BERKELEY HEIGHTS FIRE PREVENTION BUREAU 411 HAMILTON AVENUE, BERKELEY HEIGHTS, NJ 07922

PHONE NUMBER 908-464-0800 EXT. 13 FAX NUMBER 908-464-2329

APPLICATION FOR COOKING OR OPEN FLAME PERMIT

EVENT LOCATION INFORMATION Municipal Code# 2001-001 Registration Number: 20011075239. Local #: 595 Name: Maskers Barn Street Address: 13 Cataract Hollow Rd Municipality: Berkeley Heights County: State: NJ Zip Code: 07922 Phone number: **APPLICANT INFORMATION** Applicant's name: Street Address: Municipality: E-Mail: State: Zip Code: Phone number: [] Permit requested for following date(s): Set UpTime: **Event Time:** [] Permit requested for one year. Expiration date: NOTE: Attach additional signed sheet if space is insufficient. The above named applicant hereby requests permission to conduct the following activity at the above location: And/or for the storage, occupancy, use, sale, handling or manufacturing of the following: State quantities and method for each category or material to be stored or used: I hereby acknowledge that the information given is correct and agree to comply with the applicable requirements of the New Jersey Uniform Fire Code as well as any specific conditions imposed, if not this permit may be revoked and I will be subject to penalties as provided by law. Applicant's Name Title Date Make check payable to: Township of Berkeley Heights: 29 Park Avenue, Berkeley Heights NJ 07922

FOR OFFICIAL USE ONLY				
Permit Type	[] Conditions imposed [] Denied	[] Approved pending payment of \$	

COOKING AND OPEN FLAME GUIDELINES

- * No cooking is permitted inside the building.
- * Suitable barriers shall be provided to maintain a distance of not less than five (5) feet between areas accessed by the general public and the cooking equipment.
- * Grill is located no less than five (10) feet from any canopy, tent or the building.
- * Provide a Fire Ext with a minimum 2A10BC rating. The fire extinguisher shall have documentation attached indicating the unit was inspected within the past year.
- * All LPG cylinders shall be in good repair, free of rust, dents and within their hydrostatic test date every 12 years. Cylinders shall be secured to prevent falling over. Shall comply with NFPA 58/2004. Regulator shall be in good condition and relief valve shall face away from the public areas.
- * Cooking operation shall not block any egress from building.
- * A food truck utilizing a cooking operation that, by way of cooking method or type of cuisine, creates grease laden vapors, must be equipped with an exhaust hood and a kitchen hood fire suppression system. Systems shall be maintained and inspected semiannually per NFPA 17 or 17A. Exhaust system shall be free of grease.
- * All appliances shall be listed and labeled and approved by the fire code official. Turkey Deep Fat Fryers are prohibited.
- * Grills shall be attended at all times by a competent adult at all times. No children are permitted near hot grills.
- * Area in front of the building and road leading to building shall be kept clear for fire apparatus.
- * Sterno heating devices must be attended to at all times. Heating devices shall be placed on non-combustible mats, ceramic or metal trays extending at least eight inches beyond the Sterno container in each direction, to prevent accidental contact with any combustible materials. Sterno shall be placed under the appropriate devices before lighting. Sterno shall be lit only by the means of a butane lighter or a long handled match. Once lit, the device shall not be moved while the Sterno is burning. Only regular table cloth covers shall be used; paper or plastic table coverings are not permitted. Table decorations are permitted only if the decorations are flame resistant. Combustible materials such as plates, napkins, plastic utensils, cups or similar products must be separated by a minimum of three feet on each side from the Sterno. Sterno must be immediately extinguished with an approved tool(s) when the food tray is empty or the Sterno is no longer needed.
- * No candles or open flames are permitted inside the building.
- * If cooking under a tent. Tent must be flame retardant material. Cooking will be located as close to tent edge as possible. Only persons required for food preparation will be allowed under tent. No sides can be placed on the tent. Tent is spaced no shorter than 5 feet between other tents and building. Cooking under tents only applies to those tents smaller then or equal to 12x12 and / or 144 square feet.
- * If fire pit is used make sure the fire is completely extinguished prior to the event ending.