



WEYBURN FIRE DEPARTMENT
55 16TH ST
WEYBURN, SK
S4H 2K6
306-848-3240

Mobile Food Truck

Food Truck: A vehicle, trailer, or combination of both, transportable or stationary, that is in operation for preparing food and vending to the general public is recognized as a food truck.

The Weyburn Fire Department will perform essential fire inspections of these mobile food trucks as part of the licensing process. This basic fire inspection is a preventative measure to ensure that vehicles are safe for the operators and the general public. Weyburn Fire Department's key objective is to meet essential fire and life safety requirements.

This document is a condensed version of the Codes and Bylaws enforced in the City of Weyburn that apply to Mobile Food Trucks. Ultimately, it is the owner's responsibility to ensure conformance to all applicable codes and bylaws.

Call 306-848-3240 to arrange to inspect a mobile food truck. The inspection appointment includes delivering the Truck to a fire station. A fee of \$100.00 will be assessed for each inspection.

The following must be met so that fire code and life safety concerns are met:

1. Requirements for Portable Fire Extinguishers

- All Mobile Food Trucks must have a minimum of a 4A:40BC-type portable fire extinguisher mounted conspicuously, and the portable fire extinguisher must have had an annual test by a qualified technician. (NFPA 10 1-6.3)
- Portable fire extinguishers shall be maintained by a qualified technician at intervals not more than one year. (NFPA 10 4-1.2(3), NFPA 10 4-4.1)
- Where a fire suppression system is installed, an additional Class K portable fire extinguisher shall be located in the cooking area. The extinguisher must have an intact tamper seal and a current dated tag prominently displayed.

2. Requirements for Class 2 Compressed Gas Cylinders

- All Class 2 compressed gas cylinders shall be firmly secured to protect the cylinder from valve damage and falling over.
- Cylinders shall not be stored in an exit or access to exit.
- Propane cylinders shall not be stored inside the Mobile Food Truck.

3. Requirements for Cooking Equipment used in Processes Producing Smoke or Grease-laden Vapours (NFC 6.6.1.1.)

- Concession hoods, ducts, and fire suppression systems must comply with NFPA 96 and meet the UL 300 Standard for Commercial Cooking.
- All Cooking Appliances must be covered by the Hood and Fire Suppression system and installed to the manufacturer's specifications.
- All hoods, ducts, and filters must be cleaned regularly to prevent grease build-up.
- The fire suppression system must be serviced by a qualified technician every 6 months.
- A tamper seal must be intact, and a current dated service tag must be displayed prominently on the pull station.
- The system must be interconnected to an electrical contact and/or fuel shut-off so that if the system is discharged, the gas valve will close, and the electricity or fuel to the appliances will be shut off.
- Appliance shall have a clearance of 450mm (18") from combustible materials.
- A Class K portable fire extinguisher shall be in the cooking area. Its tamper seal must be intact, and a current-dated tab must be prominently displayed.
- Staff shall be trained to operate the Fire Suppression System and use fire extinguishers.

4. Requirements for Open Flames (NFC 2.4.3. and NFC 2.9.3.3.)

- Flaming meals or drinks shall be ignited only at the location of service.
- Equipment used for flaming meals or drinks or for warming food shall be refueled outside the serving area and away from ignition sources.
- Devices having open flames shall be securely supported in non-combustible holders and shall be located or protected to prevent accidental contact of the flame with combustible materials.
- Smoking and open-flame devices shall not be permitted in a on-site mobile food truck.

5. Requirements for Extension Cords (NFC 2.4.7.1. and CEC)

- Extension cords shall be used in conformance with the Canadian Electrical Code.
- Extension cords shall be a minimum of 14 gauge.
- Extension cords shall not create a tripping hazard nor impede any means of egress.

6. Requirements for Emergency Planning (NFC 2.8.1.1.)

All staff members shall be instructed in emergency planning, including:

- Locations of exits, fire extinguishers, gas shut-off valves, and fire-extinguishing-system manual activation devices

- Usage of fire extinguishers, fire extinguishing system manual activation devices, gas shut-off valves
- Procedures to be followed in case of an emergency
- Instructions to be given to the public in case of an emergency
- Emergency notifications, IE, calling 911

CHECKLIST

General Requirements

- Portable fire extinguisher installed and maintained:
- Properly stored Flammable or Combustible liquids:
- Compressed gas cylinders firmly secured:
- Propane cylinders stored appropriately outside:
- Extension Cords meet requirements:
- Staff trained in Emergency Procedures:
- Propane-fuelled vehicles maintained as per code:

Requirements for Cooking Equipment

- Hood & fire suppression system installed to code:
- Fire suppression system serviced:
- Tamper seal & tags in place:
- Combustible clearance maintained:
- Class K portable fire extinguisher installed & maintained:
- Staff trained on use of fire suppression system & portable fire extinguisher:
- Open-flame devices secured: