

Fire Safety Requirements for Mobile Food Truck Operating in the City of Leduc



As with any food service establishment, mobile food trucks have open flames, hot equipment, electrical connections, cooking oils, propane, flammable liquids, cleaning chemicals, engine oil and combustible products which provide all the ingredients for a fire ready to spread out of control.

A fire can devastate your mobile food business, leading to lost revenue, potential permanent closure or worse, personal injury or death. A fire inspection conducted annually on your food truck can reduce these potential effects from fire and health related risks.

The City of Leduc Fire Services requires all food trucks operating in the City of Leduc to have the following items inspected/maintained or installed in food trucks.

To book an inspection or request information contact the Fire Prevention Bureau at 780-980-8475 from 8:30am to 4:30pm Mon – Fri.

Items	AFC Article
1. Kitchen Exhaust hood/duct cleaning inspection report	6.6.1.1
2. Kitchen suppression system inspection report	2.6.1.9
3. Fire extinguishers inspected and maintained (ABC & K Class)	2.6.1.9
4. Propane system inspection report	2.6.1.9
5. Propane leak detection monitor installed in the unit	2.6.1.6
6. Carbon Monoxide detector installed in the unit	NFPA 1192 (6.4.6)
7. Portable Generator must be minimum of 5ft (1.5m) from food truck when in use if no CO alarm present	NFPA 37 (8.2.3.1)
8. Flammable and combustible liquids must be stored away from ignition sources	4.2.8.3
9. Health Inspection Certificate	Alberta Regulation 31/2006
10. Have a current City of Leduc Business Licence	Bylaw 767-2011

All inspection reports are required to be dated within the past 12 months.

See page 2 for Propane Safety Requirements

Propane Safety Requirements for Mobile Food Truck Operating in the City of Leduc

With the rapid growth in the food truck industry there is an increasing need to confirm all parts of the operation are as safe as they can be.

One of the largest hazards involving food trucks is the use of propane gas and open flame cooking or appliance heating (cook top, grill, deep fryer) with the potential for a fire and or an explosion to occur.

The intent of our Fire Inspection and Life Safety program in the City of Leduc is to protect the food truck owners and operators as well as the public they serve.

The following safe guards are required to be in place to ensure the safe operation of a food truck.

NFPA 58 – Liquefied Petroleum Gas Code

6.16 – Perform leak testing on all gas connections affected by replacement of an exchange cylinder

6.26.3.2 - Cylinders shall not be installed, transported, or stored inside any vehicle

6.26.3.3 – Cylinders shall be installed on the outside of the vehicle or in a recess or cabinet, the cabinet is required to be vented to the outside and vapor tight to the inside of the vehicle

6.26.3.4 – Cylinders shall be mounted securely in the upright position on the vehicle or within the enclosed recess or cabinet

6.26.4.1 – Check that the main shutoff valve on all gas cylinders is readily accessible

6.26.8.3 – Close gas supply piping valves and gas container valves when equipment is not in use

CSA B149.2-15 - Propane Storage and Handling Code

6.1.6 – Cylinders are required to be kept painted with light colours that are reflective

6.5.2.1 – A cylinder shall not be stored or used inside any structure

6.7.2 - A cylinder shall be installed outside any structure with the discharge from the cylinder relief valve not less than:

- (a) 3ft (1m) from any opening
- (b) 10ft (3m) from any air intake
- (c) 10ft (3m) from any source of ignition

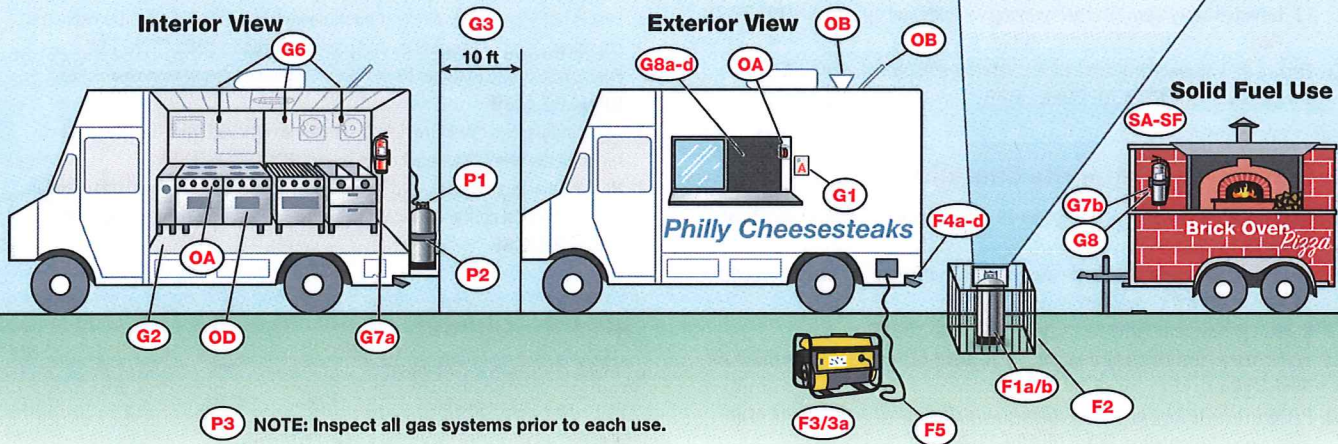
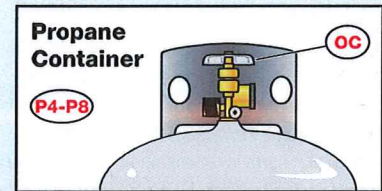
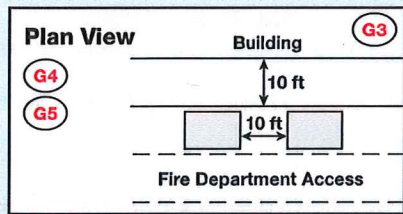
Please review the requirements with your set-up and operation, for safety reasons non-compliance may require the Safety Codes Officer to remove the food truck from an event.

For further information on Food Truck Safety go to nfpa.org/foodtrucksafety

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FOOD TRUCK SAFETY



NFPA 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 NFPA 1 and Annex B in NFPA 96.

General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- Ensure there is no public seating within the mobile food truck. [1:50.7.1.6.3] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.5] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [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. [96:14.7.1] **G7b**
- Ensure that workers are trained in the following: [96:B.15.1]: **G8**
 - Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
 - Proper method of shutting off fuel sources [96:10.4.1] **G8b**
 - Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] **G8c**
 - Proper procedure for how to perform simple leak test on gas connections [58:6.16, 58:6.17] **G8d**

FOOD TRUCK SAFETY *CONTINUED***Fuel & Power Sources Checklist**

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [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. [96:B.16.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2] **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 10 ft in all directions from openings and air intakes [96:B.13] **F4a**
 - At least 10 ft from every means of egress [96:B.13] **F4b**
 - Directed away from all buildings [1:11.7.2.2] **F4c**
 - Directed away from all other cooking vehicles and operations [1:11.7.2.2] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:B.18] **F5**

Propane System Integrity Checklist

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:B.19.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [96:B.19.2.1] **P8**

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. [96:14.2.2; 96:14.2.3] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [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. [96:14.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [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. [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 3 ft from any cooking appliance. [96:14.9.3.8] **SF**

NFPA RESOURCES

NFPA 1, *Fire Code*, 2018 Edition

NFPA 1 Fire Code Handbook, 2018 Edition

NFPA 58, *Liquefied Petroleum Gas Code*, 2017 Edition

LP-Gas Code Handbook, 2017 Edition

NFPA 70®, *National Electrical Code*®, 2017 Edition

National Electrical Code® *Handbook*, 2017 Edition

NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2017 Edition

NFPA 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook, 2017 Edition

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NOTE: 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 nfpa.org/foodtrucksafety.

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