



Mobile Food Vending (including Food Trucks) Fire Permit

68C

Submit your application online at www.MyBuildingPermit.com.

- [Create a new Property Owner or Professional Account](#), if you do not have an existing account.
- 1. **Application type:** Fire
- 2. **Project type:** Any Project Type
- 3. **Activity type:** Special
- 4. **Scope of work:** Mobile Food Trucks

Food Truck permit - \$214.65 plus 5% tech fee (2022 fee) (50% fee reduction with permit from neighboring jurisdiction – upload copy of your permit from neighboring jurisdiction with your application to receive discount)

***Permit fee is due prior to permit issuance**

Operation of mobile food vending or mobile food preparation vehicles (“food truck”) which includes cooking facilities requires a fire code operational permit and a fire safety inspection, as well as a Bothell business license.

- Trucks requiring a Fire Permit are those producing grease laden vapors, those which have a hood suppression system or those which are actively frying. **Food trucks performing warming only are not required to have a fire permit.**
- A separate permit is required per food truck.
- Approximate permit processing time is 1-2 weeks.
- Additional zoning requirements apply to all food trucks and mobile food vendors, see [BMC 12.06.060.A.3](#)

Required Submittal Document: Site location plan, including depiction of mobile food truck location, vending vehicle dimensions and description of uses.

Optional Submittal Document: Upload copy of permit from neighboring jurisdiction, if applicable, to receive fee discount.

Guidelines for Mobile Food Prep Vehicles (Food Trucks)

Please ensure your mobile food facility meets the requirements listed below:

- A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease-laden vapors.
- Commercial kitchen exhaust hoods shall comply with the requirements of the International Mechanical Code. Hoods shall be inspected, tested, and maintained in accordance with NFPA 96. (Every 6 months, with documentation from the company that conducted the inspection and certification indicating the date and status of the inspection.)
- Have an approved 2-A:20-B:C and type K-rated fire extinguisher.
- A maximum of two LP-gas containers (100 lbs. each) with a total aggregate water capacity of 200 lbs. is permitted at one mobile food facility.
- LP-gas cylinders shall be secured in an approved manner in an upright position. LP-gas cylinders shall not be stored within the facility at any time. If stored within a compartment, the compartment shall have approved venting directly to the exterior and must not allow venting to the interior of the facility at any time.
- If LP-gas storage is added to the rear of the facility, an appropriate approved bumper shall be added to the rear of the facility to provide adequate impact protection.
- Mobile food facilities shall not be located within 10 feet of buildings, tents, canopies, or membrane structures or within 10 feet of any other mobile food facility. Exception: Reduce to 5 feet for events when parked on the street.
- Extension cords must be heavy-duty (12- to 14-gauge wire) and listed for outdoor use.
- Fire lanes are not to be blocked or restricted at any time.

