



TOWNSHIP OF MEDFORD

FIRE DIVISION

1 Firehouse Lane ■ Medford, NJ 08055
Administration: (609) 953-3291 ■ Fax: (609) 654-1069
Emergencies: 9-1-1 ■ Web Site: www.medfordfire.org



To Applicant:

Attached please find an application for a permit pursuant to The Uniform Fire Code.

Please fill out the enclosed application in full and return it along with the appropriate permit fee made payable to: **Medford Twp. Division of Fire**

Mail application and fee to: Township of Medford
Fire Division
1 Firehouse Lane
Medford, NJ 08055



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APPLICATION FOR PERMIT

The Uniform Fire Code states:

“Permits shall be required, and obtained from the local enforcing agency for the activities specified in this section, except where they are an integral part of a process or activity by reason of which a use is required to be registered and regulated as a life hazard use. Permits shall at all times be kept in the premises designated therein and shall at all times be subject to inspection by the fire official.” [N.J.A.C. 5:70-2.7 (a)]

Date of application: _____

Location where activity will occur: _____

Date of Event: _____ Time of Event: _____

Applicant Name: _____

Complete Address: _____

Phone # _____ Fax # _____

The above named applicant hereby requests permission to conduct the following activity at the above indicated location: _____

And for the keeping, storage, occupancy, sale, handling or manufacture of the following:

(State quantities for each category to be stored, or used and the method stored or used:)

I hereby acknowledge that I have read this application, that the information given is correct, and that I am the owner, or duly authorized to act in the owner’s behalf and as such hereby agree to comply with the applicable requirements of the fire code as well as any specific conditions imposed by the fire official.

(Applicant Signature)

Note: There are five (5) types of permits. See attached sheets for type and fee.



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Type 1 Permit - \$42.00

1. Bonfires
2. The use of a torch or flame-producing device to remove paint from, or seal membrane roofs on any building or structure.
3. The occasional use of any non-residential occupancy other than Use Groups F, H or S for group overnight stays of persons over 2-1/2 years of age, in accordance with section F-709.0 of the Fire Prevention Code.
4. Individual portable kiosks or displays when erected in a covered mall for a period of less than 90 days, and when not covered by a Type 2 permit.
5. The use of any open flame or flame producing device in connection with any public gathering for purposes of entertainment, amusement or recreation.
6. Welding and cutting operations except where the welding and cutting is performed in areas approved for welding and is registered as a Type B Life Hazard use.
7. The possession or use of explosives or blasting agents other than model rocketry engines regulated under N.J.A.C. 12:194.
8. The use of any open flame or flame-producing device in connection with the training of non-fire service in fire suppression or extinguishment procedures.
9. The occasional use in any building of a multipurpose room with a maximum permitted occupancy of 100 or more for amusement, entertainment or mercantile type purposes.
10. The storage or handling of class I flammable liquids in closed containers of aggregate amounts of more than 10 gallons but more than 660 gallons inside a building or more than 60 gallons but not more than 660 gallons outside a building.
11. The storage or handling of class II or IIIA combustible liquids in closed containers of aggregate amounts of more than 25 gallons but not more than 660 gallons inside a building or more than 60 gallons but not more than 660 gallons outside a building.
12. Any permanent cooking operation that requires a suppression system in accordance with N.J.A.C. 5:70-4.7 (g) and is not defined as a life hazard use in accordance with N.J.A.C. 5:70-2.4.
13. The use as a place of public assembly for a total of not more than 15 days in a calendar year of a building classified as a commercial farm building under the Uniform Construction Code.



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Type 2 Permit - \$166.00

1. Bowling lane resurfacing and bowling pin refinishing involving the use and application of flammable liquids or materials.
2. Fumigation or thermal insecticide fogging.
3. Carnivals and circuses employing mobile structure used for human occupancy.
4. The use of a covered mall in any of the following manners:
 - (a) Placing or constructing temporary kiosks, display booths, concession equipment or the like in more than 25 percent of the common area of the mall
 - (b) Temporarily using the mall as a place of assembly
 - (c) Using open flame or flam devices
 - (d) Displaying liquid or gas fueled powered equipment or
 - (e) Using liquefied petroleum gas, liquefied natural gas, and compressed flammable gas in containers exceeding 5 pound capacity.
5. Storage outside of buildings of LP-gas cylinders when a part of a cylinder exchange program.

Type 3 Permit - \$331.00

1. Industrial processing ovens or furnaces operating at approximately atmospheric pressure and temperature not exceeding 1400 degrees Fahrenheit which are heated with oil and gas fuel or which contain flammable vapors from the product being processed.
2. Any wrecking yard or junk yard or
3. The storage or discharge of fireworks.

Type 4 Permit - \$497.00

1. Storage or use at normal temperature and pressure or more than 2000 cubic feet or flammable compressed gas or 6000 cubic feet or non-flammable compressed gas.
2. The production or sale of cryogenic liquids; the storage or use of more than 10 gallons of liquid oxygen, flammable cryogenic liquids or cryogenic oxidizers; or the storage of more than 500 gallons of non-flammable, non-toxic, cryogenic liquids.



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3. The storage, handling and processing of flammable, combustible and unstable liquids in closed containers and portable tanks in aggregate amounts of more than 660 gallons.
4. To store or handle (except medicines, beverages, foodstuffs, cosmetics and other common consumer items when packaged according to commonly accepted practices):
 - (a) More than 55 gallons of corrosive liquids
 - (b) More than 500 pounds of oxidizing materials
 - (c) More than 10 pounds of organic peroxides
 - (d) More than 500 pounds of nitro methane
 - (e) More than 1000 pounds of ammonium nitrate
 - (f) More than micro curie of radium not contained in a sealed source
 - (g) More than one mill curie of radium or other radiation material in a sealed source or sources
 - (h) Any amount of radioactive material for which the specific license from the Nuclear Regulator Commission is required, or
 - (i) More than 10 pounds if flammable solid
5. The melting, casting heating, treating, machining or grinding of more than 10 pounds of magnesium per working day or

Type 3 Permit - \$1380.00

1. Reserved



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March 1st, 2009

Effective immediately, all enclosed mobile cooking units shall conform to the 2006 International Fire Code New Jersey Edition, Mechanical subcode of the New Jersey State Uniform Construction Code and NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. The following includes but is not limited to the requirements for mobile cooking units. Additional requirements can be found at: http://www2.iccsafe.org/states/06NewJerseyFire/Fire_Code/NJ_Fire_Frameset.html

If a permit inspection reveals the mobile unit or site conditions are not in compliance with the proper codes fire codes, construction codes or Township ordinances, the permit will be revoked and mobile unit shall leave the event.

N.J.A.C. 5:70-3 SECTION 609 COMMERCIAL KITCHEN HOODS

Definition – Commercial Cooking Appliances:

Appliances used for heating or cooking food which will produce grease vapors, steam, fumes, smoke or odors that are required to be removed through a local exhaust system. Such appliances include deep fat fryers; upright broilers; griddles; broilers; steam-jacketed kettles; hot-top ranges; under-fired broilers (char broilers); ovens; barbeques; rotisseries; and similar appliances.

N.J.A.C. 5:70-3, 609.1 General:

Commercial kitchen exhaust hoods including those in mobile enclosed units shall be maintained in accordance with the requirements of the mechanical subcode of the Uniform Construction Code and NFPA 96.

N.J.A.C. 5:70-3, 609.2 Maintenance:

Commercial kitchen exhaust systems shall be cleaned to remove deposits of residue and grease in the system at intervals specified in the cleaning schedule required to be submitted in accordance with Section 609.2.1. Thorough cleaning of ducts, hoods and fans shall require scraping, brushing or other positive cleaning methods.

N.J.A.C. 5:70-3, 609.2.1 Cleaning schedule:

Where a cleaning schedule is not on file, the fire official shall require a schedule to be submitted, indicating the method of cleaning and the time intervals between cleanings.

N.J.A.C. 5:70-3 SECTION 904 FIRE PROTECTION SYSTEMS

N.J.A.C. 5:70-3, 904.1 General:



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Automatic fire-extinguishing systems, other than automatic sprinkler systems, shall be inspected, tested and maintained in accordance with the provisions of this section and the applicable referenced standards.

N.J.A.C. 5:70-3, 904.2.1 Commercial hood and duct systems:

Each required commercial kitchen exhaust hood and duct system required by Section 609 to have a Type I hood including mobile enclosed cooking operations shall be maintained in accordance with this code.

N.J.A.C. 5:70-3, 904.3 Installation:

Automatic fire-extinguishing systems shall be installed in accordance with the fire subcode of the Uniform Construction Code.

N.J.A.C. 5:70-3, 904.11 Commercial cooking systems:

The automatic fire-extinguishing system for commercial cooking systems shall be of a type recognized for protection of commercial cooking equipment and exhaust systems of the type and arrangement protected. Pre-engineered automatic dry- and wet-chemical extinguishing systems shall be tested in accordance with UL 300 and listed and labeled for the intended application. Other types of automatic fire-extinguishing systems shall be listed and labeled for specific use as protection for commercial cooking operations. The system shall be installed in accordance with this code, its listing and the manufacturer's installation instructions. Automatic fire-extinguishing systems of the following types shall be installed in accordance with the referenced standard indicated, as follows:

- 1) Carbon dioxide extinguishing systems, NFPA 12.
- 2) Automatic sprinkler systems, NFPA 13.
- 3) Foam-water sprinkler system or foam-water spray systems, NFPA 16.
- 4) Dry-chemical extinguishing systems, NFPA 17.
- 5) Wet-chemical extinguishing systems, NFPA 17A.

Exception: Factory-built commercial cooking recirculating systems that are tested in accordance with UL 710B and listed, labeled and installed in accordance with Section 304.1 of the mechanical subcode of the Uniform Construction Code.

N.J.A.C. 5:70-3, 904.11.1 Manual system operation:

A manual actuation device shall be located at or near a means of egress from the cooking area a minimum of 10 feet (3048 mm) and a maximum of 20 feet (6096mm) from the kitchen exhaust system. The manual actuation device shall be installed not more than 48 inches (1200 mm) nor less than 42 inches (1067 mm) above the floor and shall clearly identify the hazard protected. The manual actuation shall require a maximum force of 40 pounds (178 N) and a maximum movement of 14 inches (356 mm) to actuate the fire suppression system. Exception: Automatic sprinkler systems shall not be required to be equipped with manual actuation means.

N.J.A.C. 5:70-3, 904.11.2 System interconnection:

The actuation of the fire extinguishing system shall automatically shut down the fuel or electrical power supply to the cooking equipment. The fuel and electrical supply reset shall be manual.

N.J.A.C. 5:70-3, 904.11.3.1 Ventilation system:

Commercial-type cooking equipment protected by an automatic carbon dioxide extinguishing system shall be arranged to shut off the ventilation system upon activation.



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N.J.A.C. 5:70-3, 904.11.5 Portable fire extinguishers for commercial cooking equipment:

Portable fire extinguishers shall be provided within a 30-foot (9144 mm) travel distance of commercial-type cooking equipment. Cooking equipment involving vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher.

N.J.A.C. 5:70-3, 904.11.5.1 Portable fire extinguishers for solid fuel cooking appliances:

All solid fuel cooking appliances, whether or not under a hood, with fireboxes 5 cubic feet (0.14 m³) or less in volume shall have a minimum 2.5-gallon (9 L) or two 1.5-gallon (6 L) Class K wet-chemical portable fire extinguishers located in accordance with Section 904.11.5.

N.J.A.C. 5:70-3, 904.11.5.2 Class K portable fire extinguishers for deep fat fryers:

When hazard areas include deep fat fryers, listed Class K portable fire extinguishers shall be provided as follows:

- 1) For up to four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: One Class K portable fire extinguisher of a minimum 1.5 gallon (6 L) capacity.
- 2) For every additional group of four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: One additional Class K portable fire extinguisher of a minimum 1.5 gallon (6 L) capacity shall be provided.
- 3) For individual fryers exceeding 6 square feet (0.55 m²) in surface area: Class K portable fire extinguishers shall be installed in accordance with the extinguisher manufacturer's recommendations.

N.J.A.C. 5:70-3, 904.11.6 Operations and maintenance:

Commercial cooking systems, including mobile enclosed cooking operations, shall be operated and maintained in accordance with this section.

N.J.A.C. 5:70-3, 904.11.6.1 Ventilation system:

The ventilation system in connection with hoods shall be operated at the required rate of air movement, and classified grease filters shall be in place when equipment under a kitchen grease hood is used.

N.J.A.C. 5:70-3, 904.11.6.2 Grease extractors:

Where grease extractors are installed, they shall be operated when the commercial-type cooking equipment is used.

N.J.A.C. 5:70-3, 904.11.6.3 Cleaning:

Hoods, grease-removal devices, fans, ducts and other appurtenances shall be cleaned at intervals necessary to prevent the accumulation of grease. Cleanings shall be recorded, and records shall state the extent, time and date of cleaning. Such records shall be maintained on the premises.

N.J.A.C. 5:70-3, 904.11.6.4 Extinguishing system service:

Automatic fire-extinguishing systems shall be serviced at least every 6 months and after activation of the system. Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the fire code official upon completion.