



**Application for Food Truck Permit**  
 260 S. Garber Drive, Tipp City, Ohio 45371  
 Phone: 937-506-3172  
[www.tippcityohio.gov](http://www.tippcityohio.gov)

**For Staff Use Only**

Submittal Date:

Case/Permit Number:

**Applicant Information**

Company Name:	Name on Truck:
Company Owner's Name:	Contact Name:
Owner's Address:	Contact Address:
Owner's Phone Number:	Contact Phone Number:
Owner's E-Mail:	Contact E-mail:
Truck License Plate Number:	Truck Color:
Truck Make/Model:	Truck Size (LxWxH):

Description of Items to be Sold:

**Code Requirements for All Food Trucks**

1. No person may operate a food truck in the City of Tipp City without a food truck permit issued by the City.
2. The food truck vendor must obtain expressed written consent of the property owner to locate/operate a food truck on private property.
3. The written consent must be kept in the food truck at all times that the food truck is on the property.
4. Food trucks and vendor locations will be maintained in a clean and sanitary condition at all times.
5. The food truck vendor is responsible for the proper disposal of waste and trash associated with operation.
6. Vendors will remove all waste and trash from their location at the end of each day and as needed to maintain cleanliness.
7. Electric, gas, and water will be self-contained within the food truck.
8. One Temporary Sidewalk Sign is permitted in accordance with Code § 154.11(K)(5).

**Ohio Department of Health Mobile Food License**

A copy of a valid Ohio Department of Health Mobile Food License attached:  Yes  No

**Applicant's Signature**

**I certify that, to the best of my knowledge, the information contained in this form and within any attachments is correct and truthful. Furthermore, I certify that I am the food truck owner or a duly authorized agent of the owner for this application. I understand that knowingly falsifying this information may be grounds for the denial or revoking of this application and any subsequent review applications.**

Print Name:

Signature:

Date:

**Tipp City Fire Department Review - For Staff Use Only**

**To schedule: Contact Assistant Chief David Stockler at 937-667-9199 or [stocklerd@tippcity.net](mailto:stocklerd@tippcity.net)**

Authorized Signature:

Decision:  Approved  Denied

Date of Decision:



**Department of Commerce**

Division of State Fire Marshal  
 John R. Kasich, Governor  
 Jacqueline T. Williams, Director

# Mobile Food Unit Checklist

\* A check mark in any box that is not shaded green may indicate a violation of the Ohio Fire Code (unless the condition is not applicable).

All Mobile Food Units	Yes*	No	N/A
<b>Carbon Monoxide detection</b>			
Is there at least one carbon monoxide detection device in the unit? (except open air hand propelled carts)			
<b>Portable Fire Extinguishers</b>			
Is there at least one 5# ABC portable fire extinguisher in the unit? (except open air hand propelled carts)			
Is the extinguisher readily accessible by unit operator?			
<b>Electrical Equipment and Wiring</b>			
Is all electrical equipment and wiring in the mobile food unit installed per NFPA 70 (2017)?			
If the mobile food unit was built, manufactured or altered on or after December 15, 2017, is the electrical wiring contained in exposed conduit?			
<b>No Smoking Signs</b> (no smoking in unit) (no smoking w/i 10' of unit if there is a fuel source other than vehicle fuel tank)			
Are "no smoking" signs conspicuously posted inside the mobile food unit?			
If compressed gas is stored or kept, are there also "no smoking" signs posted outside the unit in the vicinity of every location where the gas is stored or kept?			
<b>Generators</b>			
Is the generator being fueled while the mobile food unit is in operation?			
Is the generator being fueled while the generator is in use?			
Is the generator turned off and the surface temperature of both the engine and the fuel tank being cooled to below the autoignition temperature of the fuel before the generator is being fueled?			
Is the generator being operated, used or fuel within the occupant space of the mobile food unit?			
<b>Not Obstructing Fire Protection Equipment</b>			
Does the mobile food unit block fire lanes?			
Does the mobile food unit block fire hydrants?			
Does the mobile food unit block other fire protection equipment?			
<b>Separation Distances</b>			
If the unit has a generator or a fuel source other than the vehicle fuel tank, is it separated by a clear space distance of 10 feet (not including awnings and other appurtenances) from:			
<ul style="list-style-type: none"> <li>entrances and exits of buildings or structures</li> <li>combustible materials</li> <li>vehicles</li> <li>other cooking operations</li> </ul>			
Is the unit separated by a clear space distance of 3 feet (not including awnings and other appurtenances) from other mobile food units?			
<b>Mobile Food Units with Commercial Cooking Equipment</b>			
<b>Portable Fire Extinguishers</b>			
If the unit uses cooking equipment that involves solid fuels or vegetable or animal oils and fats, is there <b>also</b> at least one Class K portable fire extinguisher in the unit?			
<b>Egress</b>			
Are there at least 2 means of egress in the unit?			
Are the means of egress remotely located from each other?			
Are the means of egress at least 5.7 square feet?			
<b>Mobile Food Units with LP-Gas</b>			
If LP-Gas equipment is being used while unit is in transit, is it designed for operation while in transit (ex: cargo heater) <b>and</b> does it have a mechanism in place to stop fuel flow in the event of a line break (ex: excess flow valve)?			
<b>Emergency Shut-off Controls</b>			
Does the mobile food unit have marked exterior emergency shut off controls?			
Are the controls readily distinguishable and accessible?			
Do the controls have a quarter-turn manual gas ball valve?			
Do the controls have permanent signage mounted at the location of the controls that states: "EMERGENCY GAS SHUT-OFF VALVE"?			
Is the signage clearly visible and unobscured?			
Is the signage weather resistant and of contrasting colors?			
Is the signage readable from a distance of 25 feet?			
<b>LP-Gas Storage, Use and Handling</b> (See also OFC Rules 53, 57, 58, 61)			
<b>Containers</b>			
Are only ASME or DOTn mobile LP-Gas containers being used?			

Do all LP-Gas containers installed in the enclosed spaces of the mobile food unit have a maximum allowable working pressure of 312 psi (2.2 MPag) or higher?			
Do all LP-Gas containers installed on the exterior of the mobile food unit have a maximum allowable working pressure of 250 psi (1.7 MPag) or higher?			
Are all propane tanks kept in a secure manner?			
Is the maximum aggregate capacity of all LP-Gas containers in the mobile food unit 200-gallons aggregate water capacity or less?			
<b>Location and Installation</b>			
Are all LP-Gas supply systems installed either outside the vehicle or in a recess or cabinet?			
If in a recess or cabinet, is the recess or cabinet vapor tight to the inside of the vehicle but accessible from and vented to the outside?			
If in a recess or cabinet, are there also vents located near the top and bottom of the enclosure and 3 feet horizontally away from any opening into the vehicle and below the level of the vents?			
Are LP-Gas containers securely mounted on the vehicle or within an enclosing recess or cabinet?			
Are LP-Gas containers secured with non-combustible material or devices?			
Are cylinders located in such a manner as to minimize exposure to excessive temperature rises, physical damage, and/or tampering?			
Are vehicle mounted propane tanks mounted with a minimum 36-inch clearance from the bottom of the tank to the ground?			
Are LP-Gas containers installed on the roof of a mobile food unit? (they cannot be)			
If LP-Gas containers are mounted within the vehicle housing, is the housing secure to the vehicle and are all removable parts of the housing secured to the housing while the mobile food unit is in transit?			
Are all LP-Gas container valves, appurtenances, and connections protected to prevent damage from accidental contact with stationary objects, loose object, stones, mud, and/or ice?			
Are all LP-Gas container valves, appurtenances, and connections protected from damage due to overturn or similar vehicular accident?			
Do LP-Gas cylinders have permanent protection for cylinder valves and connections?			
If LP-Gas cylinders are located on the outside of a mobile food unit, is weather protection provided?			
Are all devices or materials used to secure an LP-Gas container made of non-combustible material?			
<b>Piping and Connectors (All of the following are required on or before December 31, 2018)</b>			
Is all piping installed per NPFA 58 (2014), section 6.9.3?			
Does all steel tubing have a minimum wall thickness of 1.2 mm?			
Is a flexible connector installed between any regulator outlet and the fixed piping system (to protect against expansion, contraction, jarring, and vibration strains)?			
Is there flexibility provided between cylinders and the gas piping system or regulator?			
Are flexible connectors installed in accordance with NFPA 58 (2014), section 6.9.6?			
Are flexible connectors that are installed between apparatus and the piping system installed in accordance with ANSI Z21-69-2015/CSA 6.6 2015?			
If there are any flexible connectors that are longer than the length allowed in the OFC, have they been approved?			
If there are any fuel lines that incorporate hose, have they are approved?			
Are fixed piping systems designed, installed, supported, secured in such a manner as to minimize the possibility of damage due to vibration, strains, or wear, and in such a manner to preclude loosening while in transit?			
Is piping installed in a secure location?			
If piping is installed outside the vehicle, is it under the vehicle and below any insulation or false bottom?			
Is piping fastened or does it have other protection to prevent damage due to vibration or abrasion?			
Is a rubber grommet or equivalent protection installed to prevent chafing at each point where piping passes through sheet metal or a structural member?			
Is gas piping installed so that it enters the mobile food unit through the floor directly beneath or adjacent to the appliance served?			
If a branch line is installed, is there a tee connection located in the main gas line under the floor and outside the vehicle?			
Are all exposed parts of a fixed piping system either of corrosion-resistant material or coated or protected in such a manner as to minimize exterior corrosion?			
Do isolated sections of liquid piping have hydrostatic relief valves and are they installed in accordance with NPFA 58 (2014), section 6.13?			
Have all piping systems (including hose) been pressure tested and proven free of leaks in accordance with NPFA 58 (2014), section 6.14?			