



TYNGSBOROUGH FIRE DEPARTMENT

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FOOD TRUCK/VENDOR REQUIREMENTS

THE FOLLOWING IS REQUIRED IF COOKING DURING EVENTS WITHIN THE TOWN OF TYNGSBOROUGH:

- Permit issued by the Fire Department (if cooking with propane)
- Tyngsborough Fire Department Inspection (the day of the event, after complete set-up)
- ~~Permit Fee (\$50.00)~~
- One of the following extinguishers per cooking appliance and food type is required:

K-type extinguisher, minimum size: 6 Liter, 1.5-gallon type, is required if:

- Cooking with oil, animal fat or using deep fat fryers, including woks
- Any cooking that produces grease laden vapors (burgers, sausages, shaved steak, fried dough etc....)

ABC type extinguisher, minimum size: 5 LB, is required if:

- Cooking non-grease laden producing food
- Using warmers, sterno tray warmers, stew pots, crockpots
- When cooking without grease, animal fat and oil

NOTE: If using a charcoal grill, the vendor must have a metal can/barrel to properly dispose of the ashes

INSPECTION REQUIREMENTS:

- On the day of the event, after set up is complete, all propane tanks will be checked for proper connection and leaks. Propane tanks shall be inspected for proper storage (in a milk crate or similar) while in and out of use. All extinguishers will be inspected for proper type and current inspection tags.
- Cooking equipment/appliance must be used in a safe manner as to not create a condition to promote fire spread.
- Proper spacing between trucks, trailers and carts must be maintained per 527 CMR 1

SMOKE and CARBON MONOXIDE DETECTORS SAVE LIVES