



office use only

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 CASH CHECK CREDIT  
 Date: \_\_\_\_\_  
 Initials: \_\_\_\_\_

VILLAGE OF DEPEW  
 MOBILE FOOD TRUCK APPLICATION

Fee: \$100.00 ANNUAL LICENSE  
 \$25.00 SINGLE EVENT PERMIT

DATE: \_\_\_\_\_

**OWNER INFORMATION:**  
 (PLEASE PRINT CLEARLY)

NAME: \_\_\_\_\_  
 ADDRESS: \_\_\_\_\_  
                                     No.                                    Street                                    City                                    State                                    Zip  
 HOME PHONE NO: (        ) \_\_\_\_\_  
 EMAIL ADDRESS: \_\_\_\_\_

**BUSINESS INFORMATION:**  
 (PLEASE PRINT CLEARLY)

BUSINESS/COMPANY NAME: \_\_\_\_\_  
 BUSINESS ADDRESS: \_\_\_\_\_  
                                     No.                                    Street                                    City                                    State                                    Zip  
 BUSINESS PHONE NO: (        ) \_\_\_\_\_  
 TYPE OF FOOD VENDOR:                                  TRUCK        TRAILER        CART  
 TYPE OF BUSINESS: \_\_\_\_\_  
 CONTACT PERSON: \_\_\_\_\_  
 CONTACT PHONE NO: (        ) \_\_\_\_\_

**OPERATING INFORMATION:**

***The following must be submitted with application:***

- Erie County Health Department Permit                                      Permit Number: \_\_\_\_\_
- Liability Insurance Certificate - ACCORD 25 Form (*Village of Depew MUST be listed as Certificate Holder*)
- Current Vehicle Insurance Policy/Card
- Copy of NYS DMV Vehicle Registration Card
- NYS DMV inspection Certificate (Window Sticker)
- Written Permission/Agreement from Property Owner
- Set Fire Inspection for:                                  (date) \_\_\_\_\_

Location/Event to Operate:                                      *(if additional room is needed please attach separate list on back)*  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

I, \_\_\_\_\_, owner of \_\_\_\_\_  
 shall indemnify and hold harmless the Village of Depew and its officers and employees for any claims for damage

**to property or injury to persons which may be occasioned by any activity carried on under the terms of the license.**

**I Understand that this license may be revoked pursuant to the provisions in this chapter by the Village Administrator, Code Enforcement Officer, or by the Village Board of Trustees for any of the following causes:**

- A. There has been a development, or information has been discovered which affects the correctness of the information provided at the time the license application was submitted.**
- B. Due to the Erie County Department of Health advising us of violations relating to the law or the Sanitary Code of Erie County, or shutting the mobile food vendor down for any reason while within the jurisdiction of the Village of Depew.**
- C. Any lapse of liability, auto or other insurance coverage.**

**Application is hereby made for the permit described above and detailed in the information submitted. I, the undersigned applicant, certify that the above information is true to the best of my knowledge and that the action granted under this permit will comply with all applicable ordinances.**

APPLICANT'S SIGNATURE: \_\_\_\_\_

(OFFICE USE ONLY) \_\_\_\_\_

Fire Inspection Completed on the following date: \_\_\_\_\_

Inspection Completed By: \_\_\_\_\_

Permission is hereby granted to carry out the action described above as set forth in the information now on file in this office. Any changes must be submitted first for approval.

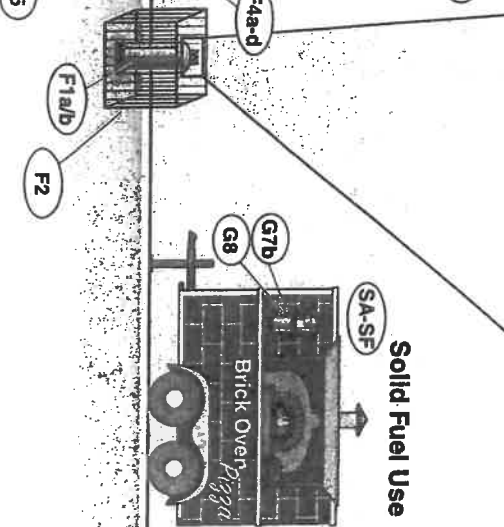
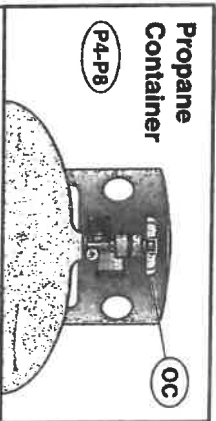
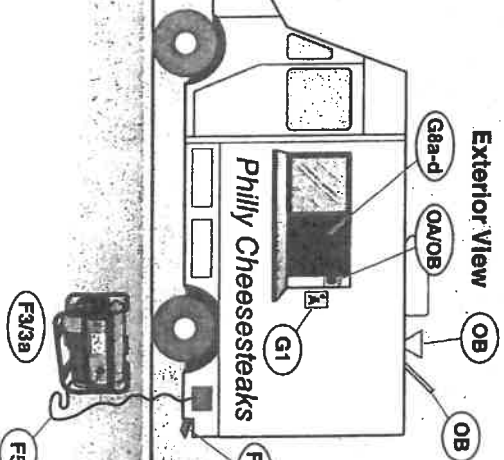
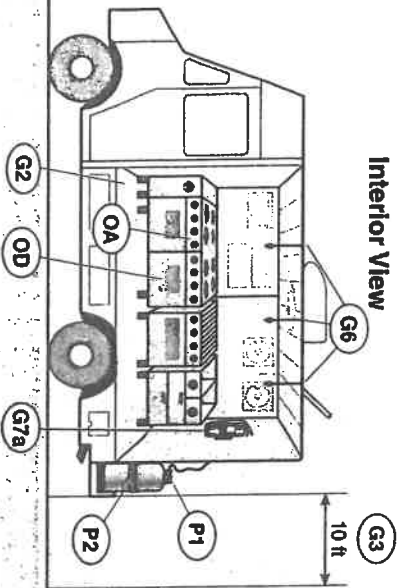
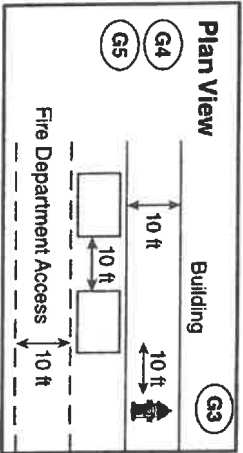
\_\_\_\_\_  
Code Enforcement Officer

\_\_\_\_\_  
Date

\_\_\_\_\_  
Permit Number



# FACT SHEET » Food Truck Safety



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

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 [nfpa.org/foodtrucksafety](http://nfpa.org/foodtrucksafety).

## 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. [1:13.1.3; 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:B.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:B.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:B.16.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2] **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:B.13] **F4a**
  - At least 10 ft from every means of egress [96:B.13] **F4b**
  - Directed away from all buildings [1:11.7.2.2] **F4c**
  - Directed away from all other cooking vehicles and operations [1:11.7.2.2] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70®. [96:B.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:B.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:B.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

For more of these resources,  
**become an NFPA member**