



GOLDER RANCH FIRE DISTRICT

Food Truck Application

EVENT DATE: ____/____/____ EVENT NAME: _____

LOCATION: _____

VENDOR'S NAME: _____

BUSINESS NAME: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

EMAIL: _____ BUSINESS PHONE: _____

SIGNATURE: _____ DATE: ____/____/____

Each food vendor will need to complete the "Food Vendor Application Form" a minimum of one month prior to the event for review and approval. Please be aware that vendors without completed and approved forms and all necessary inspections will not be permitted to work the event.

INSURANCE: For tents and canopies a "Certificate of Insurance" for a minimum of \$2,000,000 listing Golder Ranch Fire District as additionally insured shall be provided.

If in the Town of Oro Valley a business license is required - Have you applied for your "Oro Valley Business License"?

Yes No If yes, please provide TOV license number and expiration date
Number: _____ Date: _____
If no, please contact TOV at 520-229-4700

<u>FOR OFFICIAL USE ONLY</u>	
THIS PERMIT INCLUDES THE FOLLOWING:	<input type="checkbox"/> FOOD SERVICE TENT
<input type="checkbox"/> FOOD SERVICE TRUCK	<input type="checkbox"/> GENERATOR
<input type="checkbox"/> NON-FOOD SERVICE TENT/CANOPY	<input type="checkbox"/> ORO VALLEY BUSINESS LICENSE
APPLICATION APPROVED BY _____ DATE: ____/____/____	
FEES PAID DATE ____/____/____ <input type="checkbox"/> CASH <input type="checkbox"/> CHECK # _____	
GRFD DEPOSIT CODE: 220-_____	



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ALL FOOD SERVICE TRUCK VENDORS SHALL COMPLETE THIS PAGE

Cooking appliances within food trucks that produce smoke or grease laden vapors are required to provide a Type I kitchen hood duct and ventilation system that is protected with an automatic fire suppression system in accordance with IFC Section 609. These systems must be inspected by a qualified third party in accordance with IFC Section 609.3.3.1. Food truck vendors who do not have the required hood, suppression system and/or the required inspections will not be permitted to work the event.

For grease-laden vapor cooking: (i.e.) grills, griddles, broilers, fryers, ranges, answer the following questions:

- Y N Food service truck has grease laden producing equipment as mentioned above
- Y N Cooking equipment mentioned is under a ventilation hood
- Y N Ventilation hood and duct has required fire suppression system
- Y N Fire protection system is tagged and has been serviced within the last six (6) months

Date Inspected: ____ / ____ / ____

- Y N Ventilation hood, duct and ventilator cleaned

Date Cleaned: ____ / ____ / ____

- Y N A Class K fire extinguisher is in kitchen portion of food truck, 1 (one) unit for each 4 (four) fryers
- Y N A Class 2A10BC dry chemical fire extinguisher is available for the truck in general
- Y N Portable fire extinguishers shall have a current inspection tag:

Date of Inspection: ____ / ____ / ____

For non grease-laden cooking: (i.e.) shaved ice, ice cream trucks, deli service, cotton candy answer the following question:

- Y N 1 (one) Class K fire extinguisher is in kitchen portion of food truck.

All food service trucks will be subject to an onsite inspection for each event. All above items will be verified and inspected prior to the event

Please provide a description of electrical supply including generators, transformers or other electrical equipment and propane tanks including number and size of tanks.

*** A detailed diagram of the proposed set-up shall be attached to this application**



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Tent, Canopy & Booth Application

ALL FOOD SERVICE TENT VENDORS SHALL COMPLETE THIS PAGE

A Fire District permit is required to erect tents over 200 square feet or canopies over 400 square feet. The following information is required before a plan review can be completed and a Golder Ranch Fire District Permit issued.

Tent Contractor: _____

Signature: _____ **Date:** ____/____/____
Signing above acknowledges the terms and conditions required by the International Fire Code.

Address: _____

Contact: _____

Phone: _____

Address of Event: _____

Date(s) of Event: From: ____/____/____ **To:** ____/____/____

Set-up Date: ____/____/____ **Take Down Date:** ____/____/____

Hours of Operation: All Day or **From:** _____ **To:** _____

Plan/Permit #: _____

Permit Expiration Date: ____/____/____

Definitions

Canopy: A structure, enclosure or shelter constructed of fabric or pliable material supported by any manner except by air or the contents that it protects, and is open without sidewalls or drops on 75 percent or more of the perimeter. Canopies having an area in excess of 900 square feet require a permit.

Cooking Booths: Cooking booths are tents, canopies or booths which utilize **exposed** open flame cooking devices, open flames, or flammable and combustible liquids within 20 feet of the structure. These cooking/warming devices shall not be inside or under any covered structure.

Exceptions: (1) Devices utilizing gel or wick type fuels which do not create grease laden vapors provided the surface beneath the warming device is covered with foil and there is a 36 inches clearance to any combustible materials.

(2) Non-exposed open flame cooking devices (e.g. kettle corn or griddles) if approved by the fire code official.



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Exposed Open Flame Cooking Device: A cooking or warming device utilizing a flame where the flame is not shielded and/or is readily visible. This definition would include most types of BBQ devices.

Vendor Booth (See non-cooking booth): All booths, tents, and canopies not defined as cooking booths.

Non-Cooking Booth (Vendor Booth): A tent, canopy or booth which does not have any **exposed** open flame cooking devices, open flames or flammable and combustible liquids within 20 feet of the structure. Electrically powered food devices may be approved for use in tents or canopies (non-cooking) as long as the devices do not produce flames, smoke or grease-laden vapors. All devices and appliances shall be operated on fire-resistant surfaces with adequate clearance from combustible materials.

Non-Exposed Open Flame Cooking Device: A cooking or warming device utilizing a flame, where the flame producing fixture is an integrated component of the device and contained within the device by non-combustible barriers or shielding, so that the flame is not readily visible or exposed to combustible materials. This includes steam tables and griddles with an integrated non-exposed open flame.

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. Tents having an area in excess of 400 square feet require a permit.

Tent, Canopy or Booth Construction and Location

- All materials covering cooking booths shall be composed of flame-resistant material or are to be treated with an approved flame retardant (documentation required).
- All cooking booths shall be provided with at least one exit. The exit shall have a minimum clear width of at least 3 feet and be a minimum of at least 6 foot 8 inches in height. This exit shall remain clear and free from obstructions at all times.
- Cooking booths shall be separated from vendor booths by a minimum of 20 feet. Tents or canopies used for cooking shall be separated from tents or canopies used for any other purpose by a minimum of 20 feet. A detailed diagram of the proposed set-up shall be attached to this application.

Exception: Booths that serve refreshments are not required to have a 20 foot separation from cooking booths.

- Booths shall be constructed in a manner to provide necessary structural integrity. Booth construction shall be subject to approval by the fire code official.
- The tent stability specifications and certifications shall be attached to this application.
- A copy of an approved fire retardant certification shall be attached to this application.

Cooking Equipment

General Requirements:

- If cooking/warming appliances are operated on a table, the table shall be flame-resistant, or a flame-resistant covering shall be placed under the appliance.
- Cooking devices shall be isolated from the public by a physical barrier. Cooking areas shall not be accessible by the public.
- Cooking equipment shall not be located near the cooking booth exit to protect the booth's exit path in the case of an emergency.
- Electrically powered food cooking devices may be approved for use in tents or canopies (non-cooking) as long as the devices do not produce flames, smoke or grease-laden vapors.



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- Exposed open flame cooking devices shall not be used within booths, tents, or canopies that have combustible overhangs without an approved exhaust hood as required by the International Mechanical Code.
- All devices and appliances shall be utilized on fire-resistant surfaces with adequate clearance from any combustible materials.
- Exposed open flame cooking devices may be used within cooking booths that are non-combustible.
- LP-gas used for cooking/warming shall be located outside of tents or canopies with safety release valves pointed away from the structure.

Exception: Compressed gas cylinders with a maximum water capacity of not more than 2.7 lbs.

- All LP-gas cylinders not in use with cooking or heating equipment shall be stored outside the cooking booth in a secure location and be protected against tampering.
- Tanks shall be secured and protected from damage and secured in the upright position. Open flame or other devices emitting flame, fire or heat shall not be located within 20 feet of a tent or canopy which is not considered a cooking booth.

Deep Fat Frying

- Deep fat frying is regulated as an exposed open flame device with additional conditions.
- Deep fat frying includes cooking equipment made specifically for deep fat frying as well as any appliance containing oil being heated.
- Deep fat fryers shall not be used within booths, tents or canopies that have combustible overhangs without an approved exhaust hood as required by the International Mechanical Code.
- It is recommended that when using a deep fat fryer outside, a non-combustible (metal) overhang is used or metal covering for the fryer be available for use in case of inclement weather.
- Where deep fat fryers are installed adjacent to exposed open flame cooking devices they shall be separated by 16 inches or a non-combustible baffle at least 8 inches in height.

LP-Gas (Liquefied Petroleum Gas)

- LP-gas used for cooking/warming shall be located outside of tents or canopies with safety release valves pointed away from the structure. Tanks shall be secured and protected from damage and secured in the upright position.

Exception: Compressed gas cylinders with a maximum water capacity of not more than 2.7 lbs.

- All LP-gas cylinders not in use with cooking or heating equipment shall be stored outside the cooking booth in a secure location and be protected against tampering.

Solid Fuel (Wood or Charcoal)

- Cooking devices that use wood or charcoal for fuel are open flame devices and shall not be used within booths, tents or canopies that have combustible overhangs without an approved exhaust hood as required by the International Fire Code.
- Solid fueled cooking devices shall be kept away from combustible materials. The distance shall be dependent upon the size of the cooking equipment and shall be approved by the fire code official.



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Electric Cooking/Warming Equipment

- Electric cooking equipment includes microwaves, electric ovens, electric steam tables or a electric cook top griddle.
- Electrically powered food cooking devices may be approved for use in tents or canopies (non-cooking) as long as the devices do not produce flames, smoke or grease-laden vapors.
- All devices and appliances shall be utilized on fire-resistant surfaces with adequate clearance from combustible materials.
- If electrically powered cooking appliances are utilized on a table, the table shall be flame-resistant, or a flame-resistant covering shall be placed under the appliance.

Warming Devices

- Devices utilizing gel or wick-type fuels which do not create grease-laden vapors may be used within cooking booths, provided that the surface beneath the warming device is covered with foil and there is 36 inches clearance to any combustible materials.
- Electric warming may be used within structures that are **not** considered cooking booths, provided that they do not produce smoke, flames or grease-laden vapors.

Fire Extinguishers

- A "Class 2A:10B:C" rated fire extinguisher that is easily accessible shall be provided.
- A "Class K" extinguisher that is easily accessible shall be provided for all cooking areas.
- Extinguishers shall be visible and not obscured from view.
- Portable fire extinguishers shall be inspected annually and shall have a current inspection tag.

Electrical Setups

- All electrical service shall be per the International Electric Code.
- All electrical service must be GFCI protected.
- Only listed power strips with circuit breaker protection are allowed as multi-plug adapters.
- Flexible electrical cords (extension) cords shall be grounded (3-prong), adequately protected, secured from mechanical and environmental damage and free from splices.
- All extension cords shall be of the 3-prong grounded type.
- Extension cords shall be protected from foot traffic and other physical damage.
- Generators and other internal combustion power sources shall be separated from tents, canopies or membrane structures by a minimum of 20 feet and shall be isolated from the contact with the public by fencing, enclosure or other approved means. Generators shall be grounded either by grounding rod or metal frame.

Housekeeping

- Trash containers shall be emptied regularly and kept at least 20 feet away from tent/canopy.
- Combustible materials shall not be allowed to accumulate so as to cause a fire hazard.
- All cooking surfaces shall be cleaned to prevent the accumulation of grease.



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Additional fire and life safety requirements may be necessary dependent upon conditions. These requirements are at the discretion of the fire code official. During the fire inspection, vendors shall be prepared to make any necessary changes in order to comply with fire code requirements.

Please draw your tent, canopy or booth setup. Include all attachments, trailer tongues, tables, chairs and items that may extend beyond the space.

Check all that apply:

Trailer or Food Truck **Tent** **Canopy** **Booth**