



GVFCA MOBILE FOOD VENDORS CHECKLIST

Version 1.

MULTI-JURISDICTIONAL INSPECTION CHECKLIST

This checklist is to be used in conjunction with the GVFCA *Mobile Food Vendors - Acceptable Guidelines* for inspecting and approving any mobile unit used outdoors to prepare and dispense food and/or beverages and that contain appliances or equipment for cooking.

- ☐ TRUCK
- ☐ TRAILER
- ☐ CART
- ☐ Public Primary
- ☐ Film Primary

FOOD VENDOR UNIT INFORMATION:

Applicant Name: _____ City: _____

Phone: _____ E-mail: _____

Truck Name: _____ Plate: _____

Vehicle Make: _____ VIN #: _____

GENERAL REQUIREMENTS:	Pass	Fail	N/A
Business License to operate (if required by jurisdiction).	☐	☐	☐
Clear and unobstructed egress from interior.	☐	☐	☐
Traffic safety cones (min 3 cones @ 18").	☐	☐	☐
All portable tents and attached awnings/fabrics as part of food preparation shall have flame resistance conforming to CAN/ULC S109 as identified by a factory label.	☐	☐	☐

TECHNICAL SAFETY BC / STANDARDS COUNCIL of CANADA:	Pass	Fail	N/A
Approved Certification Commercial Gas Systems (TSBC D-G5-051201 2 Rev-08)	☐	☐	☐
Approved Certification 120 VAC Electrical Systems (TSBC B-E3 071019 3 Rev 07)	☐	☐	☐
Notes:			

FIRE EXTINGUISHERS: (as per NFPA 10)	Pass	Fail	N/A
10lb ABC, 4A-40BC Mounted, accessible, current service.	☐	☐	☐
Class K Wet Chemical (oil cooking or deep fryer present) mounted, accessible, current service.	☐	☐	☐
Pull Station for fixed suppression visible and accessible.	☐	☐	☐
Notes:			
ASTTBC Next Service Due: _____			



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COOKING AND SERVICE:	Pass	Fail	N/A
All commercial cooking units that create grease laden vapors (deep fryers, burners, grills etc.) inside trailers or trucks shall have an automatic suppression systems meeting ANSI/UL300 or ULC/ORD-C 1254.6 and a commercial ventilation system installed utilizing good engineering practice.*	☐	☐	☐
Fixed Suppression complete with current service (6 months) nozzles/pull activation/bell.	☐	☐	☐
Kitchen exhaust hood – filters, cleaned and current service (6 months).	☐	☐	☐
8” baffle or 16” clearance between fryer and open flame cook top.	☐	☐	☐
Notes:			
ASTTBC Next Service Date: _____			

GENERATOR / FUEL / PROPANE: As per CAN/CSA B149.1	Pass	Fail	N/A
Generator in good repair including cords rated for use (grounding intact).	☐	☐	☐
Portable fuel cans stored outside of truck & 1m away from ignition sources.	☐	☐	☐
Fixed propane tanks secured to vehicle (leak test? PRV away from crowds).	☐	☐	☐
Unattached propane tanks storage NOT permitted in vehicles.	☐	☐	☐
Notes:			

SOLID FUEL COOKING (not permitted in all jurisdictions):	Pass	Fail	N/A
Level 1 WETT service for solid fueled ovens and flues (wood fired pizza etc.).	☐	☐	☐
Fuel is NOT stored closer than 1m from cooking appliance or heat source.	☐	☐	☐
2A Water Type or 6L Wet Chemical – current service.	☐	☐	☐
Notes:			

NOTES:
All outside cooking associated with truck to be on stable approved non-combustible base (as per AHJ).
NO oils or deep frying on collapsible tables (folding legs).
Portable generators to be filled prior to use and kept 1m away from heat source.
* Exhaust hoods will be inspected and approved at the discretion of the AHJ

PASS: ☐ FAIL: ☐ DECAL #: _____

Inspecting Jurisdiction: _____ DATE: _____

Fire Inspector: _____ *Name or employee number or LAFC* Phone #: _____

Truck Owner / Rep: _____ *Signature* DATE: _____

X _____ Initials hereby indicate acceptance that the information within this inspection report may be shared with GVFCA fire department representatives.

A copy of this Checklist is to be kept in the vehicle at all times