



## **Rowan University Fire Safety**

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### **NJ UNIFORM FIRE CODE: COOKING VENDOR GUIDELINES**

#### **FIRE SAFETY PERMIT:**

- An application for permit shall be submitted online through Fire Solutions for each vendor for every event.
- The fire official upon inspection may deny or revoke a permit at any time; this can be due to failure to meet the permit conditions, unabated fire code violations or unsafe conditions.

#### **FIRE EXTINGUISHER:**

- All cooking vendors shall supply their own fire extinguishers.
- All fire extinguishers shall be selected, installed, and maintained with NFPA 10.
- Class K portable fire extinguishers are required for cooking with oils and fats.
- Class K portable fire extinguishers are required for cooking with solid fuel.
- Class K portable fire extinguishers required for deep fat fryers.
- All fire extinguishers shall have a valid dated inspection tag, good for one year.

#### **PROPANE TANK:**

- Propane tanks shall be secured, to prevent falling over.
- Propane tanks and equipment shall comply with NFPA 58.
- Propane tanks shall not be taken into buildings/tents, (see 2006-1 for exceptions)
- Propane tanks between 4 and 40 lbs. shall have an Overfill Protection Device for filling in NJ.
- Propane tanks shall be hydro tested every 12 years and not dented or excessively rusted.
- Regulators shall be in good condition and the relief valve shall face away from the public areas.
- All plastic type protective caps shall be removed from all propane tanks before operating.
- Hoses shall not be frayed or cracked, and there shall not be any type of tape on the hose.
- Hoses shall not be covered with grease and shall not be swollen.
- Hoses shall not create a tripping hazard.

#### **Mobile Canteens & Cooking Trailers:**

- Commercial kitchen hoods including mobile enclosed units shall be maintained in accordance with the mechanical sub-code of the UCC and NFPA 96.
- All cooking operations that produce grease laden vapors shall be equipped with a ventilating hood, duct, and automatic fire suppression system.
- Dry chemical extinguishing systems shall be maintained and inspected semi-annually as per NFPA 17.
- Wet chemical extinguishing systems shall be maintained and inspected semi-annually as per NFPA 17A.

- Excessive grease and residue buildup on kitchen exhaust systems, cleaning required.

**MISCELLANEOUS:**

- All appliances shall be listed and labeled and approved by the fire code official. (No homemade appliances).
- No vehicles shall be parked within 5 feet of tents or canopies.
- Suitable barricades should be provided to maintain a distance of 5 feet between the heat-producing appliance and the public.
- Only approved lighter fluids shall be used for charcoal grills.
- Sterno warmers may be used provided the fuel containers are properly protected from being knocked over and if the fuel containers are properly enclosed within the warmer units.