

MOBILE FOOD TRUCK CHECK LIST – 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 is required from the City of Welland.**
- Kitchen suppression system to be serviced within the past 6 months by a certified technician (NFPA 96 Standard). Provide a copy of the complete report (not just a certificate). Any noted deficiencies must be repaired. *See Appendix A.*
- The hood must be clean – NFPA 96 requires hood cleaning to be conducted twice per year or more if necessary. This includes duct work, filters, backsplash and appliances. Provide documentation to indicate last date of cleaning by a certified company. *See Appendix B.*
- A 5 lb. multi-purpose fire extinguisher and a K class fire extinguisher must be present and easily accessible. Each extinguisher must have an inspection tag to indicate inspection within last year by certified technician. *See Appendix C.*
- A current (within past year) TSSA certificate for mobile food vehicles prepared by a licensed gas fitter. *See Appendix D.*
- 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 – Sample Kitchen Suppression System Report

REORDER PART NO. IF100

Pre-Engineered Restaurant Fire Suppression Systems Report

<p style="text-align: center;">SERVICE COMPANY</p> <p style="text-align: center;">CUSTOMER</p>	DATE OF SERVICE		TIME		A.M.	P.M.	
	ANNUAL	SEMI-ANNUAL	RECHARGE	INSTALLATION	RENOVATION		
	LOCATION OF SYSTEM CYLINDERS					UL 300 <input type="checkbox"/> YES <input type="checkbox"/> NO	
	MANUFACTURER		MODEL NUMBER		WET	DRY CHEMICAL	
	CYLINDER SIZE MASTER		CYLINDER SIZE SLAVE		CYLINDER SIZE SLAVE		
	FUSE LINKS 300° F.		FUSE LINKS 400° F.		FUSE LINKS 500° F.		OTHER
	FUEL SHUT-OFF		ELECTRIC		GAS		SIZE
	SERIAL NUMBER		LAST HYDRO TEST DATE		LAST RECHARGE DATE		
	MANUFACTURER'S MANUAL REFERENCE						
	PAGE NUMBER		DRAWING NUMBER		DATE		

Name _____
 Address _____
 City _____ State _____ ZIP _____
 Telephone _____ Store No. _____
 Owner or Manager _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

- | | |
|---|---|
| <ol style="list-style-type: none"> 1. All appliances properly covered w/correct nozzles _____ 2. Duct and plenum covered w/correct nozzles _____ 3. Check positioning of all nozzles. _____ 4. System installed in accordance w/MFG UL listing _____ 5. Hood/duct penetrations sealed w/weld or UL device _____ 6. Check if seals intact, evidence of tampering _____ 7. If system has been discharged, report same _____ 8. Pressure gauge in proper range (if gauged) _____ 9. Check cartridge weight (if applicable) _____ 10. Hydrostatic test date _____ 11. 6 year maintenance date _____ 12. Inspect cylinder and mount _____ 13. Operate system from terminal link _____ 14. Test for proper operation from remote _____ 15. Check operation of micro switch _____ 16. Check operation of gas valve _____ 17. Clean nozzles _____ 18. Proper nozzle covers in place _____ 19. Check fuse links and clean _____ | <ol style="list-style-type: none"> 20. Replaced fuse links _____ 21. Check travel of cable nuts/S-hooks _____ 22. Piping & conduit securely bracketed _____ 23. Proper separation between fryers & flame _____ 24. Proper clearance-flame to filters _____ 25. Exhaust fan in operating order _____ 26. All filters in place _____ 27. Fuel shut-off in on position _____ 28. Manual & remote set/seals in place _____ 29. Replace systems covers _____ 30. System operational & seals in place _____ 31. Slave system operational _____ 32. Clean cylinder & mount _____ 33. Fan warning sign on hood _____ 34. Personnel instructed in manual operation of system _____ 35. Proper hand portable extinguishers _____ 36. Portable extinguishers properly serviced _____ 37. Service & Certification tag on system _____ <p style="text-align: center;">NOTE DISCREPANCIES OR DEFICIENCIES BELOW _____</p> |
|---|---|

COMMENTS: _____

On this date, this pre-engineered fire suppression system was inspected and operationally tested in accordance with the fire suppression system requirements of NFPA17 or 17A, 96 and the manufacturer's manual with the results indicated above.

X _____
 SERVICE TECHNICIAN PERMIT NO. DATE: TIME: AM PM CUSTOMER'S AUTHORIZED AGENT

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.

Appendix B – Sample Hood Cleaning Sticker

	YOUR COMPANY (919) 380-9883 NAME
<small>This exhaust system has been cleaned to comply with NFPA Code 96 and local fire codes. All accessible areas cleaned unless noted in Service Report.</small>	
<u>Last Cleaned:</u>	<u>Next Service Due:</u>
Jan Feb Mar Apr	Jan Feb Mar Apr
May Jun Jul Aug	May Jun Jul Aug
Sep Oct Nov Dec	Sep Oct Nov Dec
2013 2014 2015	2013 2014 2015

Appendix C: 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.



“K” COOKING OILS AND LIQUIDS (animal fats and vegetable fats used in deep fryers)

Appendix D – Sample TSSA Annual Inspection Report

Attachment #2

	MOBILE FOOD SERVICE EQUIPMENT ANNUAL INSPECTION CERTIFICATE FOR MFSE'S	Document No: MFSE-002
		Date: June 1, 2013
		Page: 1 of 1

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
