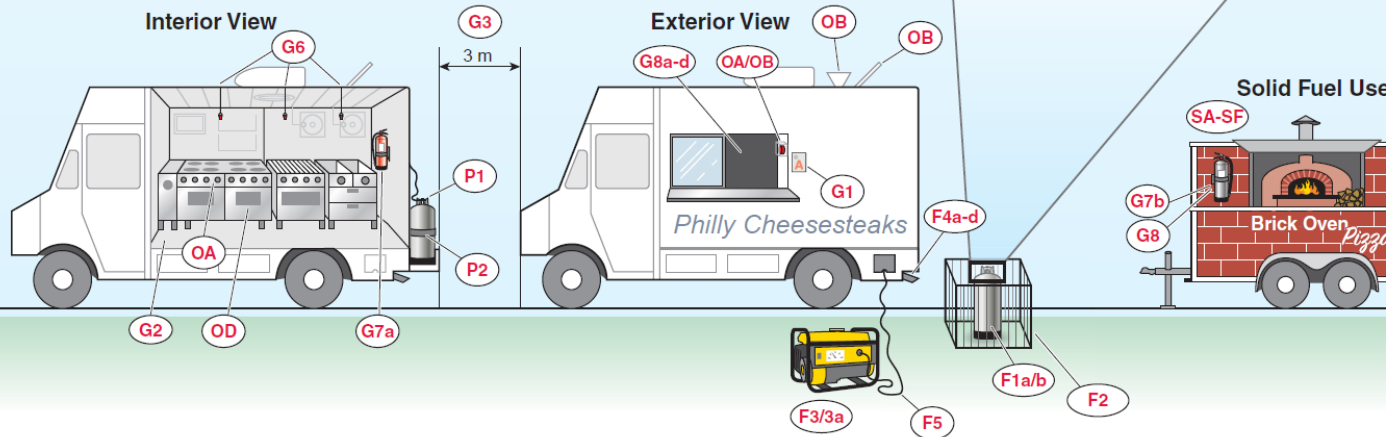
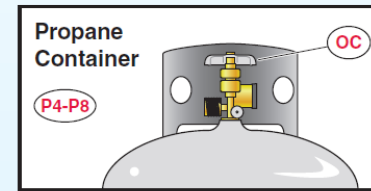
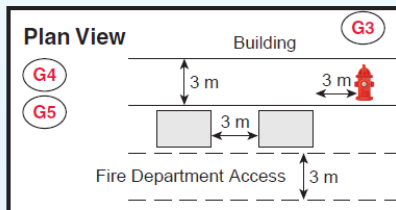




FACT SHEET » Food Truck Safety



NATIONAL FIRE PROTECTION ASSOCIATION

The leading information and knowledge resource on fire, electrical and related hazards

NOTE: This Safety Sheet has been developed by the Ministry of Alberta Municipal Affairs, Technical and Corporate Services Division and is based on the "Fact Sheet for Food Truck Safety" created by the National Fire Protection Association ("NFPA"). The Ministry of Alberta Municipal Affairs 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 nfa.org/foodtrucksafety.

FACT SHEET » Food Truck Safety (continued)

Code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see Annex B in NFPA 96.

GENERAL SAFETY CHECKLIST

- Obtain license or permits from the Local Authority Having Jurisdiction. [SCA] **G1**
- Ensure there is no public seating within the mobile food truck. **G2**
- Check that there is a clearance of at least 3 m away from buildings, structures, vehicles, and any combustible materials. [NFPA 96:7.8.2; 96:7.8.3 NOTE: Check with Local Authority Having Jurisdiction] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [AFC 2.5.1.5.] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [AFC 2.5.1.4.] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [NFPA 96:10.1.2, B149.2:4.15] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [AFC 2.1.5.1., & 6.2, NFPA 96:10.9.3] **G7a**
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [ABC 6.2.2.7., NFPA 96:14.7.1] **G7b**
- Ensure that workers are trained in the following: [NFPA 96:B.15.1] **G8**
 - Proper use of portable fire extinguishers and extinguishing systems [NFPA 10:1.2] **G8a**
 - Proper method of shutting off fuel sources [NFPA 96:10.4.1] **G8b**
 - Proper procedure for notifying the local fire department [NFPA 1:10.14.9] **G8c**
 - Proper procedure for how to perform simple leak test on gas connections. [B149.1:4.4.2] **G8d**

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. [NFPA 96:B.18.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [NFPA 96:B.16.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - At least 3 m in all directions from openings and air intakes [NFPA 96:B.13] **F4a**
 - At least 3 m from every means of egress [NFPA 96:B.13] **F4b**
 - Directed away from all buildings **F4c**
 - Directed away from all other cooking vehicles and operations **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the Canadian Electrical Code. **F5**

PROPANE SYSTEM INTEGRITY CHECKLIST

- Check that the main shutoff valve on all gas containers is readily accessible. [B149.5:5.3.5.6] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [B149.2:6.1.8 & 5.5] **P2**
- Inspect gas systems prior to each use. [NFPA 96:B.19.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [B149.1:4.12.1 & 6.22.3] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [B149.1:4.12.1 & 6.22.3] **P5**
- Document leak testing and make documentation available for review by the authorized official. [B149.1:6.22] **P6**
- Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [NFPA 96:B.19.2.1] **P7**

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. [B149.1:4.25.6, NFPA 96:14.2.2 & 14.2.3] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [B149.2:5.12.5] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [NFPA 96:11.4] **OD**

SOLID FUEL SAFETY CHECKLIST (WHERE WOOD, CHARCOAL, OR OTHER SOLID FUEL IS USED)

- Fuel is not stored above any heat-producing appliance or vent. [NFPA 96:14.9.2.2] **SA**
- Fuel is not stored closer than 0.92 m to any cooking appliance. [NFPA 96:14.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [NFPA 96:14.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [NFPA 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. [NFPA 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 0.92 m from any cooking appliance. [NFPA 96:14.9.3.8] **SF**

REFERENCED DOCUMENTS

- | | |
|--|---|
| <input type="checkbox"/> Safety Codes Act and its Regulations | <input type="checkbox"/> CSA B149.2-15 Propane Storage and Handling Code |
| <input type="checkbox"/> National Building Code - 2019 Alberta Edition | <input type="checkbox"/> CSA B149.5-15 Installation Code for Propane Fuel Systems and Containers on Motor Vehicles |
| <input type="checkbox"/> National Fire Code - 2019 Alberta Edition | <input type="checkbox"/> NFPA 10 Standard for Portable Fire Extinguishers, 2013 Edition |
| <input type="checkbox"/> CSA C22.1-15 Canadian Electrical Code | <input type="checkbox"/> NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, 2017 Edition |
| <input type="checkbox"/> CSA B149.1-15 Natural Gas and Propane Installation Code | |

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