



**Contact Information:** Fire Prevention Division

Telephone: 905 640-9595 (non-emergency)

Fax: 905 640-9517

Email: [wsfes@townofws.ca](mailto:wsfes@townofws.ca)

## Food Vendors – Fire Safety Bulletin

### GENERAL

Generally, food stands and mobile food trucks are not permitted on municipal property. Exceptions include special events on Town lands. Authorization to operate on Town lands shall be approved by the Town of Whitchurch-Stouffville.

There are stringent TSSA requirements when it comes to “mobile food service equipment” (MFSE). These requirements include, but are not limited to, annual inspections by licensed gas technicians, “approval” of equipment, components and appliances, interlocks between mechanical exhaust and fuel supply lines, etc. TSSA Director’s Order FS-056-06 addresses these requirements.

Public Health requirements may also be applicable. These requirements may include the need for a sink with running water.

### GENERAL FIRE SAFETY – APPLIES TO ALL:

#### Clearances:

- A minimum of three meters (10ft.) clearance away from buildings, structures, vehicles, and any other combustible material.
- Placement does not obstruct access for fire department vehicles
- Placement does not obstruct fire hydrants, emergency exits, and fire department connections.

#### General Safety:

- Any cooking activity within an enclosed tent is prohibited.
- All appliances are required to have appropriate certification and/or listing (e.g. CSA, CAN/ULC).
- Egress – aisle/pathway from within truck/trailer shall be freely passable during operation to ensure the safe evacuation of personnel.
- Propane cylinders and tanks shall be secured to a permanent surface to prevent tipping and located away from cooking and heating devices.
- No unattached (spare) propane tanks or fuel cans permitted in cooking areas, 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 shall not be stored on generators in contact with hot surfaces e.g. tarps. Generators may not operate in an area where there are spare propane or fuel tanks.

## Food Vendors – Fire Safety Bulletin

### FOOD TRUCKS/TRAILERS:

#### Fire Protection:

- Public access is prohibited within any food truck/trailer used for cooking.
- All commercial cooking that **creates grease-laden vapours** (deep fryers, burners, grills, etc.) in trailers or trucks shall have an automatic fire suppression system meeting ANSI/UL 300 or ULC/ORD-C 1254.6, and a ventilation system conforming to NFPA 96.

#### Service Requirements:

- All commercial cooking suppression systems must be tagged by a qualified service technician within the past 6 months, have no deficiencies, 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), and have no evident grease accumulation.
- All portable fire extinguishers must be tagged by a qualified service technician within the past 12 months, have no deficiencies and be in approved operating condition.
- Annual safety inspection by a licensed gas technician, all identified deficiencies must be corrected. (TSSA) The technician must provide the owner/operator with a completed copy of the inspection certificate and an information fact sheet as per TSSA.

#### Fire Extinguishers:

- Class K (6L) wet chemical extinguisher and;
- At least one portable multi-purpose fire extinguisher (minimum 5 pound 2A-10BC rated).
- Vendors using solid fuel (wood/charcoal) cooking appliances shall have a 2A rated water-type extinguisher or a wet chemical fire extinguisher listed for Class K fires.

This document has been produced to assist food vendors with achieving a minimum level of fire safety. Requirements noted above are subject to change and/or additional requirements maybe necessary.

## Food Vendors – Fire Safety Bulletin

### FOOD STANDS/CARTS:

#### Fire Protection:

- All tents with four open sides (thereby becoming a canopy) will be NFPA 701 compliant or of similar fire resistant material and identified as such with a factory label. 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.
- Cooking equipment that produces grease-laden vapours that are subject to being protected with automatic fire-extinguishing system(s) include , but not limited to, deep fryers, ranges, griddles, broilers, woks, tilting skillets, and braising pans. (NFPA 96 – 10.1.2)  
NOTE: Cooking operations producing insignificant amounts of smoke or grease-laden vapours are to be controlled by other approved measurers maybe found acceptable to the Chief Fire Official.
- Public access is prohibited under any tent used to cover cooking.
- Stand-alone stove, burners and self-contained cooking appliances shall be protected from access by the public (*tables, fencing, guards, etc.*)
- 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.

#### Service Requirements:

- All portable fire extinguishers must be tagged by a qualified service technician within the past 12 months, have no deficiencies and be in approved operating condition.
- Annual safety inspection by a licensed gas technician, all identified deficiencies must be corrected. (TSSA) The technician must provide the owner/operator with a completed copy of the inspection certificate and an information fact sheet as per TSSA.

#### Fire Extinguishers:

*Fire Extinguishers must be visible, accessible, and must be within 3 meters (10ft.) of cooking area.*

- Vendors using heating or cooking units shall provide for their own use at least one portable multi-purpose extinguisher (minimum 5 pound 2A-10BC rated).
- Vendors using solid fuel (wood/charcoal) cooking appliances shall have a 2A rated water-type extinguisher or a 6L wet chemical fire extinguisher listed for Class K fires.

<p>This document has been produced to assist food vendors with achieving a minimum level of fire safety. Requirements noted above are subject to change and/or additional requirements maybe necessary.</p>
---