.

105.6.31 Motor fuel-dispensing facilities. An operational permit is required for the operation of automotive, marine and fleet motor fuel-dispensing facilities.

105.6.32 Open burning. An operational permit is required for the kindling or maintaining of an open fire or a fire on any public street, alley, road, or other public or private ground. Instructions and stipulations of the permit shall be adhered to.

Exception: *Recreational fires.*

105.6.33 Open flames and torches. An operational permit is required to remove paint with a torch; or to use a torch or open-flame device in a wildfire risk area.

105.6.34 Open flames and candles. An operational permit is required to use open flames or candles in connection with assembly areas, dining areas of restaurants or drinking establishments.

105.6.35 Organic coatings. An operational permit is required for any organic-coating manufacturing operation producing more than 1 gallon (4 L) of an organic coating in one day.

[A] 105.6.36 Outdoor assembly event. An operational permit is required to conduct an *outdoor assembly event* where planned attendance exceeds 1,000 persons.

105.6.37 Places of assembly. An operational permit is required to operate a place of assembly.

[A] 105.6.38 Plant extraction systems. An operational permit is required to use plant extraction systems.

105.6.39 Private fire hydrants. An operational permit is required for the removal from service, use or operation of private fire hydrants.

Exception: A permit is not required for private industry with trained maintenance personnel, private fire brigade or fire departments to maintain, test and use private hydrants.

105.6.40 Pyrotechnic special effects material. An operational permit is required for use and handling of pyrotechnic special effects material.

105.6.41 Pyroxylin plastics. An operational permit is required for storage or handling of more than 25 pounds (11 kg) of cellulose nitrate (pyroxylin) plastics, and for the assembly or manufacture of articles involving pyroxylin plastics.

105.6.42 Refrigeration equipment. An operational permit is required to operate a mechanical refrigeration unit or system regulated by Chapter 6.

105.6.43 Repair garages and motor fuel-dispensing facilities. An operational permit is required for operation of repair garages.

105.6.44 Rooftop heliports. An operational permit is required for the operation of a rooftop heliport.

105.6.45 Spraying or dipping. An operational permit is required to conduct a spraying or dipping operation utilizing flammable or *combustible liquids*, or the application of combustible powders regulated by Chapter 24.

105.6.46 Storage of scrap tires and tire byproducts. An operational permit is required to establish, conduct or maintain storage of scrap tires and tire byproducts that exceeds 2,500 cubic feet (71 m³) of total volume of scrap tires, and for indoor storage of tires and tire byproducts.

105.6.47 Temporary membrane structures and tents. An operational permit is required to operate an air-supported temporary membrane structure, a temporary *special event structure* or a tent having an area in excess of 400 square feet (37 m²).

Exceptions:

1. Tents used exclusively for recreational camping purposes.
2. Tents open on all sides, which comply with all of the following:
 - 2.1. Individual tents having a maximum size of 700 square feet (65 m²).
 - 2.2. The aggregate area of multiple tents placed side by side without a fire break clearance of not less than 12 feet (3658 mm) shall not exceed 700 square feet (65 m²) total.
 - 2.3. A minimum clearance of 12 feet (3658 mm) to structures and other tents shall be provided.

105.6.48 Tire-rebuilding plants. An operational permit is required for the operation and maintenance of a tire-rebuilding plant.

faces, a Class A-rated roof system complying with ASTM E108 or UL 790 shall be achieved for a minimum 6-foot-wide (1829 mm) continuous border placed around rooftop structures and all rooftop equipment including, but not limited to, mechanical and machine rooms, penthouses, skylights, roof vents, solar panels, antenna supports and building service equipment.

317.4 Vegetation. Vegetation shall be maintained in accordance with Sections 317.4.1 and 317.4.2.

317.4.1 Irrigation. Supplemental irrigation shall be provided to maintain levels of hydration necessary to keep green roof plants alive and to keep dry foliage to a minimum.

317.4.2 Dead foliage. Excess biomass, such as overgrown vegetation, leaves and other dead and decaying material, shall be removed at regular intervals not less than two times per year.

317.4.3 Maintenance plan. The *fire code official* is authorized to require a maintenance plan for vegetation placed on roofs due to the size of a roof garden, materials used or where a fire hazard exists to the building or exposures due to the lack of maintenance.

317.5 Maintenance equipment. Fueled equipment stored on roofs and used for the care and maintenance of vegetation on roofs shall be stored in accordance with Section 313.

SECTION 318 LAUNDRY CARTS

318.1 Laundry carts with a capacity of 1 cubic yard or more. Laundry carts with an individual capacity of 1 cubic yard [200 gallons (0.76 m³)] or more, used in laundries within Group B, E, F-1, I, M and R-1 occupancies, shall be constructed of noncombustible materials or materials having a peak rate of heat release not exceeding 300 kW/m² at a flux of 50 kW/m² where tested in a horizontal orientation in accordance with ASTM E1354.

Exceptions:

1. Laundry carts in areas protected by an *approved automatic sprinkler system* installed throughout in accordance with Section 903.3.1.1.
2. Laundry carts in coin-operated laundries.

SECTION 319 MOBILE FOOD PREPARATION VEHICLES

319.1 General. Mobile food preparation vehicles that are equipped with appliances that produce smoke or grease-laden vapors shall comply with this section.

319.2 Permit required. Permits shall be required as set forth in Section 105.6.

319.3 Exhaust hood. Cooking equipment that produces grease-laden vapors shall be provided with a kitchen exhaust hood in accordance with Section 607.

319.4 Fire protection. Fire protection shall be provided in accordance with Sections 319.4.1 and 319.4.2.

319.4.1 Fire protection for cooking equipment. Cooking equipment shall be protected by automatic fire extinguishing systems in accordance with Section 904.12.

319.4.2 Fire extinguisher. Portable fire extinguishers shall be provided in accordance with Section 906.4.

319.5 Appliance connection to fuel supply piping. Gas cooking appliances shall be secured in place and connected to fuel-supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.16. The connector installation shall be configured in accordance with the manufacturer's installation instructions. Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturers' instructions.

319.6 Cooking oil storage containers. Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume not more than 120 gallons (454 L), and shall be stored in such a way as to not be toppled or damaged during transport.

319.7 Cooking oil storage tanks. Cooking oil storage tanks within mobile food preparation vehicles shall comply with Sections 319.7.1 through 319.7.5.2.

319.7.1 Metallic storage tanks. Metallic cooking oil storage tanks shall be *listed* in accordance with UL 80 or UL 142, and shall be installed in accordance with the tank manufacturer's instructions.

319.7.2 Nonmetallic storage tanks. Nonmetallic cooking oil storage tanks shall be installed in accordance with the tank manufacturer's instructions and shall comply with both of the following:

1. Tanks shall be *listed* for use with cooking oil, including maximum temperature to which the tank will be exposed during use.
2. Tank capacity shall not exceed 200 gallons (757 L) per tank.

319.7.3 Cooking oil storage system components. Metallic and nonmetallic cooking oil storage system components shall include, but are not limited to, piping, connections, fittings, valves, tubing, hose, pumps, vents and other related components used for the transfer of cooking oil.

319.7.4 Design criteria. The design, fabrication and assembly of system components shall be suitable for the working pressures, temperatures and structural stresses to be encountered by the components.

319.7.5 Tank venting. Normal and emergency venting shall be provided for cooking oil storage tanks.

319.7.5.1 Normal vents. Normal vents shall be located above the maximum normal liquid line, and shall have a minimum effective area not smaller than the largest filling or withdrawal connection. Normal vents are not required to vent to the exterior.

319.7.5.2 Emergency vents. Emergency relief vents shall be located above the maximum normal liquid line, and shall be in the form of a device or devices that will relieve excessive internal pressure caused by an exposure fire. For nonmetallic tanks, the emergency relief vent shall be allowed to be in the form of construction.