

**MOBILE FOOD TRUCK CHECK LIST – No Kitchen Suppression System:**

In order to operate a mobile food truck in the City of Welland, the following criteria must be met:

*Contact Welland Fire Prevention if you have any questions: 905-735-1700 ext 2403*

- **A Business Licence must be obtained from the City of Welland.**
- A 5lb. multi-purpose fire extinguisher must be present and easily accessible. The extinguisher must have an inspection tag to indicate inspection within last year by certified technician. (see attached appendix A)
- If there is propane used, a current (within past year) TSSA certificate for mobile food vehicles prepared by a licensed gas fitter (see attached appendix B)
- A qualified person will conduct all tank connections and conduct soap test on all connections prior to use.
- Propane tanks to be stored in compliance with TSSA regulations.
- Competent adult shall maintain and supervise cooking at all times.

**Food truck operator:**

Name:

Contact #:

Address:

The above criteria have been completed: \_\_\_\_\_  
Signature Date

## Appendix A: Multipurpose and K Class Fire Extinguishers



A 5lb fire extinguisher is required – 2A:10B:C or 3A:40B:C



**“A” TRASH–WOOD–PAPER**



**“B” LIQUIDS (cooking liquids, oil, gasoline, kerosene)**



**“C” ELECTRICAL EQUIPMENT (live electrical equipment)**

A- and B- rated fire extinguishers use numbers to show how large a fire they can fight. A fire extinguisher with a 1A rating is equivalent to 1.25 gallons of water. Eg. 2A rating equals 2.5 gallons of water and a 4A rating equals 5 gallons of water.

B-rated fire extinguishers are numbered in 10s. Eg. An extinguisher with a 10B rating can cover 10 square feet, an extinguisher with a 20B rating can cover 20 square feet.

# Appendix B – Sample TSSA Annual Inspection Report

Attachment #2

	<b>MOBILE FOOD SERVICE EQUIPMENT ANNUAL INSPECTION CERTIFICATE FOR MFSE'S</b>	Document No: MFSE-002
		Date: June 1, 2013
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Equipment Type: Self-propelled Vehicle  Towed Trailer or Cart  Portable Cart

Equipment Identification (Licence Plate No. or V.I.N.) \_\_\_\_\_

Owner \_\_\_\_\_ Tel. No. \_\_\_\_\_

Address \_\_\_\_\_

FSD Label No. (If built after Feb. 13, 2006) \_\_\_\_\_

The following checklist is intended as a minimum. Additional inspection tests may be necessary to ensure safe operation.

	Yes	No	N/A
Have the required DANGER labels been affixed?			
If built after Feb. 13, 2006, is a TSSA FSD Label and MFSE rating plate in place?			
If the equipment is on 4 wheels, are 2 wheels lockable to prevent movement when in service?			
Are the gas components (hoses, regulators, etc.) approved for the service?			
Are the gas lines, fittings and hoses in good condition?			
Is the propane cylinder properly supported and secured?			
If the cylinder is in a cabinet, is it well ventilated?			
Are the clearances to combustibles maintained?			
Are the appliances in good working condition?			
Is the equipment and all its components leak tight?			
Are the supply pressures to the equipment and appliances set properly?			
Do all the appliances ignite properly?			
Does the owner/operator understand the operations and responsibilities outlined in the Danger labelling?			
Have any deficiencies found been corrected and is the equipment safe to operate?			

To pass all answers must be either YES or N/A

Certificate Holder Name (Print)	TSSA Certificate Holder No.	Date
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Re-Inspection Required 1 Year from the above date.  
This Certification shall be kept available with the equipment covered at all times.

Comments
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