

## **MOBILE FOOD VENDORS – METRO VANCOUVER GUIDELINES**

### **Introduction**

Mobile food vendors, in the form of self-propelled trucks or vehicles, trailered units, carts, or rudimentary table-top set-ups, have been growing in numbers throughout the Lower Mainland in recent years. Mobile food vendors often travel between municipalities to work and may not be part of a routine inspection process which would ensure compliance with the BC Fire Code and other life safety requirements.

In order to create a regional approach to mobile food vendor inspections, the Greater Vancouver Fire Chiefs Association has developed a guideline and approval process for mobile food vendors throughout the Lower Mainland. The application of a regional approach will not only create a set of standardized requirements but will also help expedite approvals for mobile food vendors who travel throughout the Lower Mainland across multiple municipalities.

### **Scope**

Any operator of a mobile food vending unit that is used outdoors for the preparation and dispensing of food or beverages and that contains cooking appliances or associated equipment may have to comply with these guidelines. Mobile food vending includes the preparation and serving of food and/or beverages with the use of cooking facilities, apparatus or equipment contained within but not limited to:

- Self-propelled trucks and vehicles,
- Trailered units,
- Carts, and
- Any outdoor cooking processes directly associated to the above.

Some mobile vendors will not be part of this approval process; however, many of the requirements contained within these guidelines will apply. On-site inspections may be conducted by the local fire department to ensure compliance with relevant parts of these guidelines and local regulations. These include:

- Standalone cooking processes (e.g. equipment located under a canopy and not associated to mobile food vending), and
- Trucks, vehicles, trailered units, carts and other cooking processes that do not contain any propane or 120V or greater electrical systems (e.g. battery powered only).

### **Timeline**

**April 30<sup>th</sup>, 2021** – Inspections should be conducted prior to April 30<sup>th</sup>, 2020. The vendor will be left with a report outlining all deficiencies that require correction in order to meet the GVFCAGuidelines.

**October 30<sup>th</sup>, 2021** – Any vehicle that does not have Approved Certification for Commercial Gas Systems or for Electrical Systems will be required to obtain such certification by no later than October 30<sup>th</sup>, 2020.

**April 30<sup>th</sup>, 2022** – All film industry catering and craft services vehicles will be required to meet all requirements of the GVFC Mobile Vendor Food Guidelines by no later than April 30<sup>th</sup>, 2021.

## **Process**

In order to obtain the proper approval to operate under these guidelines, operators are required to:

- Review these guidelines and ensure that all requirements are met,
- Make an application for a business licence (if required) in the municipality in which they plan to operate,
- Make arrangements for an inspection with a local participating Fire Department (see below).
- Once your vehicle has been inspected and a Lower Mainland Food Vendor Sticker applied, you are able to operate in a participating Municipality subject to Business License approval and compliance with all local site-specific requirements (see below).
- Keep a copy of the checklist as provided by the inspecting fire department in the vehicle at all times.

## **Inspection Dates and Locations**

To book an inspection please contact the fire department in the jurisdiction you film most regularly or where your business is based out of. Please note inspections are during business hours.

## **Know Before You Go**

Operators should take the following steps ahead of having their mobile food vending unit inspected in order to address the Fire Department's main concerns:

- Ensure systems are up to date for electrical and propane sticker certifications. Please review TSBC's website to ensure you have the correct stickers for [electrical products](#) and [gas appliances](#).
- Ensure the truck is fitted with the appropriate fire suppression equipment for the intended use.
  - If cooking processes involves heating or cooking units, ensure they have one 10lb multi-purpose fire extinguisher with a rating of not less than 4A-40BC.
  - If cooking processes involves a deep fat fryer, or other processes involving oils, ensure they have a Class K wet chemical fire extinguisher.
  - If cooking processes involves solid fuel, ensure they have either a 2-A rated water spray fire extinguisher, or a Class K wet chemical fire extinguisher.
  - All fire extinguishers are required to be provided with a current service tag, supplied by an ASTTBC technician.
  - If the vehicle is supplied with a fire suppression system, it shall be provided with a current service tag, supplied by an ASTTBC technician.

- If the vehicle is supplied with a ventilation system, it shall have the required filters and trays installed, have been cleaned and serviced by a qualified ASTT service technician within 6 months, and have no evidence of grease accumulation.

### **Site Specific Requirements**

Approved operators will still be required to comply with the local authority having jurisdiction (Fire Department) in relation to site specific requirements such as:

- Distances from buildings and fire hydrants,
- Vehicle spacing,
- Fuel storage and use,
- Etc.

Please contact the local Fire Department in the jurisdiction where you will be operating to discuss their requirements or with any questions.

### **Participating Municipalities**

City of Port Moody

City of North Vancouver

City of Surrey

City of New Westminster

City of Chilliwack

Township of Langley

City of Pitt Meadows

City of Delta

City of Coquitlam

Squamish Fire Rescue

West Vancouver Fire Rescue

District of North Vancouver Fire Rescue

City of Port Coquitlam

City of Burnaby

Municipality of Whistler

District of Mission

City of Abbotsford

City of Langley

City of Maple Ridge

City of White Rock