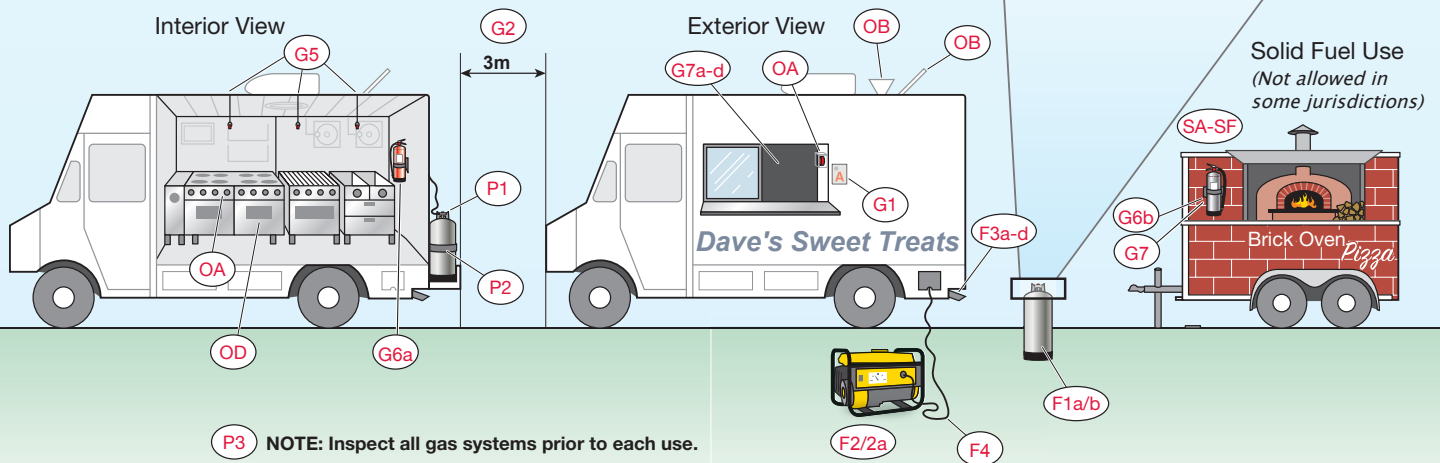
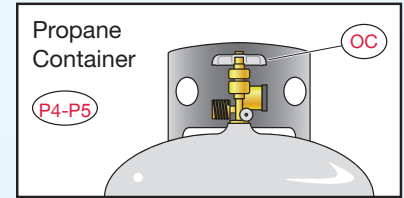
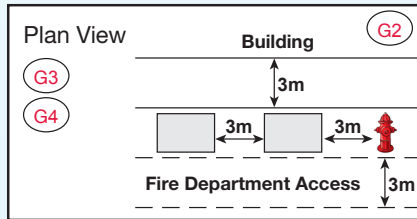




FOOD TRUCK SAFETY



The red keys correspond to the Greater Vancouver Fire Chiefs Association food truck safety diagram.

General Safety Checklist

- Obtain license or permits from the local authorities. **G1**
- Check that there is a clearance of at least 3m away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3] **G2**
- Verify fire department truck access is provided for fire lanes and access roads. **G3**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. **G4**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G5**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3] **G6a**
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] **G6b**
- Ensure that workers are trained in the following: [96:B.15.1]: **G7**
 - Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G7a**
 - Proper method of shutting off fuel sources [96:10.4.1] **G7b**
 - Proper procedure for notifying the local fire department [1:10.14.9] **G7c**
 - Proper procedure for how to perform simple leak test on gas connections **G7d**



FOOD TRUCK SAFETY *CONTINUED*

Fuel & Power Sources Checklist

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. **F1a**
- Ensure that refueling is conducted only during non-operating hours. **[96:B.18.3] F1b**
- Check that any generator is separated from the public
- Ensure that any generator is shut down prior to refueling from a portable container. **F2**

- Check that generator surfaces are cool to the touch prior to refueling from a portable container. **F2a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F3**
 - At least 3m in all directions from openings and air intakes **[96:B.13] F3a**
 - At least 3m from every means of egress **[96:B.13] F3b**
 - Directed away from all buildings **F3c**
 - Directed away from all other cooking vehicles and operations **F3d**

- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the applicable BC Code **F4**

Propane System Integrity Checklist

- Check that the main shutoff valve on all gas containers is readily accessible. **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. **P2**
- Inspect gas systems prior to each use. **[96:B.19.2.3] P3**
- Perform leak testing on all new gas connections of the gas system. **P4**
- Document leak testing and make documentation available for review by the authorized official. **P5**

Operational Safety Checklist

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. **[96:14.2.2; 96:14.2.3] OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. **[96:11.4] OD**

Solid Fuel Safety Checklist (*Only where permitted by local regulations)

- Fuel is not stored above any heat-producing appliance or vent. **[96:14.9.2.2] SA**
- Fuel is not stored closer than 1m to any cooking appliance. **[96:14.9.2.2] SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. **[96:14.9.2.7] SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. **[96:14.9.2.4] SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. **[96:14.9.3.6.1] SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 1m from any cooking appliance. **[96:14.9.3.8] SF**
- Not permitted to operate in some jurisdictions - check with local Fire Dept**

BC CODE RESOURCES

- *British Columbia Safety Act and it's Regulations*
- *British Columbia Building Code, 2012 Edition*
- *British Columbia Fire Code, 2012 Edition*
- *CSA C22.1-15 Canadian Electrical Code*
- *CSA B149.1-15 Natural Gas and Propane Installation Code*
- *CSA B149.2-15 Propane Storage and Handling Code*
- *CSA B149.5-15 Installation Code for Propane Fuel Systems and Containers on Motor Vehicles*
- *NFPA 10 Standard for Portable Fire Extinguishers, 2007 Edition*
- *NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, 2008 Edition*

 **BECOME AN NFPA MEMBER**
FOR MORE OF THESE RESOURCES



IT'S A BIG WORLD.
LET'S PROTECT IT TOGETHER.

Note: This Safety Sheet has been developed by the Greater Vancouver Fire Chiefs Association (GVFCA) and is based on the "Fact Sheet for Food Truck Safety" created by the National Fire Protection Association ("NFPA"). The GVFCA is solely responsible for the content of this Sheet and therefore the NFPA takes no responsibility whatsoever for its contents and further the NFPA makes no warranty as to the accuracy or completeness of any information contained therein. This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to www.nfpa.org/foodtrucksafety