

MOBILE FOOD VENDORS (TRUCK OR TRAILER)

VENT HOODS

- Hoods must be provided and constructed of No. 20 MSG(0.94mm) stainless steel or No. 18 MSG (1.09mm) steel.
- NO galvanized metal is acceptable.
- All seams and joints must be liquid tight.
- All hoods must be vented to the exterior of the vehicle by one of the following methods:
 - Venturi Vent
 - A listed Electric Fan

FUEL SUPPLY FOR COOKING EQUIPMENT

- The TSSA Mobile Food Service Equipment Form must be current within 12 months with no alterations to the vehicle.
- This annual inspection by a qualified propane fitter ensures basic fuel safety.

FIRE PROTECTION

- All vent hoods are to be equipped with the automatic fixed extinguishing systems installed and certified by qualified service technician.
- These systems must be serviced and tagged bi-annually by a qualified service technician.
- At least one portable fire extinguisher of the proper rating and type must be installed in the vehicle.
- These extinguishers must be serviced and tagged annually by a qualified service technician.

EXITING

- A clear accessible exit of not less than .900 metres wide, must be maintained at all times from the interior of the vehicle.

CHECKLIST

- Business License (Green Form)
- TSSA Mobile Food Service Form
- Fire Extinguisher with Tag
- Proof of Tent Fire Retardant
- Ensure propane tanks are not expired
- All equipment is in good repair
- Confirm onsite inspection time with the event organizers

Kitchener Fire Prevention Division

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City of Kitchener Fire Department

Public Events: Fire Safety Requirements for Vendors

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GENERAL CAVEATS

The requirements listed in each of the headings below are taken from the applicable regulations and legislation, for the convenience of the display booth operator. Details of specific regulations may be found on the OFM or TSSA websites. It is the booth operators responsibility to ensure compliance with all regulation.

BOOTH/TENT LOCATION AND PLACEMENT

- Booths and associated equipment shall be located a minimum of three metres from any permanent structure.
- Cooking booths must be separated from non-cooking booths by three metres.
- Exit openings for booths will be a minimum of .900 metres wide and 2.03 metres in height.
- Location does not interfere with adjacent buildings, such as blocking entrances or fire department connections.

BOOTH MATERIALS

- All fabric or pliable canopy covers, side/back drops and decorative material must conform to CAN/ULC-S109-M, "Flame Tests of Flame-Resistant Fabrics and Films."
- A tent or group of tents that is, more than 60m² (646 ft²) in aggregate ground area, attached to a building, or constructed within 3m (9'-10") of any structure requires a Building Permit.

COOKING EQUIPMENT

- Each piece of equipment shall have either a completed TSSA Mobile Food Service Equipment Form or be newly purchased with receipts; either must be current within the last 12 months.
- Cooking equipment not using pressurized fuels shall be constructed in accordance with good engineering principals and be in good repair.
- Cooking equipment that does not have open flame shall be permitted to be located

adjacent to or under the leading edge of a flame retardant canopy, provided there is vertical clearance not less than 1.5 metres from the cooking surface to the closet portion of the canopy.

- Flame producing equipment will be evaluated on an individual basis, but shall not be permitted under or adjacent to a canopy where clearances are less than 1.5 metres or flare ups may be expected.
- Deep-fryers shall not be located near or under any vehicle, shelter, tent or canopy; unless a fixed extinguishing system is provided.
- Fryers shall not be located closer than .5 metres to any flame producing appliance.
- All equipment shall be stable and all hot surfaces shall be made inaccessible to the public.

PRESSURIZED FUEL CYLINDERS

- Fuel containers shall be located on the exterior of cooking booths.
- Stored in an area that provides protection from tampering.
- Stored in an area free from vehicular or mobile equipment travel, or protected by barriers or the equivalent.
- Placed so that the cylinder is at least 3 ft (1 m) horizontally from any building opening, and is at least 10 ft (3 m) horizontally from any air intake or air-moving equipment;
- Stored in an area where "NO SMOKING" signs are prominently displayed.
- Where 100Lb cylinders are used, they must be at least 10ft(3m) from any appliances.
- Spare 100Lb cylinders shall be stored at a location physically and remotely separated from the public.

FIRE EXTINGUISHERS

- Every cooking booth must be equipped with a minimum 2A10BC rated portable fire extinguisher. Deep-fry cooking operations require a six-litre "K-class" extinguisher.
- All display booths and tents, where no cooking is occurring, shall be equipped with

a minimum 2A5BC rated portable fire extinguisher.

- Where display booths are not equipped with any fuel fired appliances or electricity, the requirement for an extinguisher may be waived by the inspector.
- Extinguishers must be visible and easily accessible.
- All extinguishers must have been serviced within the last year and have a service tag attached, and they must be serviceable.

HOUSEKEEPING

- The Fire Department encourages the use of non-combustible materials in the cooking area.
- Combustible materials such as napkins or plates shall not be stored adjacent to or above heat producing devices.
- Cooking appliances in operation shall not be left unattended.
- All trash containers must be made of non-combustible material and should be emptied regularly.
- Cooking surfaces should be cleaned regularly to prevent the build-up of grease.
- Avoid wearing loose-fitting clothing when cooking.

LIQUID OR PRESSURIZED GAS FUELLED PORTABLE HEATERS

- Portable heating equipment may be used indoors only when installed and maintained by persons holding valid TSSA certification.
- Construction styled heaters may never be used indoors when the general public is present.
- **Construction style heaters are not designed nor are they permitted to be used to warm the general public under any circumstances.**
- These types of units are used primarily to warm or dry buildings during construction.