

Mobile Cooking Operations & Food Trucks

Fire Inspection & Certification Information Package



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General Information

As with any food service establishment, mobile cooking operations (food trucks) have open flames, hot equipment, electrical connections, cooking oils, propane, flammable liquids, cleaning chemicals, engine oil and combustible products which provide all the ingredients for a fire ready to spread out of control.

A fire can devastate your mobile food business, leading to lost revenues, potential permanent closure or worse, personal injury or death. A fire inspection conducted annually on your food truck can reduce these potential effects from fire and health-related risks.

Any operator of a mobile food vending unit that is used outdoors for the preparation and dispensing of food or beverages and that contains cooking appliances or associated equipment must comply with the minimum requirements under the National Fire Code (Alberta Edition, 2019) and Safety Codes Act for Mobile Cooking Operations (MCO).

The City of Beaumont requires all mobile food vending units (food trucks) to complete a satisfactory Fire Inspection and obtain an Inspection Certificate prior to working in the municipality.

How to Apply:

1. **Complete your permit application.** A copy of the application can be found at: www.beaumont.ab.ca/foodtrucks.
2. **Submit your application to** BFDinfo@beaumont.ab.ca. A fire prevention officer will review your application and contact you within two business days with their decision.
 - a. If your permit is not approved, you will be contacted with information on next steps.
 - b. If your permit is approved, you will be contacted to schedule an in-person fire inspection.
3. **Pay your fees.** The fee for fire inspections of food trucks is \$85. Your inspection is valid for the calendar year.
4. **Complete your scheduled fire inspection.** Ensure you have your Fire Safety Plan and Maintenance Documents available for review. More information on required documentation can be found under "Installation, Inspection & Maintenance Requirements" below.
5. **Your permit and sticker will be issued.** Once you have passed your inspection and met all applicable criteria, you will be issued a notice of inspection certificate, and sticker that can be attached to a visible location in your food truck.

Questions:

If you require any assistance in completing your application, please contact Beaumont Fire Services Fire Prevention Department at: BFDinfo@beaumont.ab.ca or 780-929-6185

For more information: www.beaumont.ab.ca/foodtrucks



Installation, Inspection & Maintenance Requirements

Beaumont Fire Services requires all food trucks operating in the City of Beaumont to have the following items inspected/maintained or installed in food trucks.

Copies of inspection and maintenance reports from a qualified servicing agency are required to be submitted along with your permit application to confirm compliance with applicable codes, bylaws and regulations.

NOTE: All inspection and maintenance reports must be dated within the past 12 months.

Item	Reference
Kitchen exhaust hood/duct cleaning inspection report	NFC(AE) 2019 Div. B., 6.6.1.1
Kitchen suppression system inspection report	NFC(AE) 2019 Div. B., 2.6.1.9
Fire extinguishers inspected and maintained (ABC & K Class)	NFC(AE) 2019 Div. B., 2.6.1.9
Propane system inspection report	NFC(AE) 2019 Div. B., 2.6.1.9
Propane leak detection monitor installed in the unit	NFC(AE) 2019 Div. B., 2.6.1.6
Carbon monoxide detector installed in the unit	NFPA 1192 (6.4.6)
Portable generator must be a minimum of 5ft (1.5m) from food truck when in use if no CO alarm present	NFPA 37 (8.2.3.1)
Flammable and combustible liquids must be stored away from ignition sources	NFC(AE) 2019 Div. B., 4.2.8.3
Health Inspection Certificate	Alberta Regulation 31/2006

Beaumont Fire Services will accept a compliance certificate/report from another fire department in Alberta issued within the previous twelve (12) months. This certificate/report can be included with your Fire Inspection Application.

If you do not have a compliance certificate/report from another municipality, please contact the fire department for further information at **780-929-6185** or via email at BFDinfo@beaumont.ab.ca



Propane Safety Requirements

With the rapid growth of the food truck industry, there is an increasing need to confirm all parts of the operation are as safe as possible.

One of the largest hazards involving food trucks is the use of propane gas and open flame cooking or appliance heating (cooktop, grill, deep fryer) with the potential for a fire and/or explosion to occur.

The intent of our Fire Inspection and Life Safety Program in the City of Beaumont is to protect the food truck owners and operators, as well as the public they serve.

The following safeguards are required to be in place to ensure the safe operation of a food truck:

NFPA 58 – Liquefied Petroleum Gas Code

- 6.1.6 – Perform leak testing on all gas connections affected by replacement of an exchange cylinder
- 6.26.3.2 – Cylinders shall not be installed, transported, or stored inside any vehicle.
- 6.26.3.3 – Cylinders shall be installed on the outside of the vehicle or in recess or cabinet, the cabinet is required to be vented to the outside and vapour tight to the inside of the vehicle.
- 6.26.3.4 – Cylinders shall be mounted securely in the upright position on the vehicle or within the enclosed recess or cabinet
- 6.26.4.1 – Check that the main shutoff valve on all gas cylinders is readily accessible
- 6.26.8.3 – Close gas supply piping valves and gas container valves when equipment is not in use

CSA B149.2-15 – Propane Storage and Handling Code

- 6.1.6 – Cylinders are required to be kept painted with light colours that are reflective
- 6.5.2.1 – A cylinder shall not be stored or used inside any structure
- 6.7.2 – A cylinder shall be installed outside any structure with the discharge from the cylinder relief valve not less than:
 - (a) 3ft (1m) from any opening
 - (b) 10ft (3m) from any air intake
 - (c) 10ft (3m) from any source of ignition

Please review the requirements with your set-up and operation. For safety reasons non-compliance may require the Safety Codes Officer to remove the food truck from an event.



Fire Safety Checklist

Any operator of a mobile food vending unit that is used outdoors for the preparation and dispensing of food or beverages and that contains cooking appliances or associated equipment must comply with the minimum requirements under the *Safety Codes Act* for Mobile Cooking Operations (MCO).

General

- ☐ Does your MCO have the required permits (Health Board/Fire Department/Business Licence)?
- ☐ Is cooking equipment attended at all times?
- ☐ Are all required ventilation openings open during cooking operations?
- ☐ Is the cooking hood/ventilation system free from grease?
- ☐ Is the vehicle parked at least 3m from buildings, other vehicles, or combustibles?
- ☐ Is the vehicle parked so as not to block fire hydrants, fire lanes, fire department connections, exits etc.?
- ☐ Are wheel chocks required?

Training

- ☐ Are employees trained in proper use of cooking equipment?
- ☐ Are employees trained in how to shut-off fuel sources (e.g. propane, generators)?
- ☐ Are employees trained in how to notify the local fire department in an emergency?
- ☐ Are employees trained in proper storage, handling and fueling procedures?
- ☐ Are employees trained in how to perform a leak test and when one is needed?
- ☐ Are workers trained in the proper use of portable fire extinguishers and hood extinguishing system?

Portable Fire Extinguishers

- ☐ Are portable fire extinguishers charged, not obstructed, and in operating condition?
- ☐ Are portable fire extinguishers located near the cooking appliance, solid fuel storage, and any portable energy source (e.g. generator)?

Hood Fire Suppression System

- ☐ Is the hood fire suppression system charged and in operating condition?
- ☐ Is interlock installed?



Fire Safety Checklist (Continued)

Propane

- ☐ Is the propane system inspected prior to use?
- ☐ Are the propane tanks secured in an upright position?
- ☐ Are the propane tanks within their hydrostatic test date?
- ☐ Is the propane system in good condition (i.e. no leaks, rust)?

- ☐ Has the propane system been leak tested?
- ☐ Has a leak test been performed when a new tank is installed or there was a modification to the system?
- ☐ Is documentation available for any leak test?
- ☐ Is the main shut-off marked, in plain view and easily accessible?
- ☐ Is the fuel supply shut off when not in use and while in transit?
- ☐ On gas system piping, is a flexible connector installed between the regulator outlet and the fixed piping system?

Electrical

- ☐ Is the electrical system and other equipment in good working condition?
- ☐ Are extension cords in good condition?
- ☐ Is the electrical system, including extension cords in accordance with the electrical code?

Generators

- ☐ Are generators placed at least 3m from buildings, structures, vehicles, and combustibles?
- ☐ Are generator exhausts directed away from mobile cooking vehicle, vehicles, buildings, structures, exits and openings?
- ☐ Are generators protected from contact by the public?
- ☐ Are fuel supplies properly stored?
- ☐ When refueling, are the generators shut down, engine cooled and then refueled?
- ☐ Are permanently mounted generators exhausted 3m from propane tank vent?

Solid Fuel

- ☐ Is combustible solid fuel stored properly and away from combustibles or heat producing appliances?
- ☐ Are ashes, cinders, and other fire debris removed at the end of the day and stored in a proper container away from the vehicle, buildings and combustibles?



Fire Safety Plan (FSP)

Who needs a fire safety plan?

The buildings and businesses that are required to participate in the fire safety plan program according to the National Fire Code (Alberta Edition) include:

- Areas where flammable liquids or combustible liquids are stored or handled.
- Areas where hazardous processes or operations occur.

Prior to the operation of a Mobile Cooking Operation (MCO), a Fire Safety Plan must be prepared. It is essential that all operators and their staff be completely familiar with this Fire Safety Plan.

Adequately trained supervisory staff can be of great value directing people to move in an orderly fashion in the event of a fire and carrying out appropriate fire control measures until the fire department arrives.

Any supervisory staff shall be made aware of their responsibilities and provided adequate training to carry out their duties.

The following fire safety provisions must be part of your practice, as per the Joint Code Interpretation Standata 14-FCI-003 and Sections 2.8 and 5.1 of the National Fire Code – 2019 Alberta Edition:

- Ensure staff are familiar with the safe storage and use of gasoline. If fuel must be stored within the MCO, an approved metal safety can must be utilized.
- Ensure generators are adequately cooled prior to refueling.
- Ensure propane gas fittings are regularly checked for leakage.
- The location of the MCO must be at least 3 meters from buildings and other MCO's.
- The location of any generator not permanently mounted, must be at least 3 meters from any building and the MCO.
- All electrical equipment and appliances must be installed in accordance with the Canadian Electrical Code.

Attached is a sample Fire Safety Plan for Mobile Cooking Operations. You may choose to use the plan as it is, modify it, or create your own Fire Safety Plan.

****** THIS PLAN MUST BE POSTED IN A CONSPICUOUS LOCATION ******



FIRE SAFETY PLAN

Mobile Food Operations

Daily Housekeeping:

- No smoking is permitted in the kitchen.
- Keep all exit routes free and clear of obstructions.
- Keep all cooking equipment, ducts, fans, floor and working surfaces clean.
- Do NOT use flammable cleaning materials or solvents to clean cooking equipment or the exhaust system.
- Perform a visual inspection of all fire extinguisher gauges to ensure they are charged.
- Ensure all staff are trained in the proper use of portable fire extinguishers. **Type K** extinguishers are to be used on deep-fat frying appliances.
- Ensure all staff have been instructed in the fire emergency procedures.
- If you smell propane gas, shut off all appliances, evacuate, leaving door open and call 911.

In Case of Fire:

Attempting to extinguish a fire is a voluntary act.

- If safe to do so, put a lid on the pot to smother the flames and turn off gas.
- **DO NOT** put water on an oil or grease fire.
- Use portable fire extinguishers only while still safe to do so. If in doubt, get out.
- Activate the cooking fire suppression system if applicable.
- Close doors behind you where practical.
- Notify staff and other persons verbally to leave the area.
- Turn off propane cylinders and other equipment if safe to do so.
- Call 9-1-1.
- Go to mustering point, stay there until instructed to do otherwise.

Portable Fire Extinguisher Instructions (P.A.S.S)

P – Pull the safety pin

A – Aim the nozzle at the base of the fire

S – Squeeze the trigger handle

S – Sweep from side to side

Owner/Supervisor Signature	Date

