



FIRE PREVENTION & INVESTIGATION DIVISION

**125 Idylwyld Drive South
Saskatoon, SK S7M 1L4
Phone: (306) 975-2578
Fax: (306) 975-2589**

Bulletin 26-14

On-Street Mobile Food Truck

With the advent of On-Street Mobile Food Trucks, Saskatoon Fire Department has engaged in a proactive approach to fire safety. As part of the licensing process, Saskatoon Fire Department Prevention & Investigation Division will be performing basic fire inspections of these mobile trucks. This basic fire inspection is a preventative measure that attempts to ensure vehicles are safe for the operators and the general public. Saskatoon Fire Departments key objective is to ensure that basic fire safety and life safety requirements are met.

This document is a condensed version of the codes and bylaws being enforced in the City of Saskatoon that apply to On-Street Mobile Food Trucks. Ultimately it is the responsibility of the owner to ensure conformance to all applicable codes and bylaws.

Arrangements can be made to inspect an On-Street Mobile Food Truck by calling the phone number above. The inspection appointment will consist of delivering the On-Street Mobile Food Truck to a fire station. A fee of \$90.00 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 On-Street Mobile Food Trucks must have a minimum of a 4A:40B:C 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 with a tamper seal intact and a current dated tag must be prominently displayed on the fire extinguisher.

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 Food Truck.

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

- Concession hood, duct and fire suppression systems must be in conformance 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 manufactures specifications.
- All hoods, ducts and filters must be cleaned on a regular basis so as not to allow a 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 displayed prominently on the pull station.
- The system must be interconnected to an electrical contact and/or fuel shut off, so 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 located in the cooking area with a tamper seal intact and a current dated tab must be prominently displayed on the fire extinguisher.
- Staff shall be trained on the operation of the Fire Suppression System, and the use of the 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.
- Refuelling of equipment used for flaming meals or drinks or for warming food shall be carried out 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 so as 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 CAC)

- Extension cords shall be used in conformance with the Canadian Electrical Code.
- Extension cords shall be a minimum of 14 gauge.
- Extension cords shall be used so as not to 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, 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:
- **Flammable or Combustible liquids** properly stored:
- **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: