Food Vending Operations - Fire Protection Guideline

Unit Type		Duration	Grease laden vapour		Non-grease laden vapour cooking
			Deep fryer/wok	Other (grills, griddles, bbq)	
motor vehicle (person inside)	Enclosed		A	A	C
	Open air storey[2]		A	B	C
trailer (person inside)	Enclosed		A	A	C
	Open air storey[2]		A	B	C
cart (no person inside)			B	C	D
pre-fab bldg or modified shipping container[1]	Enclosed		A	A	C
	Open air storey[2]		A	B	C
non-portable accessory building or shed[1]	Enclosed	long[3]	A	A	C
		short[3]	A	B	C
	Open air storey[2]	long[3]	B	B	C
		short[3]	B	C	C
tent or fabric canopy[1]	Enclosed	long[3]	A	B	C
		short[3]	B	C	C
	Open air storey[2]	long[3]	B	C	D
		short[3]	B	C	E
open-air flame on ground/table			B	C	E

Applicant to complete.   Complete one form for each event.

Name of Food Vending Business: _____   Event Location: _____ (nearest street intersection)

Name of Event: _____

Dates of Event:_____

Type of Food Vending Operation: (Circle one only, above)

**   Retain on Premises for Inspection   **

LEGEND

Type of vending operation	NFPA 96 ventilation AND automatic fire suppression[4]	3 m horizontal distance from overhead electrical lines	K class portable extinguisher	ABC portable extinguisher	posted fire safety instructions	3 m horizontal clearance to any building opening, combustible structure or woodland.[5]
A	○	○	○	○	○	○
B			○	○	○	○
C				○	○	○
D					○	○
E						○

Note 1: A building permit from the Planning and Development Services Department is required for any pre-fab bldg, modified shipping container, accessory building, shed, tent or fabric canopy, that is:
a) over 60 m² in area, or in groups of 2 or more without a 3 m separation distance (with an aggregate area over 60 m²), and
b) located in a city park or on private property.
Where a building permit is required, additional requirements may apply. Refer to Bulletin 2005-002-BU and contact the Planning and Development Services Department for more information.

Note 2: Open air space means at least 25% of the total area of its perimeter walls is open to the outdoors in a manner that will provide cross ventilation to the entire unit

Note 3:
Long duration = over 2 weeks and less than 1 year
Short duration = not over 2 weeks

Example 1: at a night market, a structure which is erected for one evening and dismantled by the next evening is considered to be short duration even though the night market season is over 2 weeks in duration.

Example 2: at the PNE, a structure which is erected and remains in place for over 2 weeks is considered to be long duration.

Note 4:   Not all requirements of NFPA 96 are applicable. For Mobile and Temporary Food Vending operations, the following only shall conform to NFPA 96:
- Material for exhaust hood must be No. 16 MSG carbon steel or No. 18 stainless steel
- Material for exhaust duct must be No. 18 MSG carbon steel or No. 20 stainless steel
- commercial electric exhaust fan, properly sized
- liquidtight connections and welds
- grease removal devices (filters or baffles, drip trays)
- entire kitchen ventilation system shall be maintained and cleaned of grease accumulation
The automatic fire suppression system must conform to UL 300 or ULC 1256.4

Note 5: 3 m clearance required between groups of no more than 6 units of mobile or temporary food vending operations

General Notes:
- This document is a guide only for food vending that includes a cooking process.   This document is not applicable to food vending operations that do not have cooking appliances (eg. ice cream truck).
- Only staff and customers ordering food shall occupy a tent or structure used for cooking. Customer seating areas shall be located in another tent or structure or outside.
- Mechanical ventilation for indoor air quality is required within enclosed spaces in conformance with WorkSafeBC regulations.
- Location on city streets requires permission from the Engineering Department for the use of the street.

To be completed by VFRS.

Accepted by (print name): _____   Date: _____

Signature _____