



## **MOBILE FOOD VENDORS** **General Fire Safety Requirements**

Food Vendors shall meet requirements defined in NFPA 96. In addition, this guideline outlines specific fire requirements for food vendors and is provided to eliminate or reduce last minute delays to vendors applying for approval.

- All mobile food vendors require a City of North Vancouver Business License. To obtain approval for a business license all mobile food vendors are required to be inspected by the Fire Department for items specified in this bulletin, and to have BC Safety Standards Act certification marks for Electrical and Gas.
- All tents and awnings shall have flame resistance conforming to CAN/ULC S-109, and identified as such with a factory label (regardless of clearances - NO exceptions). Flame retardant treatments to tents and awnings shall be renewed as often as required to meet the match test of NFPA 705. No visible grease permitted on tents and awnings.
- All appliances are required to have appropriate certification and/or listing (e.g. CSA, CAN/ULC).

### **Fire Extinguishers:**

- All commercial deep fryers are required to have a portable Class K wet chemical extinguisher.
- Vendors using heating or cooking units shall provide for their own use at least one portable multi-purpose extinguisher (minimum 10 pound 4A-40BC rated). Fire Extinguishers must be visible, accessible, may not sit on ground, and must be within 30 feet of cooking area.
- Vendors using solid fuel cooking appliances shall have a 2A rated water-type extinguisher or a 6L wet chemical fire extinguisher listed for Class K fires.

### **Servicing Requirements:**

- All commercial cooking suppression systems must be tagged by a qualified ASTT service technician within the past 6 months, have no deficiencies on the tag, and be in approved operating condition (e.g. lineup, nozzles, manual pull, signage).
- All commercial cooking exhaust hoods and ventilation systems must have required filters and trays installed at all times (mesh filters are not permitted), have been cleaned and serviced by a qualified ASTT service technician within the past 6 months, have no deficiencies on the tag, and have no evident grease accumulation.
- All extinguishers to have a current service tag completed by a qualified ASTT service technician.



## Installation:

- All commercial cooking units that create grease laden vapours (deep fryers, burners, grills, etc.) in trailers or trucks shall have an automatic suppression system meeting ANSI/UL 300 or ULC/ORD-C 1254.6, and a ventilation system conforming to NFPA 96, as per BC Fire Code 2.6.1.9.
- Stand-alone stove or burners and self-contained cooking appliances located outside shall be supported on an approved base or non-combustible surface and kept away from combustibles (do not place directly on ground). No folding tables with oil cooking on top.
- Propane cylinders and tanks shall be secured to a permanent surface to prevent tipping and located away from cooking and heat devices as per gas code.
- No unattached (spare) propane tanks or fuel cans are permitted in cooking area, in public access areas or in areas where there is an operational generator.
- Temporary electrical power, generators, and any connections to vendors must be proper gauge, properly rated (e.g. CSA, CAN/ULC), protected from weather and vehicle traffic and restricted from public access – do not use damaged cords. No household extension cords.
- Generators may require a noise cover or acceptable non-combustible housing depending on location. Combustible items may not be placed on generators in contact with hot surfaces e.g. tarps. Generator may not operate in an area where there are spare propane or fuel tanks.

*Information contained here is subject to change without notice. Issued March 20, 2015.*