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COMMUNITY DEVELOPMENT DEPARTMENT

**APPLICATION FOR PERMIT
Food Truck in Public R.O.W.**

Business Name: _____

Business Owner's Name: _____

Business Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Email: _____

Dates / times requested: _____

Location requested (A or B): _____

I am familiar with the provisions of the regulations required by the Village of Cary and agree to conform to and follow said regulations.

Signature: _____ Date: _____

Fee: \$50.00 for each Date Requested

OFFICE USE ONLY

Permit Fee: \$50 x ___ days = \$ _____

Permit Number: _____

Approved By: _____

Issued Date: _____



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FOOD TRUCK OPERATOR REQUIREMENTS

Village Permit:

- Each Food Truck Operator shall apply for a permit with the Community Development Department. The permit fee is \$50.00 per requested night.

General Regulations:

- The Village reserves the right to deny any application if there are concerns regarding public safety, traffic circulation, and/or conflict with other community events/activities.
- No more than three (3) food trucks may operate in the downtown on the same day, except for Village-approved events.
- Food trucks may only operate between the hours of 6:00 a.m. to 10:00 p.m. at the pre-approved locations.
- Food trucks may only be parked for operation in pre-approved Village locations as shown on application.
- The appropriate McHenry County Health Department license must be displayed during food truck operations.
- Food trucks must comply with the Illinois Fire Code, McHenry County Health Code and the regulations outlined in the permit application.
- Food trucks must provide receptacles for refuse and proper disposal of all waste.
- Food trucks must comply with all noise regulations of the Village.
- Food trucks may not provide seating or tables for their customers, with the exception of Village-approved events.

Requirements by the Cary Fire Protection District:

Permit requirements apply to all Mobile Food Vehicles that are equipped with either propane or electric appliances that produce smoke or grease laden vapors:

- Liquid propane gas containers shall be stored within a suitable enclosure and protected against tampering.
- The propane storage compartment shall be properly ventilated with at least two vents (one top of compartment and one bottom of compartment).
- The relief valve discharge from the propane cylinder shall be not less than 3 ft., measured horizontally along the surface of the vehicle to:
 - a. Openings in the vehicle.
 - b. Propane burning appliance intake or exhaust vents.
 - c. All internal combustion exhaust terminations.
- All cooking appliances shall be listed for use with propane.
- Manual shutoff valves on gas lines are required at the point of use (the appliance) and the supply and readily accessible.
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over.
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system.
- Metal flex hose must not penetrate through walls, floor or ceiling to the interior of the vehicle. Rigid pipe must be used to penetrate solid assemblies.
- A Type I listed commercial kitchen exhaust hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease-laden vapors.



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- Each required commercial kitchen exhaust hood and duct system shall be protected with an approved automatic fire extinguishing system. Ansul R-102 or a Class K Fire Suppression System meeting UL300 Listings and Standards. System to have current semi-annual inspection tag.
- The mobile food vehicle must also be equipped with a working ventilation system that meets the requirements of NFPA 96. This ventilation system must be in operation at all times when the cooking equipment on the vehicle is being used.
- All mobile food vehicles must be equipped with a working carbon monoxide detector.
- Combustible materials shall be kept a minimum of 3 feet from cooking surfaces or open flames.
- A Class K Fire Extinguisher shall be provided.
- A 10 lb. Class ABC rated Fire Extinguisher shall be provided in the cooking area.
- If the food truck uses a generator, the generator exhaust must comply with the following:
 - a. Shall be located within the designated parking space.
 - b. At least 10 ft in all directions from openings and air intakes.
 - c. At least 10 ft from every means of egress.
 - d. Directed away from all buildings.
 - e. Directed away from all other cooking vehicles and operations.
- Exits from Food Trucks shall not be obstructed.
- All food truck vehicles shall have an inspection by Cary Fire Protection District Personnel prior to the first use in the Village and annually thereafter.

Approved Food Truck Operation Locations:

