

SCHEDULE 2 Commitment Not to Use Deep Fat Frying Equipment (Mobile and Temporary Food Vending Operations)

This form is required for installations where it is proposed to use Class 1 cooking appliance where there will be no deep fat frying. The following commitment is given to the City.

Name of Food Vending Business:		
Name of Event:		
Dates of Event:		
Class 1 and 2 Cooking Operations are defined as follows:		
	ooking process which produces significant smoke or grease-laden been designed by the manufacturer to be able to produce significant pecifically approved under another Class."	
"A Class 2 Cooking Operation is defined as any cooking equipment or process which produces significant steam or heat and does not produce grease-laden vapours."		
Appliance (type of cooking appliance)		
Intended use of appliance: (attach menu)		
interiore use of approaries (actaer mena)		
Examples of Class 1 cooking ("grease or smoke")	Examples of Class 2 cooking ("non-grease")	
Pan frying (eg. Eggs, bacon, hamburgers)	Boiling water (eg. Potatoes, pasta, rice,	
 Deep fat frying, grilling, broiling, stir fry, braising 	poached eggs) Reheating pre-made soups	
	Heating beverages (eg. Hot chocolate)Melting chocolate	
	e cooking operation, acknowledges that the appliance chosen Class 1 cooking which includes deep fat frying. The	
undersigned commits to limit all use of this appliance		
	ce, the operator of the cooking operation commits to ensuring	
words sized and coloured so that they can be easily	ation on the mobile vehicle or structure, with the following read and understood. The operator commits to maintaining the operator's responsibility of the cooking operation.	
Sign:		
	FAT FRYING IS NOT ALLOWED.	
VENTILATION IS	FOR STEAM AND HEAT REMOVAL ONLY.	

SCHEDULE 2

Commitment Not to Use Deep Fat Frying Equipment (Mobile and Temporary Food Vending Operations)

Name of Food Vending Business:	
The undersigned acknowledges that the proposed ventilar requirements for a Class 1 Cooking Operation that include frying is conducted on the appliance, the cooking operation	es deep fat frying and acknowledges that, if deep fat on will be considered as an unsafe condition.
	By-law states: sts which may cause fire or explosion, or may increase the risk of Fire Chief may take all reasonable and necessary steps to remove
If the Operator is found by the City to be in breach of this Operator of the cooking operation commits to cease deep is installed to the satisfaction of the Fire Chief.	
This Commitment Not to Use Deep Fat Frying Equipmer operation thisday of,(Year)	nt is executed by the BUSINESS OPERATOR of the cooking
1. Where Operator is an individual:	Signed, sealed and delivered in the presence of:
Operator's Signature	Witness's Signature
Operator's Name(Print)	Witness's Name(Print) Witness's Address
2. Where Operator is a corporation:	Signed, sealed and delivered in the presence of:
Name of Corporation	Witness's Signature
Per: Authorized Signatory Name(Print)	Witness's Name(Print) Witness's Address
3. Where Operator is a partnership:	Signed, sealed and delivered in the presence of:
Name of Partnership	Witness's Signature
Per: Authorized Signatory Name(Print)	Witness's Name(Print) Witness's Address

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