



GVFCA MOBILE FOOD VENDORS CHECKLIST

MULTI-JURISDICTIONAL INSPECTION CHECKLIST

This checklist is to be used in conjunction with the GVFCA *Mobile Food Vendors - Acceptable Guidelines* for inspecting and approving any mobile unit used outdoors to prepare and dispense food and/or beverages and that contain appliances or equipment for cooking.

- TRUCK TRAILER CART
 Public Primary Film Primary

FOOD VENDOR UNIT INFORMATION:

Applicant Name: _____ City: _____

Phone: _____ E-mail (required): _____

Truck Name: _____ Plate: _____

Vehicle Make: _____ VIN #: _____

GENERAL REQUIREMENTS:	Pass	Fail	N/A
Business License to operate (if required by jurisdiction).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Clear and unobstructed egress from interior.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Traffic safety cones (min 3 cones @ 18").	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
All portable tents and attached awnings/fabrics as part of food preparation shall have flame resistance conforming to CAN/ULC S109 as identified by a factory label.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

TECHNICAL SAFETY BC / STANDARDS COUNCIL of CANADA:	Pass	Fail	N/A
Approved Certification Commercial Gas Systems (TSBC D-G5-051201 2)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Certification 120 VAC Electrical Systems (TSBC B-E3 071019 3)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Notes:			

FIRE EXTINGUISHERS: (as per NFPA 10)	Pass	Fail	N/A
10lb ABC, 4A-40BC mounted, accessible, current service.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Class K Wet Chemical (oil cooking or deep fryer present) mounted, accessible, current service.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pull Station for fixed suppression visible and accessible.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Notes:			
ASTTBC Next Service Due: _____			



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COOKING AND SERVICE:	Pass	Fail	N/A
All commercial cooking units that create grease laden vapors (deep fryers, burners, grills etc.) inside trailers or trucks shall have an automatic suppression systems meeting ANSI/UL300 or ULC/ORD-C 1254.6 and a commercial ventilation system installed utilizing good engineering practice.*	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fixed Suppression complete with current service (6 months) nozzles/pull activation/bell.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Kitchen exhaust hood – filters, cleaned and current service (6 months).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8” baffle or 16” clearance between fryer and open flame cook top.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Notes:			
ASTTBC Next Service Date: _____			

GENERATOR / FUEL / PROPANE: As per Annex J of CSA B149.3 (20)	Pass	Fail	N/A
Generator in good repair including cords rated for use (grounding intact).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Portable fuel cans stored outside of truck & 1m away from ignition sources.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fixed propane tanks secured to vehicle (leak test? PRV away from crowds).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Unattached propane tanks storage NOT permitted in vehicles.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Notes:			

SOLID FUEL COOKING (not permitted in all jurisdictions):	Pass	Fail	N/A
Solid fuel cooking operations, including smokers, comply with the GVFCA Rick Mitigation Checklist.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fuel is NOT stored closer than 1m from cooking appliance or heat source.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2A Water Type or 6L Wet Chemical – current service.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Notes:			

NOTES:

All outside cooking associated with truck to be on stable approved non-combustible base (as per AHJ).

NO oils or deep frying on collapsible tables (folding legs).

Portable generators to be filled prior to use and kept 1m away from heat source.

* Exhaust hoods will be inspected and approved at the discretion of the AHJ

PASS: FAIL: DECAL #: _____

Inspecting Jurisdiction: _____ DATE: _____

Fire Inspector: _____ *Name or employee number or LAFC* Phone #: _____

Truck Owner / Rep: _____ *Signature* DATE: _____

X _____ Initials hereby indicate acceptance that the information within this inspection report may be shared with GVFCA fire department representatives, and that the email address provided will be used for communication directly associated with the GVFCA Mobile Food Vendor Inspection Program.

A copy of this Checklist is to be kept in the vehicle at all times