

**Appendix “1” MOBILE REFRESHMENT VEHICLE
CHECK LIST – Suppression System:**

In order to operate a mobile food truck in the Municipality of Trent Hills, the following criteria must be met: *Contact Trent Hills Fire Prevention if you have any questions: 705-653-1900 ext 291*

- **A Business Licence is required from the Municipality of Trent Hills.**
- 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.

Mobile Refreshment Vehicle Operator:

Name:

Contact Phone #: Address:

The above criteria have been completed:

Signature

Date

Appendix A – Sample Kitchen Suppression System Report

Range Hood System Inspection Report

Comp.:		Telephone:
Date:	Owner or Manager:	
Time:	Address:	City:
Annual / Semi-Annual	Fuel Shutoff:	Main Cylinder Size :
Manufacturer:	Electric:	Manifold Cylinder Size :
Model:	Gas:	Fuse Links 360 F:
Wet / Dry	Other:	Fuse Links 450 F:
Last H - Test:		

Cooking Appliances From Left To Right:

- | | | | |
|--|-------|--|-------|
| 1. All appliances covered with correct nozzles | _____ | 19. Replaced fuse links | _____ |
| 2. Duct and Plenum covered w/correct nozzles | _____ | 20. Check travel of cable nuts/s-hooks | _____ |
| 3. Check positioning of all nozzles | _____ | 21. Piping and conduit securely fastened | _____ |
| 4. System installed in accordance w/MFG ul listing | _____ | 22. Proper separation between fryers and flame | _____ |
| 5. Check if seals intact, evidence of tampering | _____ | 23. Proper clearance - flame to filters | _____ |
| 6. Hood/duct penetrations sealed w/weld or ul device | _____ | 24. Exhaust fan in operating order | _____ |
| 7. If system has been discharged, report same | _____ | 25. All filters replaced | _____ |
| 8. Pressure gauge in proper range | _____ | 26. Fuel shut-off in on position | _____ |
| 9. Check cartridge weight | _____ | 27. Manual and remote set/seals in place | _____ |
| 10. Hydrostatic test date | _____ | 28. Replace system covers | _____ |
| 11. 6 year maintenance date | _____ | 29. System operational and seals in place | _____ |
| 12. Inspect cylinder and mount | _____ | 30. Clean cylinder and mount | _____ |
| 13. Operate system from terminal link | _____ | 31. Manifold system operational | _____ |
| 14. Test for proper operation from remote | _____ | 32. Fan warning on hood | _____ |
| 15. Check operation of micro switch | _____ | 33. Personnel instructed in manual operation of system | _____ |
| 16. Check operation of gas valve | _____ | 34. Proper hand portable extinguishers | _____ |
| 17. Clean nozzles | _____ | 35. Portable extinguishers properly serviced | _____ |
| 18. Proper nozzle covers in place | _____ | 36. Service and certification tag on system | _____ |

Comments:

On this date the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturers manual and was operated according to these procedures with results indicated above

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Service technician Date Time AM PM Customers authorized agent

Appendix B – Sample Hood Cleaning Stickers

		YOUR COMPANY NAME	(919) 380-9883				
<p>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.</p>							
Last Cleaned:		Next Service Due:					
Jan	Feb	Mar	Apr	Jan	Feb	Mar	Apr
May	Jun	Jul	Aug	May	Jun	Jul	Aug
Sep	Oct	Nov	Dec	Sep	Oct	Nov	Dec
<div style="border: 1px solid black; padding: 2px;">2013 2014 2015</div>		<div style="border: 1px solid black; padding: 2px;">2013 2014 2015</div>					



System has inaccessible areas

See Service Report for details of inaccessible areas and other items of note

Cleaned:		Return Date:					
Jan	Feb	Mar	Apr	Jan	Feb	Mar	Apr
May	Jun	Jul	Aug	May	Jun	Jul	Aug
Sep	Oct	Nov	Dec	Sep	Oct	Nov	Dec
<div style="border: 1px solid black; padding: 2px;">2009 2010 2011</div>		<div style="border: 1px solid black; padding: 2px;">2009 2010 2011</div>					

Appendix C: Multipurpose and K Class Fire Extinguishers



A51b fire extinguisher is required –2A:10B:C or 3A:40B:C



A

“A”TRASH–WOOD–PAPER



B

“B”LIQUIDS (cooking liquids, oil, gasoline, kerosene)



C

“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 cover10 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
