



MOBILE FOOD VENDORS – ACCEPTABLE GUIDELINES

Any operator of a mobile food vending unit that is used outdoors for the preparation and dispensing of food and/or beverages and that contains cooking appliances or associated equipment, may have to comply with these guidelines. Mobile food vending will include cooking facilities, apparatus or equipment contained within but not limited to:

- Self-propelled trucks and vehicles,
- Trailered units,
- Carts, and
- Any outdoor cooking processes directly associated to the above

1. GENERAL SAFETY

- All tents and awnings, including other fabrics attached to the vehicle, shall have flame resistance conforming to CAN/ULC S-109, and identified as such with a factory label (regardless of clearances). 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 is permitted on tents and awnings.
- Temporary electrical power, generators and any connections to vendors must be of proper gauge, properly rated (eg; CSA, CAN/ULC), protected from weather and vehicle traffic, properly grounded, restricted from public access and utilized as per manufacturers specifications. Do not use damaged cords. No household extension cords permitted.
- Adequate egress shall be provided (for all staff) from the kitchen preparation area of the vehicle to an open public thoroughfare.
- Check that there is a clearance of at least 3m away from buildings, structures, vehicles and any combustible materials.
- Verify fire department vehicular access is provided for fire lanes and access roads and ensure clearance is provided for the fire department to access fire hydrants and fire department connections.
- Appliances should have a clearance of 18" from combustible materials.
- Ensure that workers are trained in the proper use of portable fire extinguishers, proper method of shutting off fuel sources, proper procedure for notifying the local fire department, proper procedure for how to perform simple leak tests on gas connections.
- Ensure there is no public seating within the food truck.
- Do not leave cooking equipment unattended while it is still hot.
- Operation of cooking equipment should be done only when all windows, service hatches and ventilation sources are fully opened.
- Any oils or grease used for cooking should be adequately cooled prior to movement of the mobile unit.



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2. GENERAL REQUIREMENTS & STANDARDS

- A valid Business License, if applicable, is required prior to operating in each municipality.

- All mobile food vendors are to be inspected annually and display the appropriate GVFCa inspection sticker. The completed inspection report will be kept in the vehicle for review by local Fire Departments.

- A Food Permit to operate shall be obtained from the local Health Authority.

- Trucks, trailers and/or carts shall display a certified Technical Safety BC inspection tag verifying that gas and electrical operation has been approved.

- All appliances are required to have appropriate certification and/or listing (ie; CSA, ULC, Technical Safety BC).

- Vendors using heating or cooking units shall provide, for their own use, at least one 10lb portable multi-purpose fire extinguisher with a rating of not less than 4A-40:BC. Extinguishers must be visible, assessable, mounted and must be within 30 feet of the cooking area.

- All commercial deep fryers or other cooking processes using oil are required to have a portable Class K wet chemical extinguisher.

- All solid fuel appliances, whether under a hood or not, with fire boxes of 0.14 m³ (5 ft³) volume or less shall have at least a listed 2-A rated water spray fire extinguisher or a 6 L (1.6 gal) Class K wet chemical extinguisher.

- All commercial cooking units that create grease laden vapors (deep fryers, burners, grills, etc) in trailers or trucks shall have an automatic suppression system meeting ANSI/UL300 or ULC/ORD-C 1254.6, and a ventilation system conforming to NFPA 96, as per BC Fire Code 2.6.1.9.

- The automatic suppression system shall be interconnected to an electrical contact and/or fuel shut off, so if the system is discharged the gas valve will close and the electricity or fuel to the appliances will be shut off.

- Stand-alone stoves or burners and self-contained cooking appliances located outside should be supported on an acceptable sturdy base and table, approved by the AHJ, with a minimum 1 meter clearance from combustibles. Appliances shall not be placed directly on the ground.

3. SERVICE

- While some municipalities do have a requirement with respect to ASTT servicing, in order to obtain a GVFCa approval sticker, ASTT servicing must be complete. Local jurisdictions may allow you to operate, but will not be able to provide you with multi-jurisdictional approval.

 - All service reports shall be kept with the vehicle for review by the local Fire Department.

 - All commercial cooking suppression systems shall 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 (eg: lineup, nozzles, manual pull, signage).

 - All commercial cooking exhaust hoods and ventilation systems shall have required filters and trays installed at all times (mesh filters not permitted) and have been cleaned and serviced by a qualified ASTT service technician within 6 months, have no deficiencies on the tag, and have no evident grease accumulation.

 - Extinguishers to have current service completed by an ASTT tech and be in compliance with NFPA 10.
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4. FUEL SAFETY

a) Solid Fuels

- Solid fuel should not be stored within 3 ft of any cooking appliance or above any heat producing appliance or vent.

- Solid fuel should not be stored near any combustible/flammable liquids, ignition sources, chemicals, food supplies or packaged goods.

- Fire debris should be removed from the firebox at regular intervals and at least once a day.

- Removed fire debris should be placed in a closed metal container located at least 3 ft from any cooking appliance.

- Solid fuel should not to be stored within the path of ash removal or near moved ashes.

b) Propane

- Separation is to be maintained between propane cylinders and ignition sources as per BC Gas Safety Regulation.

- Propane cylinders and tanks shall be secured to a permanent surface to prevent tipping, not be stored in an exit or access to an exit, and located away from cooking and heat devices as per BC Gas Safety Regulation.

- No unattached or spare propane tanks or fuel cans are permitted in cooking area, in public access areas, or in areas where there is an operational generator.

- Ensure that the main shutoff valve on all propane cylinders are readily accessible.

- Inspect propane systems prior to each use and perform leak testing on all connections.

- Document leak testing and make documents available for review by the authorized official.

- Close propane supply valves and propane container valves when equipment is not in use.

c) Generator, Refueling & Fuel Storage

- Ensure that exhaust from engine-driven source of power is at least 3m in all directions from openings and air intakes, 3m from all means of egress, directed away from all buildings and directed away from all other cooking vehicles and operations.

- No storage of combustible liquids (portable gas cans) are permitted inside of an operational food truck.

- Ensure that refueling is only done during non-operational hours, and that engine-driven sources of power are shut down and cool to the touch prior to refueling from a portable container.

- Portable gasoline cans are to be certified, maintained in good repair and stock fittings shall remain intact.

- Generators may require a noise cover or acceptable non-combustible housing depending on location and be in good repair. Combustible items may not be placed on generators in contact with hot surfaces (ie; tarps). Generator may not operate in an area where there are spare propane or fuel tanks.

- Ensure that engine-driven sources of power are separated from the public by barriers, such as physical guards, fencing or enclosures.
