

General Conditions

1. All electrical equipment, power cords, and devices shall be approved by (UL) Underwriters Laboratories or (FM) Factory Mutual for use.
2. The use of membrane structures for cooking activities shall be restricted to free standing canopies with no sides attached during cooking activities.
Exception: Tents installed pursuant to a permit issued under the New Jersey Uniform Construction Code wherein the cooking activity was included as part of application, review and approval process.
3. Portable fire extinguisher(s) shall be provided for each cooking and or sterno location. The size and type shall be determined in accordance with the fire protection requirements of the fire code and its referenced standard, NFPA 10. (Must be "K-Type" extinguisher - minimum size of 1.5 gallon for deep frying operations).
4. A diagram shall be submitted that includes a floor plan showing the location of the cooking appliances and any fuel sources or supplies.
5. Storage of combustible items required for food preparation or serving shall be limited.
6. The cooking canopy shall be located no less than five feet from any other canopy, tent or structure.
7. Suitable barricades shall be provided to maintain a distance of 5 feet (1524 mm) between the heat producing appliance(s) and the public.

Cooking Under Canopy

8. The canopy fabric shall be flame resistant and the applicant shall provide the Fire Official with a certification attesting the flame resistance as required by Section 2404.2 of the Uniform Fire Code (NFPA 701).
9. All cooking equipment to be placed under a canopy shall be listed for commercial use. (example: a residential barbecue is not listed for commercial use)
10. LP-Gas containers shall be located at the outer edge of the canopy, a minimum of five feet from the heat-producing appliance. The containers shall be protected to prevent tampering or damage by vehicles or other hazards. The containers shall be securely fastened and free of leaks. Safety relief valves shall be pointed away from the canopy.
11. Occupancy underneath the canopy shall be restricted to those persons necessary for food preparation only. Food may be served from the outer edge of the canopy. Suitable barriers should be provided to maintain a distance of not less than five feet between areas accessed by the general public and the cooking equipment.
12. LP- Gas containers shall secure to prevent tip over, relief valves pointed away from the operating area, and be five feet from the cooking appliance.

Cooking Not Under Canopy

13. A clearance of five feet between the grill(s), fryer(s), and a canopy / tent shall be maintained at all times.
14. LP- Gas containers shall secure from tip over, relief valves pointed away from the operating area and be five feet away from the cooking appliance.
15. A physical safety barrier shall be placed around cooking devices to provide separation from public traffic.

Sterno Use

16. Sterno devices shall be in metal frames providing clearance to table surfaces.
17. Serving locations shall be manned at all times the sterno devices are lighted.
18. Maintain clearance from decorative materials and sterno devices.
19. Provide a portable fire extinguisher in at each location of the sterno devices being used.

Mobile Units

20. All cooking equipment installed shall be listed for commercial use. (example: a residential barbecue is not listed for commercial use)
21. All hood and suppression systems that are installed shall be code compliant.
22. LP – Gas containers shall be properly secured and properly vented.

Special Conditions by Venue

23. Smithville Complex – No food prep tent shall be closer than ten feet to the barn doors and flame producing devices shall be prohibited within that ten feet.
24. Smithville Complex – The use of open flame candles within the 40 x 80 tent or canopy is prohibited.
25. Smithville Complex - The 40 x 80 tent or canopy area is designated as a “No Smoking Area”.

All other applicable provisions of the NJ Uniform Fire Code shall be adhered to.