



Richmond Fire-Rescue General Fire Safety Requirements for Stationary Food Vendors, Merchants, and Mobile Food Trucks

All food vendors must meet requirements defined in NFPA 96 standards, which include preventive and operative fire safety measures.

This is not a complete list. **Non-Food merchants** shall meet the applicable requirements, **specifically #17** on this list.

1. All commercial cooking units (deep fryers, grills, etc.) in trailers or trucks shall have an automatic suppression system (meeting ULC300) and at least one portable Class K wet chemical fire extinguisher.
2. All commercial deep fryers (no matter where they are located) are required to have a portable Class K wet chemical extinguisher.
3. All mobile vendors and tent vendors shall provide for their own use at least one portable multi-purpose extinguisher (minimum 10 pound 4A-60B:C rated). Fire Extinguishers must be **visible, accessible**, and may not sit on the ground.
4. All commercial cooking units, other than approved self-contained units, require non-combustible hoods, filters, or trays for containing grease laden vapours—must have been cleaned and tagged by a certified Applied Science Technologist Technician (ASTT) or company within the past 6 months.
5. All Vendors, Mobile Food Trucks and Trailers must have **Gas decal from Technical Safety BC, or equivalent approved gas certification decal (e.g. QAI, Intertek, or any other compliance mark with the Standards Council of Canada)**.
6. All Vendors, Mobile Food Trucks and Trailers must have **Electrical decal from an approved electrical systems certification agency (e.g. CSA, QAI, Intertek, or any other compliance mark with the Standards Council of Canada)**.
7. All **appliances** are required to have appropriate certification and/or listing (e.g. **CSA, ULC, any SCC listing**).
8. All tents and awnings with any heat sources and/or cooking units underneath must be fire treated and labelled to meet NFPA 701, or NFPA 705 (regardless of clearances - **no** exceptions).
9. All commercial cooking exhaust hoods must have required filters and trays installed at all times (mesh filters are not permitted). Tagged by a certified ASST within the past 6 months.
10. All extinguishers and automatic suppression systems must have current service completed by an ASTT, complete with stamped service tag.
11. Upon activation of an automatic fire-suppression system, an audible alarm bell shall be provided to indicate the system has been activated.
12. Standalone stove or burners and self-contained cooking appliances shall be supported on an approved base or non-combustible surface and kept away from combustibles (do not place directly on the ground). Only non-collapsible, non-combustible tables are permitted for cooking.
13. Propane cylinders and tanks shall be secured to a permanent surface to prevent tipping and located away from cooking and heat devices as per all applicable Gas Codes and Standards.
14. No unattached propane tanks (spare or those considered empty) are to be in the cooking area.
15. Temporary electrical power, and any electrical connections to vendors must be proper thickness, size and capacity (gauge), properly certified (e.g. CSA, ULC), rated for outdoor use, protected from weather and vehicle traffic, and restricted from public access—do not use damaged power cords. **No household extension cords**.
16. Generators must be certified (e.g. CSA, ULC), and may require a noise cover or acceptable non-combustible housing. Combustible items may not be placed on generators in contact with hot surfaces (e.g. tarps, blankets).
17. Means of Egress (EXIT) is required, shall remain unobstructed, and must be maintained for all stationary vendors. EXIT corridors shall be 1100 mm (44") in width, OR, Exit doorway/opening of at least 800 mm (30") in width.

For further information or questions, contact Richmond Fire-Rescue at 604-278-5131, Monday to Friday, 08:15 - 17:00 Hours

Information contained herein is subject to change without notice.

Richmond Fire-Rescue's Mission is to protect and enhance the City's livability through
service excellence in prevention, education and emergency response.