



Richmond Fire-Rescue Mobile Food Truck Inspection Application

ALL VENDORS MUST MEET REQUIREMENTS DEFINED IN NFPA 96* STANDARDS.

The following list outlines specific fire requirements for vendors and is provided to eliminate or reduce last minute delays to vendors applying for event approval.

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. Vendors using heating or cooking units 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**).
8. All tents and awnings with any heat sources and/or cooking units underneath must be fire treated and labelled to meet 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-extinguishing system, an audible **alarm bell** shall be provided to show that 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). No folding tables with oil cooking on top.
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 (spare, or those considered empty) propane tanks are to be in the cooking area.
15. Temporary electrical power, generators, and any connections to vendors must be proper thickness, size and capacity (gauge) and properly rated (e.g. CSA, ULC), protected from weather and vehicle traffic and restricted from public access, do not use damaged power cords. **No household extension cords.**
16. Generators may require a noise cover or acceptable non-combustible housing depending on location. Combustible items may not be placed on generators in contact with hot surfaces (e.g. tarps).

* **National Fire Protection Association 96:** Provides preventive and operative fire safety requirements intended to reduce the potential fire hazard of both public and private commercial cooking operations.

For further information or questions, contact Richmond Fire-Rescue at 604-278-5131,
Monday to Friday, 8:15 a.m. – 5:00 p.m.

Information contained herein is subject to change without notice.



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INSPECTION REQUEST FORM

(TO BE COMPLETED BY OWNER / OPERATOR)

Owner / Operator Name: _____

Owner / Operator email: _____

Owner / Operator Tel: _____

Food Truck Name: _____

Vendor Type:

Truck Trailer Cart / Other _____

Select **THREE** dates for a potential inspection. A Fire Prevention Officer will contact you with their inspection availability

Date 1: _____

Date 2: _____

Date 3: _____

Check-off all items listed below, currently onboard the food truck/trailer:

- APPROVED electrical decal
- APPROVED gas decal
- 10-lbs ABC fire extinguisher (8-lbs, 5-lbs not permitted)
- K-Type fire extinguisher
- Suppression system, with current tag
- Exhaust System hood; clean and with current tag
- Deep Fryer; ensure 8" baffle next to open flame appliance, or 16" space between
- Grill and / or Flattop
- Oven and / or Burners
- Lower Mainland Decal
- Audible Alarm Bell

Tents and awnings with heat sources comply with NFPA 705

NOTE: Richmond Fire-Rescue does not require an ASTTBC servicing as long as all areas are accessible and clean.



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INSPECTION REPORT – CUSTOMER COPY

(TO BE COMPLETED BY RICHMOND FIRE-RESCUE FIRE PREVENTION OFFICER)

Food Truck Name: _____

Passed Inspection

Your mobile food truck has been inspected by the Fire Prevention Officer, and all items on the first page are compliant on the date inspected. **The current year decal has been affixed.**

- Please contact the Business License office at 604-276-4328 to apply for your updated business license.

Failed Inspection

Your mobile food truck has been inspected by the Fire Prevention Officer, and violations circled / indicated on the first page were observed.

- Your food truck is not permitted to partake in events within the City of Richmond until all items are in full compliance, and a re-inspection is conducted.
- A re-inspection fee of \$103.40 includes GST, will be billed by the City of Richmond, in accordance with Fire Protection and Life Safety Bylaw No. 8306 fee schedule.
- Provide the Fire Prevention Officer with necessary documentation prior to your next event on _____. If not scheduled for an event or contact for re-inspection.

Fire Prevention Officer: _____

Date: _____

