



17. **Additional On-Site Operator:** (if need to list more, use a separate sheet of paper for each operator)

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Last Name, \_\_\_\_\_ First Name, \_\_\_\_\_ Middle Name \_\_\_\_\_

18. Phone No.: \_\_\_\_\_ 19. Cell No.: \_\_\_\_\_

20. Driver's License: \_\_\_\_\_ 21. Date of Birth: \_\_\_\_\_

21. Have you been convicted of violating any crimes (felony or misdemeanor) in any State, or have you been convicted of violating any laws of the United States related to applicant's transient merchant business?

Yes \_\_\_\_\_ No \_\_\_\_\_

22. If you answered YES to number 21, complete the questions below. (If more space is needed, use back of form.)

Date of Conviction(s) \_\_\_\_\_

Name of Court \_\_\_\_\_ Disposition \_\_\_\_\_

Nature of Offense \_\_\_\_\_

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I hereby certify that the answers on this application are complete, true and correct to the best of my knowledge and belief. I agree in the consideration of the granting of this license to comply with the laws of the State of Wisconsin and with all the provisions of the Municipal Code of Ordinances of the Village of Howards Grove.

**WAIVER AND CONSENT**

I, by the signing of this application, consent to the full investigation of my background by Howards Grove officials and also consent to the use and disclosure by the Village of Howards Grove; its elected officials, its employees and its agents of any and all information obtained in said investigation relative to my fitness to be a licensed operator in the Village of Howards Grove.

I hereby waive all rights to privacy or privilege that I may have in the use of the material and information obtained from said investigation. Further, I do hereby release and hold harmless and agree to release and hold harmless the Village of Howards Grove, its elected officials; its employees and its agents from any and all manner of action or causes of action, judgments, executions, debts, claims and demands which I may have or my heirs or assigns may have.

I acknowledge that I have read the "Fire Code Regulations" attached to this application and comply with all rules set forth under the NFPA 96 or NFPA 1, 2012, and **agree to an on-site fire inspection**. If upon results of the inspection, a representative of the Howards Grove Fire Department finds that I am not in compliance, my license will be revoked and a refund will not be issued.

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Signature of Applicant

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Date

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Signature of Operator

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Date

# **Food Vendor Fire Code Regulations**

## **Per Wisconsin State Statute**

### **SPS 314.001 Adoption and application.**

**(1)** NFPA 1.

**(a)** *Adoption of model fire code.* NFPA 1, *Fire Code* — 2012, subject to the modifications specified in this chapter, is hereby incorporated by reference into this chapter.

## **Per NFPA 1: Chapter 50 – Commercial Cooking Equipment**

### **50.2.1.1**

Cooking equipment used in processes producing smoke or grease-laden vapors shall be equipped with an exhaust system that complies with all the equipment and performance requirements of this chapter. [96:4.1.1]

### **50.2.1.9**

Cooking equipment used in fixed, mobile, or temporary concessions, such as trucks, buses, trailers, pavilions, tents, or any form of roofed enclosure, shall comply with NFPA 96 or this chapter unless otherwise exempted by the AHJ in accordance with 1.3.2 of NFPA 96. [96:4.1.9]

### **50.4.4.1**

Fire-extinguishing equipment shall include both automatic fire-extinguishing systems as primary protection and portable fire extinguishers as secondary backup. [96:10.2.1]

## **Per NFPA 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations**

### **4.1.1**

Cooking equipment used in processes producing smoke or grease-laden vapors shall be equipped with an exhaust system that complies with all the equipment and performance requirements of this standard.

### **10.1.1**

Fire-extinguishing equipment for the protection of grease removal devices, hood exhaust plenums, and exhaust duct systems shall be provided.

### **10.1.2**

Cooking equipment that produces grease-laden vapors and that might be a source of ignition of grease in the hood, grease removal device, or duct shall be protected by fire-extinguishing equipment.

### **10.2.3**

Automatic fire-extinguishing systems shall comply with ANSI/UL 300 or other equivalent standards and shall be installed in accordance with the requirements of the listing.

### **10.9.2**

Class K fire extinguishers shall be provided for cooking appliance hazards that involve combustible cooking media (vegetable oils and animal oils and fats).

### 10.9.3

Portable fire extinguishers shall be provided for other hazards in kitchen areas and shall be selected and installed in accordance with NFPA 10.

### 10.9.5

Portable fire extinguishers shall be maintained in accordance with NFPA 10.

### **Exemptions per SPS 314.50 (MUST MEET ALL 3)**

**SPS 314.50 Commercial cooking equipment for mobile kitchens.** This is a department exception to the requirements in NFPA 1 sections 50.2.1.1 and 50.4: Neither an exhaust hood nor an automatic fire suppression system is required for a mobile kitchen where all of the following conditions are met:

- (1) The kitchen is less than 365 square feet in size.
- (2) The kitchen is used on fewer than 12 days in a calendar year, for the purpose of cooking.
- (3) The owner or operator of the kitchen maintains a record demonstrating compliance with sub. (2), retains the record with the kitchen, and makes the record available to an inspector upon request.

Grease is defined by NFPA 96 as rendered animal fat, vegetable shortening, and other such oily matter used for the purposes of and resulting from cooking and/or preparing foods.

An exhaust hood nor an automatic fire suppression system shall be required for cooking or preparing non-grease laden foods. Concessions used for keeping food warm and not preparing food, with the AHJ's approval, shall not need an exhaust hood and/or fire suppression system.

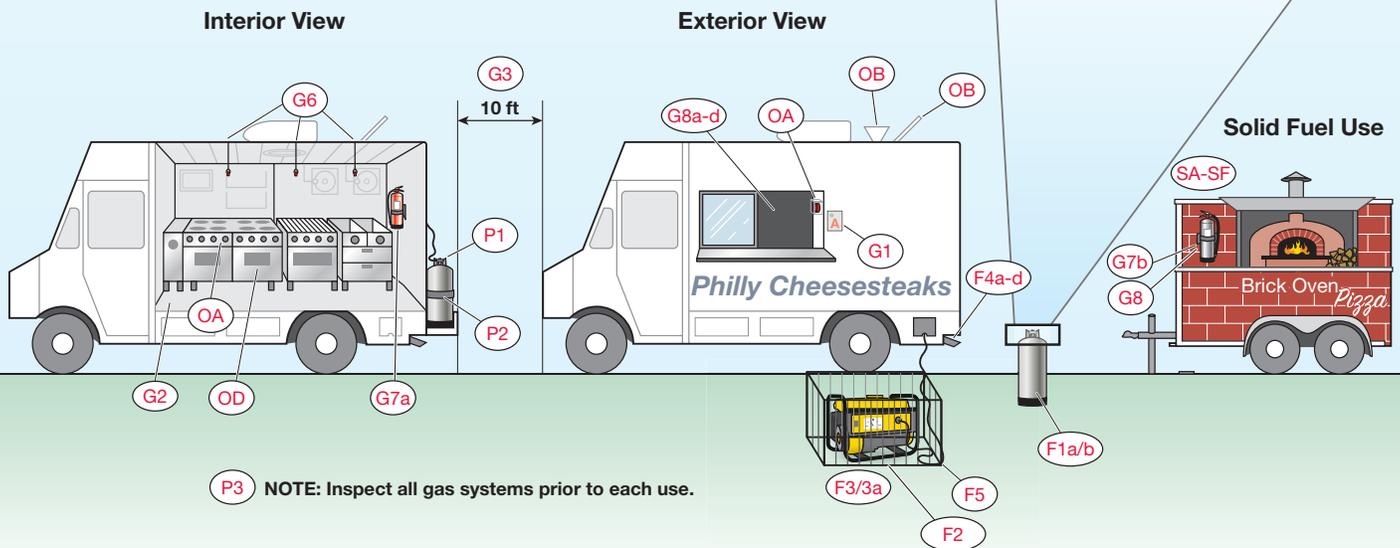
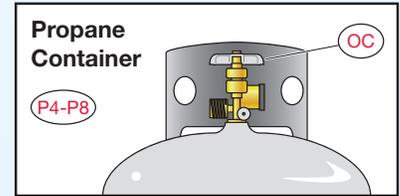
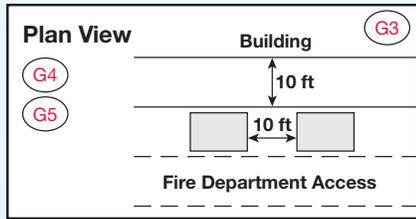
Exhaust hoods and fire suppression systems must meet the manufacturing requirements set forth within the Fire Code.

***NOTE: THIS IS NOT AN ALL-INCLUSIVE LIST OF FIRE CODE REGULATIONS PERTAINING TO TEMPORARY CONCESSIONS. THIS SHEET ONLY PROVIDES GUIDANCE RELATED TO THE MOST COMMON VIOLATIONS ENCOUNTERED WHEN INSPECTING FIRE PROTECTION SYSTEMS IN TEMPORARY CONCESSIONS***

***NFPA 1, FIRE CODE – 2012 PROVIDES CODE REQUIREMENTS PERTAINING TO ELECTRICAL SYSTEMS, EXITING, AND ALL OTHER ENFORCEABLE SAFETY FEATURES. ALL REGULATIONS AND CODE REQUIREMENTS LISTED IN NFPA 1, FIRE CODE – 2012, AND REFERENCED CHAPTERS AND CODES WITHIN NFPA 1, APPLY AND WILL BE ENFORCED BY THE HOWARDS GROVE FIRE DEPARTMENT.***



# FOOD TRUCK SAFETY



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 NFPA 1 and Chapter 17 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. [1:50.8.3.2] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:17.2] **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. [1:13.1.4; 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] **G7a**
- Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:15.7.1] **G7b**
- Ensure that workers are trained in the following: [96:17.10]: **G8**
  - Proper use of portable fire extinguishers and extinguishing systems [96:17.10.1(1)] **G8a**
  - Proper method of shutting off fuel sources [96:17.10.1(2)] **G8b**
  - Proper procedure for notifying the local fire department [96:17.10.1(1)] **G8c**
  - Proper procedure for how to perform simple leak test on gas connections [96:17.10.1(5)] **G8d**



# FOOD TRUCK SAFETY CONTINUED

## Fuel & Power Sources Checklist

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.11.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:17.8.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.5.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:10.15.4] **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 12 ft in all directions from openings and air intakes [96:17.5.2.3(1)] **F4a**
  - At least 12 ft from every means of egress [96:B.13] **F4b**
  - Directed away from all buildings [96:17.5.2.3(2)] **F4c**
  - Directed away from all other cooking vehicles and operations [96:17.5.2.3(3)] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:17.8.1] **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. [96:17.7.2.3] **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 is tested monthly. [96:17.7.2.2] **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. [96:12.1.1] **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. [96:12.4] **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. [96:15.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:15.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:15.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:15.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:15.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. [96:15.9.3.8.1] **SF**

### Learn More

- ▶ Get free digital access to NFPA codes and standards at: [nfpa.org/docinfo](https://nfpa.org/docinfo)
- ▶ Read the latest news and updates at: [nfpa.org/foodtrucksafety](https://nfpa.org/foodtrucksafety)
- ▶ Review the following and other NFPA resources at: [nfpa.org](https://nfpa.org)
  - NFPA 1, *Fire Code*, 2021 Edition
  - *NFPA 1 Fire Code Handbook*, 2021 Edition
  - NFPA 10, *Standard for Portable Fire Extinguishers*, 2018 Edition
  - NFPA 58, *Liquefied Petroleum Gas Code*, 2020 Edition
  - *LP-Gas Code Handbook*, 2020 Edition
  - NFPA 70®, *National Electrical Code*®, 2020 Edition
  - *National Electrical Code*® *Handbook*, 2020 Edition
  - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2021 Edition
  - NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

