



## LEBANON FIRE DEPARTMENT

12 South Park Street  
Lebanon, NH 03766

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### Application for Mobile Food Truck Permit

Date of Application: \_\_\_\_\_  
 Business Name: \_\_\_\_\_  
 Contact Person: \_\_\_\_\_  
 Business Address: \_\_\_\_\_  
 Business Tele #: \_\_\_\_\_  
 Contact Email: \_\_\_\_\_

Location of Food Truck:

\*\*The following checklist will be used by the Lebanon Fire Department for the permit inspection. An inspection is required prior to operating a mobile food truck within the City.\*\*

### Mobile Food Preparation Vehicle Inspection Form

Yes    No

		Does the mobile food preparation vehicle have appliances that produce smoke or grease-laden vapors? (IFC 319.1)
		Is an exhaust hood provided for cooking equipment that produces grease-laden vapors? (IFC 219.3)
		Is the cooking equipment protected by an automatic fire extinguishing system? (IFC 319.4.1)
		At least (1) 6L Class K fire extinguisher provided for cooking equipment that produces grease-laden vapors or (1) 2A10BC multi-purpose dry chemical extinguisher for all other vehicle present? (IFC 319.4.2)
		Is the fire extinguisher easily accessible in the path of egress from the cooking area?
		Are cooking appliances connected to fuel supply piping using an appliance connector complying with ANSI Z21.69/CSA 6.16? (IFC 319.5)
		Are cooking appliances movement limited by restraining devices installed in accordance with manufactures' instructions? (IFC 319.5)
		Does the vehicle have any cooking oil storage tanks? (IFC 319.6)
		Cooking oil storage shall be limited to a maximum aggregate volume of 120 gallons and stored in such a way as to not be toppled or damaged during transport. (IFC 319.6)
		Do cooking oil storage tanks comply with Section 319.7 of the 2018 IFC? (Listed tanks for product stored, no more than 200 gallons, normal/emergency vents, proper components for transfer of oil)
		Maximum aggregate volume of LP-gas containers transported on the vehicle and used to fuel cooking appliances less than 200 pounds propane capacity? (IFC 319.8.1)
		All LP-gas containers installed on vehicle securely mounted and restrained to

Mobile Food Preparation Vehicle Inspection Form

		prevent movement? (IFC 319.8.2)
		All LP-gas containers manufactured in compliance with NFPA 58 (319.8.3)
		Is all LP-gas system piping, including valves & fittings adequately protected to prevent tampering, impact damage, and damage from vibration? (IFC 319.8.4)
		Is there a listed LP-gas alarm installed within the vehicle in the vicinity of LP-gas system components? (IFC 319.8.5)
		Are all fat fryers provided with a lid over the oil vat that can be secured to prevent the spillage of oil turning transit?
		Is the kitchen exhaust system cleaned at least every 6 months and free of excessive grease build up? (IFC 319.10.1)
		Does the fire protection equipment have a current inspection tag? (IFC 319.10.2)
		Has the fuel gas piping system been inspected within the last 12 months by a company licensed in NH for LP-gas piping work? (IFC 319.10.3)
		Is an inspection tag affixed to the LP-gas system or within the vehicle with the name of the inspection agency and date of inspection? (IFC 319.10.3)
		Is there a way for employees to contact emergency services, such as a cell phone?
		Have all employees been trained in the proper method of shutting off fuel sources, performing leak detection checks, and the use of portable fire extinguishers?
		Is the mobile food preparation vehicle positioned so that it does not block fire lanes, fire hydrants, etc?
		If a portable generator is used for electricity, is it positioned so that the exhaust is at least 5 feet from any openings, air intakes, and means of egress?
		Is the vehicle located at least 10 feet from any other building, vehicle, or cooking operations?
		Are wheel chocks utilized to prevent the vehicle from moving while food preparation is occurring?