



Village of Ridgewood
Fire Prevention Bureau
201 East Glen Avenue
Ridgewood, NJ 07450
201-444-7898

Open Flame / Grills / Cooking Appliances

NJ State Type 1 Permit - \$54.00

Check or Cash payable to, "The Village of Ridgewood."

Date: _____

Applicant:

Business Name _____

Address _____

Name _____

Phone _____

Email _____

Request for Fire Safety Permit for:

Open Flame

Grills

Cooking Appliances

Event location _____

Type of Event _____

Open Flame / Grills / Cooking Appliances will be used on or between (dates) _____

_____ and between the hours of _____ and _____.

The equipment / appliance will be set up and ready for inspection on (date / time) _____

Name and phone number of contact / responsible person to be present at the time of the inspection _____

Additional Information:

Number of grills / cooking appliances_____

Grill Deep Fryer Stove Oven Other_____

All grills / cooking appliances shall be located a minimum of 5-feet from any building overhang or structure.

Fuel type: Propane Wood Charcoal

If propane, number of propane tank(s)_____and size of tank(s)_____.

Propane Tank Requirements:

- Propane tanks and equipment shall comply with NFPA 58.
- Propane tanks shall be located a minimum of 5 feet from any heat-producing appliances.
- Propane tanks shall not be taken into buildings/tents.
- 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 badly rusted.
- Regulator shall be in good condition and the relief valve shall face away from the public areas.
- Safety release valves shall be pointed away from any tent or membrane structure.
- 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
- Propane tanks shall be properly secured to prevent tipping or falling over.
- All tanks, valves, appliances and hoses must be in good condition.
- Fire extinguisher with a minimum rating of 2A-10B:C and a current inspection tag must be provided.

Solid Fuel Requirements:

- Class K portable fire extinguishers are required for cooking with solid fuel.
- 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.
- Only approved lighter fluid shall be used for charcoal grills.

If using charcoal or wood, ashes must be disposed of. Method of disposal for ashes:_____

*Water source (garden hose) must be provided for fire extinguishment. If garden hose is not available; (2) 5-gallon buckets of water and a fire extinguisher with a minimum rating of 2A-10B:C, with a current inspection tag, must be provided.

Mobile Canteens & Cooking Trailers:

- 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.

Fire Extinguishers:

- All cooking vendors shall supply their own fire extinguishers.
- All fire extinguishers shall have a valid dated inspection tag, good of one year.
- Class K portable fire extinguishers are required for cooking with vegetable or animal 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.

Canopies/Tents:

Cooking activities under canopies is permitted as long as the activity complies with the NJ Division of Fire Safety Bulletin #2006-01 and all applicable sections of the New Jersey Uniform Fire Code:

I will not use a canopy

I plan to use a canopy and the size of the canopy is _____

- All tents/canopies greater than 900 square feet with or without side panels will require a separate permit for each.
- All tents/canopies greater than 30 feet in any dimension will require a separate permit for each.
- Canopy fabric must meet the flame resistance of NFPA 701.
- Canopy label must state the fabric meets “NFPA 701” (National Fire Protection Association).

Note: Labels that only state “CPAI-84’ or the wording “Flame Retardant” are not acceptable. CPAI stands for Canvas Products Association International (which is now IFAI – Industrial Fabrics Association International). CPAI-84 is a “Specification for Flame-Resistant Materials Used in Camping Tentage.

- Occupancy underneath the cooking canopy is restricted to those persons necessary for food preparation only. Guests / public are not permitted under the canopy.
- Cooking canopies shall be located at least 20 – feet from other tents and canopies.
- Propane tanks shall be located outside the canopy at all times. Safety relief valves shall be pointed away from the canopy.

Health Department: Temporary cooking operations require a “One Day Temporary Event License,” from The Village of Ridgewood Health Department.

Fire Safety Permit & Fees:

- All permits shall be made available to the fire official upon inspection.
- 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.
- Permits will not be issued unless payment is made in full.
- This is an application processing fee and is not refundable.
- Payment can made by check or cash only.

I hereby acknowledge that I have read this application, that the information given is correct, and that I am the owner, or duly person authorized to act on the owner's behalf and such hereby agree to comply with the applicable requirements of the Fire Code, and any specific condition imposed by the Fire Official.

Signature	Name / Title	Date
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RECEIPT NO. _____ DATE PAID _____ AMOUNT PAID _____