

Grosse Ile Township
Clerk's Office
9601 Groh Rd.
Grosse Ile MI 48138
Phone: (734) 676-4422 Fax: (734) 692-9682
www.grosseile.com

Application for Mobile Food Vendors Permit

Grosse Ile Township would like to thank you for your interest in operating a mobile food truck within the Township. The following operation guidelines apply to your application.

Operational Guidelines:

1. No vendor shall engage in mobile food vending within the Township of Grosse Ile without completing a permit application. Making application for a permit is not a guarantee you will receive a permit.
2. A permit issued is valid for one mobile food vehicle and shall not be transferable from vehicle to vehicle, or vendor to vendor.
3. Permits shall be issued on a first come/first serve basis, provided applications shall be complete including all of the information required by the Township of Grosse Ile's Mobile Food Ordinance.
4. Permit applications will be accepted beginning the first day of the month preceding the permitting period requested.
5. Vendors shall prominently display their permit on the mobile food vehicle.
6. Trash receptacles will be provided by the operator and shall be emptied as needed and at a minimum emptied daily.
7. One portable sign no more than six square feet and not higher than four feet may be placed within five feet of the unit during operation. The sign shall not be in the public right-of-way, including on a sidewalk, and shall not impede pedestrian or vehicle circulation or safety.
8. Operation shall only be permitted at the locations assigned by the Township and indicated on the attached map.
9. Insurance coverage limits must no less than \$2 million Combined Single Limit Coverage issued by an insurer licensed to do business in the State of Michigan and which names the Township as an additional insured. Liability and Property Damage motor vehicle policy with limits of no less than \$1 million issued by an insurer licensed to do business in the State of Michigan.
10. Vendors must have all necessary license or permits issued by the Wayne County Health Department (or other regulatory agencies licenses or permits to operate).
11. Fees- \$300/permit (Fee is per 30 day permit period).

A full list of rules and regulations as stipulated in Township Ordinance # 20-001 has been attached to this form for the applicants review.



Note: This application must be filled out completely. Incomplete applications will not be accepted.

Please complete the following:

Vendor/Business Name: _____

Contact Individual: _____

Vendor Phone Number: _____

Vendor Email Address: _____

Vendor Business Address: _____

Vendor preparation methods: _____

Food product offered for sale (please including the intended menu): _____

Mobile Food Vehicle Description: _____

Year: _____

Make: _____

Model: _____

Vehicle Dimensions (shall not exceed thirty (30) feet and ten (10) feet in width): _____

Proposed hours and area of operation: _____

Plans for power access: _____

Plans for water supply and wastewater disposal: _____

Signature of Applicant: _____

For Internal Use

Proof of Insurance Received

Proof of Necessary Wayne County Health Permits

Fee Paid

Date/Time Received _____



Note: This application must be filled out completely. Incomplete applications will not be accepted.



GROSSE ILE FIRE DEPARTMENT
JOHN CAMILLERI, FIRE CHIEF
ROBERT J. ROSCOE, FIRE MARSHAL
24525 Meridian Road
Grosse Ile, MI 48138
734-676-7157
roscoe@grosseile.com



Overview

This publication outlines the safety guidelines and permit applications requirement as well as inspection scheduling information related to Mobile Food Preparation vehicles conducting business within Grosse Ile, MI.

Mobile food preparation vehicles are defined as vehicles and enclosed trailers able to be occupied by person during cooking operations that cooking equipment that utilizes open flames or produces smoke or grease latent vapor for the purpose of preparing and serving food to the public.

Permit Requirement

Operation of a mobile food vendor vehicle must be licensed and/or permitted as required by the Township of Grosse Ile. This permit will be valid until December 31st of the issuing year.

Inspection Requirements

The Fire Marshal is authorized to conduct such inspections as deemed necessary to determine the extent of compliance with the provisions of the code. Vendors shall comply with any applicable Township of Grosse Ile permits or fees.

Questions regarding the content of this publication should be directed to the Fire Marshal or Fire Chief of the Grosse Ile Fire Department.

Applicant Name: _____

Phone #: _____

Business Name: _____

Email: _____

Vehicle Vin: _____

Wayne County Health Dept. Sticker: **Yes No**

MANUAL/PORTABLE FIRE EXTINGUISHERS	Yes	No	N/A
Shall be properly installed with mounting brackets			
Shall be visible, unobstructed and accessible			
ABC Fire extinguisher minimum size: 2A:10B:C required			
If required, Class K Fire extinguisher within 30' of cooking medium			
Shall be in usable condition free of corrosion and or dry rot			
Extinguishers shall have a current inspection/service (12 months) tag from a licensed fire extinguisher company			

ELECTRICAL	Yes	No	N/A
All electrical panel boxes properly secured to the vehicle			
All electrical panel boxes and outlets have cover plates installed			
No Open wiring or splices			
Extension cords not used as permanent wiring			
All electrical appliances installed in a safe manner			
Circuit Breakers/fuses are labeled to identify the area protected			
If a power tab is utilized, a built-in circuit breaker is required and must be plugged directly into a permanently installed receptacle			
Easy access to electrical panel boxes			
Multiplug adaptors, infused plug strip or any device not complying with NFPA 70 shall be prohibited			

LPG/CNG GAS SYSTEMS	Yes	No	N/A
LP tanks, cylinders, and/or bottles must be secured to prevent tipping over or movement			
LP system piping, valves, and connections are protected to prevent tampering, impact damage, and vibration from travel			
All lines and connections in good condition with no damage, corrosion or leaks			
Annual inspection and tab of LPG system required. Tag must be affixed to tank/bottle or inside the unit			
All piping must be to code (I.E. black pipe, flexible lines) no copper			
If using a CNG system, inspection required every three years. Tag must be affixed to tank/bottle or inside the unit			
Compressed gas shall have appropriate warnings			
LPG systems shall be certified for compliance with NFPA 58 by an approved company with expertise in the installation, inspection and maintenance of LPG systems			
Minimum of 10-foot clearance from any trash or combustible materials			
Cylinders shall not be kept in passenger area of vehicle			
Cylinders shall be kept away from open flames, generators or other sources of ignition			
Gas systems shall be inspected for leaks before each use and following fuel tank replacement			

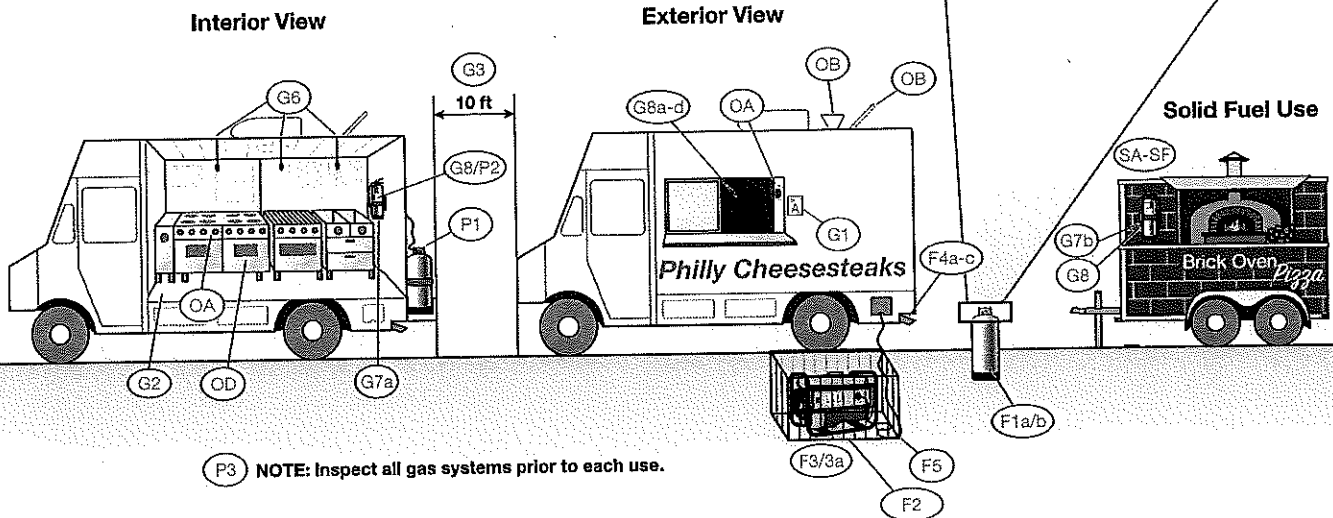
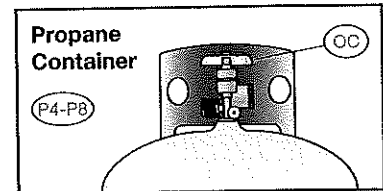
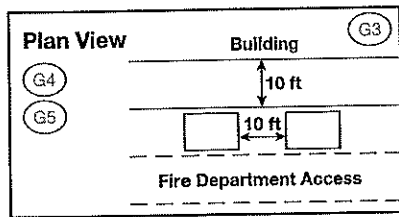
COOKING OPERATIONS	Yes	No	N/A
Hood suppression system maintained and operable			
Hoods, ducts, and filters shall be free of grease and dust			
Inspection/Maintenance records kept in vehicle/easily accessible			
Proper type of hood suppression nozzles installed and aligned with cooking appliances with caps as required			
Current suppressions system inspection by a certified company w/TAG affixed on pull station			
Pull station easily accessible			
Fusible links installed in Link Lines			
Shunt installed to automatically shut down LPG/CNG & electricity upon activation of suppression system. Shunt shall have manual reset button			
Proper vent/hood system type installed			
Grease filters in place			
The fire extinguishing system shall have a current inspection/service (6 months) tag from a licensed fire extinguisher company			
Examples of cooking appliances including but not limited to griddles, fryers, tilted skillets or woks, braising or frying pans, or char broilers.			
8" Steel baffle required between fryer and surface flames of an adjacent appliance			
System professionally cleaned at proper intervals w/ Tag affixed to system			

OPERATING EQUIPMENT	Yes	No	N/A
Generator maintained in operable and safe manner			
Gasoline/flammable liquids stored safely and away from cooking area and other ignition sources			
Gasoline/Flammable liquid stored in proper containers and labeled			
Flammable liquid containers secured to prevent falling, tipping or damage from travel			
Manufacturer approved knobs on all appliances			
Portable generators shall be located no less than 12 feet from combustibles or public areas			
Refueling shall not be conducted when event is open and operating			
Generator not to be positioned adjacent to any means of egress, air tanks, building, structure or vehicle			

ALARM EQUIPMENT	Yes	No	N/A
Detector/Signaling devices shall be on and operable			
Detectors and signaling devices shall be free of debris/defects			
If propane system, a LPG alarm shall be installed			
If CNG, a methane alarm shall be installed			



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, Chapter 17 in NFPA 96, and Chapter 16 in NFPA 58.

General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.13.8] 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 or as prescribed by the AHJ. [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 that produce grease-laden vapors and that might be a source of grease in the hood, grease removal device, or duct are protected by fire-extinguishing equipment. [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: [96:17.11]: G8
 - Proper use of portable fire extinguishers and extinguishing systems [96:17.11.1(1)] G8a
 - Proper method of shutting off fuel sources [96:17.11.1(2)] G8b
 - Proper procedure for notifying the local fire department [96:17.11.1(3)] G8c
 - Proper procedure for how to perform simple leak test on LP-Gas connections [96:17.11.1(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] [1:10.14.11.2 for carnivals only] F1b
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.6.2.2] 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, air intakes, and means of egress [96:17.6.2.3(1)] F4a
 - Directed away from all buildings [96:17.6.2.3(2)] F4b
 - Directed away from any mobile or temporary cooking operations [96:17.6.2.3(3)] F4c
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:17.9.1] F5

Propane System Integrity Checklist

- The main shutoff valves on a container for liquid and vapor are either accessible without the use of tools, or other equipment is provided to shut off the container valve. [58:16.3.4] P1
- Ensure that during cooking operations at least one person is trained in emergency response procedures and knows how to shut off fuel sources, change out LP-Gas containers, and the properties of LP-Gas. [58:16.8.1] P2
- Visually inspect LP-Gas systems daily for damage and proper operation prior to each use. [96:17.8.2.3] P3
- Perform pressure testing on all new or modified piping systems. [58:16.6.10] P4
- Perform leak testing on cylinder connections with a noncorrosive leak-detecting fluid or other approved leak detection method each time a cylinder(s) is replaced. [58:16.11.5] P5
- Document leak testing and keep documentation in the mobile food facility. [58:16.11.3, 16.11.3.1] P6
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:16.6.8.1] P7
- Where a gas detection system is installed, ensure that it is tested monthly. [96:17.8.2.2] 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 exhaust systems are on. [96:12.1.1] OB
- Close LP-Gas container valves when system 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, 15.9.3.6.2] 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
- ▶ Read the latest news and updates at: nfpa.org/foodtrucksafety
- ▶ Review the following and other NFPA resources at: nfpa.org
 - NFPA 1, *Fire Code*, 2024 Edition
 - *NFPA 1 Fire Code Handbook*, 2021 Edition
 - NFPA 10, *Standard for Portable Fire Extinguishers*, 2022 Edition
 - NFPA 58, *Liquefied Petroleum Gas Code*, 2024 Edition
 - *LP-Gas Code Handbook*, 2024 Edition
 - NFPA 70®, *National Electrical Code®*, 2023 Edition
 - *National Electrical Code® Handbook*, 2023 Edition
 - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2024 Edition
 - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition



ATTENTION.

Food Truck Operators

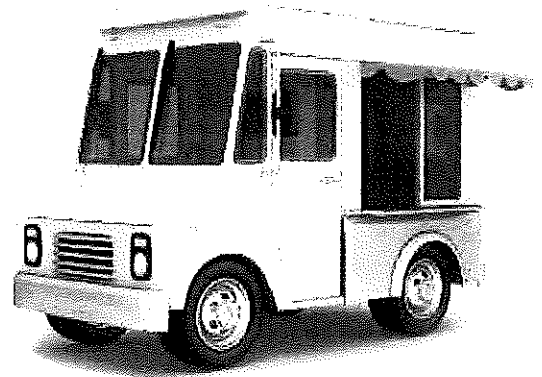
Are you aware that your compressed gas cylinders must be inspected?

Cylinders are required to be requalified, or replaced every 5-12 years depending on the cylinder type, condition, and previous requalification method (Ref. 49 CFR §§ 180.205(d) and 180.209).

The original manufacture/test date and any requalification/retest dates must be presented in a specific manner. Cylinders that are overdue for requalification must not be refilled.

If propane tanks are manufactured to ASTM Standards and built into the truck's body making it difficult to remove, then these tanks are exempt from the DOT reinspection requirements.

For more information, contact the Hazmat Info-Center: 1-800-467-4922.

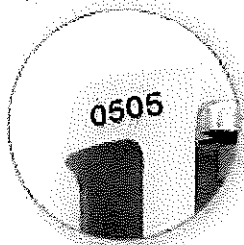


RIN number identifying retester/requalifier

7 A1 14
32

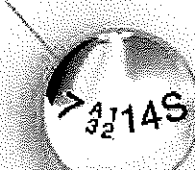
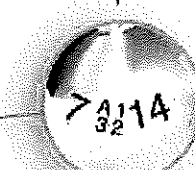
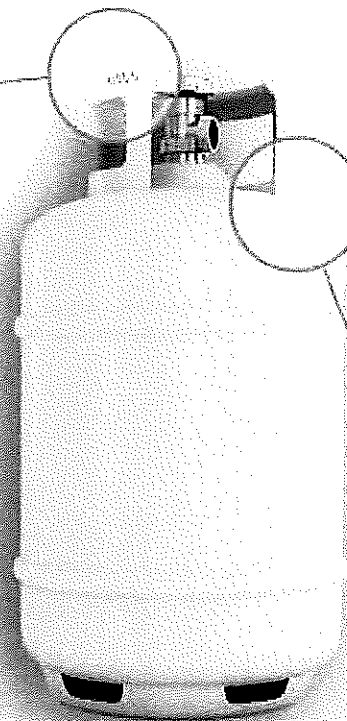
Month last requalified Year last requalified

Requalification Date



Original Manufacture/ Test Date

If no requalification markings are found, the cylinder must be requalified within 12 years of the original manufacture date. (Must be requalified by 5/2017 in this example)



Volumetric Test.

Basic Marking. Must be requalified within 12 years of stamped date (Must be requalified by 7/2026 in this example)

Proof Pressure Test.

"S" indicates cylinder must be requalified within 7 years of stamped date (Must be requalified by 7/2021 in this example)

External Visual Test.

"E" indicates cylinder must be requalified within 5 years of stamped date (Must be requalified by 7/2019 in this example)



Pipeline and Hazardous Materials Safety Administration

If cylinder is out of test find an approved requalifier to requalify your cylinder. A list of DOT approved requalifiers is available from the PHMSA website: <https://portal.phmsa.dot.gov/rinlocator>