



What is Mobile Food Service Equipment?

Mobile food service equipment, commonly known as food trucks, is mobile equipment with fuel-fired cooking facilities for preparing and selling food. Examples of food trucks include chip wagons, coffee trucks and hotdog and hamburger carts.



A self-propelled vehicle, such as a truck or van, fitted with food service equipment



A trailer or cart fitted with food service equipment



A portable cart fitted with food service equipment

Understanding the Risks

The use of propane in food trucks poses a risk to their owners and operators. The movement, vibration and the presence of ignition sources in food trucks present additional hazards. Understanding the risks, performing regular maintenance and taking necessary precautions will ensure the safe operation of food trucks.

All mobile food service equipment built after February 13, 2006, are required to:

- Have a Field Approval by the Technical Standards and Safety Authority (TSSA) (see picture on right); or
- Certified and labeled by a certification organization accredited by the Standards Council of Canada.



Fuel Safety Requirements for Mobile Food Service Equipment Vendors



Do It Right – Safety First

Event organisers and food-truck operators need to comply with the applicable codes and regulations, including the following:

Appliance and/or Equipment

- Ensure appliances are approved/certified for use in Canada
- Install appliance per manufacturer's installation instructions
- Use tubing or piping when installed through walls
- Mark the correct gas type if converted
- Install screens when propane relief is discharged downwards
- Include hood and fire suppression over installed appliances
- Ensure sufficient clearance from open flame to the deep fryer
- Install manual shut-off valve on the exterior of an MFSE unit in an accessible location
- Properly shield the propane cylinder from openings



Propane Storage and Handling

- Ensure sufficient clearance (10 ft) from air openings to the ignition source
- Store and secure propane cylinders in an upright position

Electrical

- Electrical connections between an appliance and building wiring shall comply with the local electrical code or, in the absence of such, with the Canadian Electrical Code, Part I.

MFSE Rating Plate

- Ensure the rated input capacity matches the rating plate attached to the MFSE
- Rating plate should have a Fuels Safety Division label issued by TSSA

For more information, visit [Food Trucks - TSSA](#). For technical enquiries, please contact the Fuels Safety Tech Desk at fuels_technical_services@tssa.org or call the toll-free number at 1-877-682-8772.



Fuel Safety Requirements for Mobile Food Service Equipment Vendors

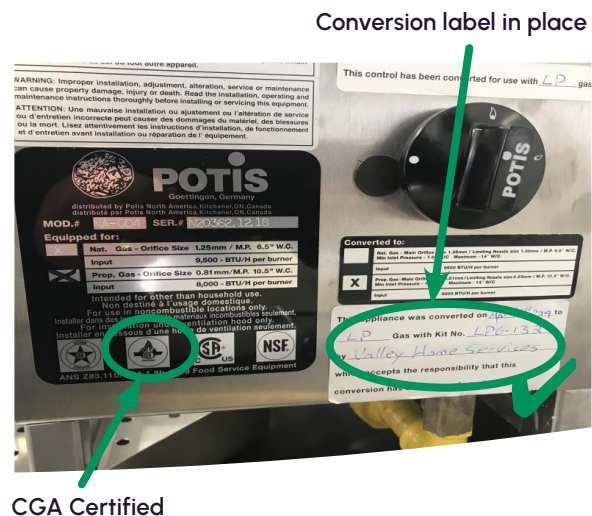
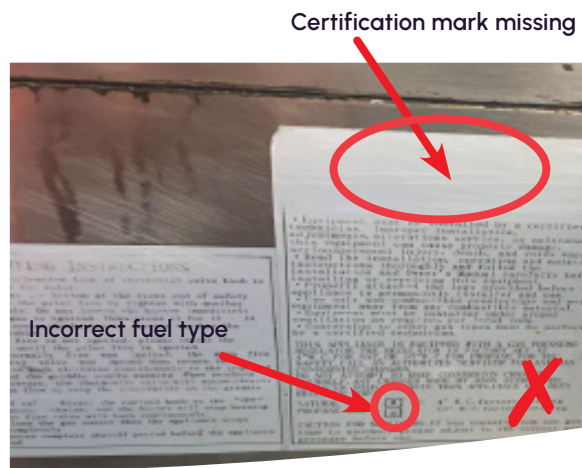


Do's and Don'ts

Below are examples of typical deficiencies and safety practices to keep top of mind when operating mobile food service equipment:

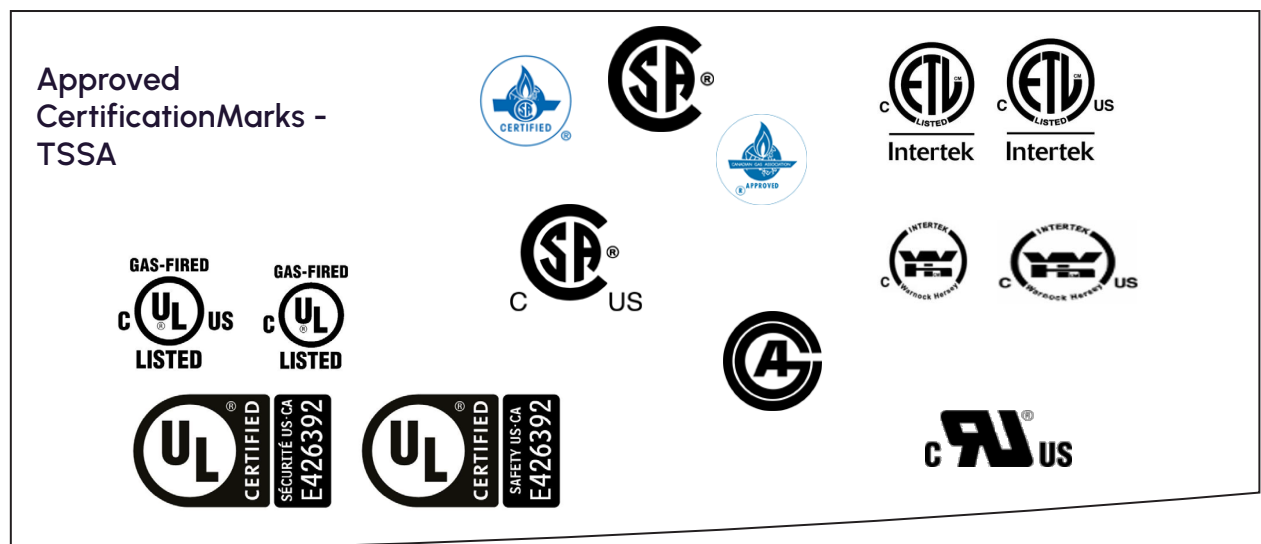
Certified Appliances

- Ensure appliances are approved/certified for use in Canada (i.e. Approved for Canadian Standards Association (CSA), Underwriters Laboratory (UL), etc.)
- Ensure the appliances are approved/certified for proper fuel usage
- The gas to which the appliance is converted shall be marked on the rating plate.



Certification Marks

- Some are listed on TSSA's website:





Do's and Don'ts

Hood and Fire Suppression

- Install hood and fire suppression for installed gas-fired appliances.

No hood or fire suppression over the installed appliances



Hood covers appliance Fire suppression installed



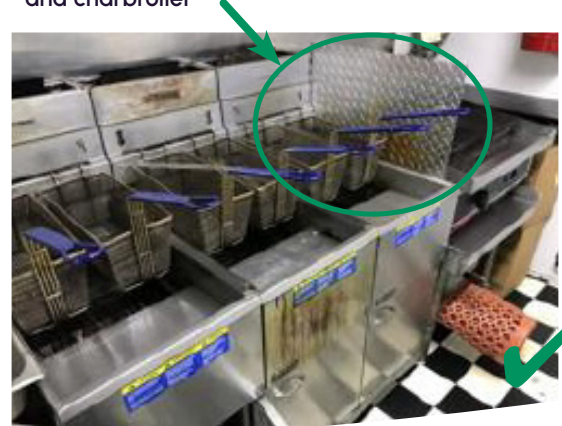
Divider between fat fryer and open flame

- If minimum clearance (16 in) is not maintained between a fryer and an adjacent open flame appliance, a non-combustible divider (extending at least 7 in) shall be provided.

No divider between fryer and range unit



Non-combustible divider provided between fryer and charbroiler





Do's and Don'ts

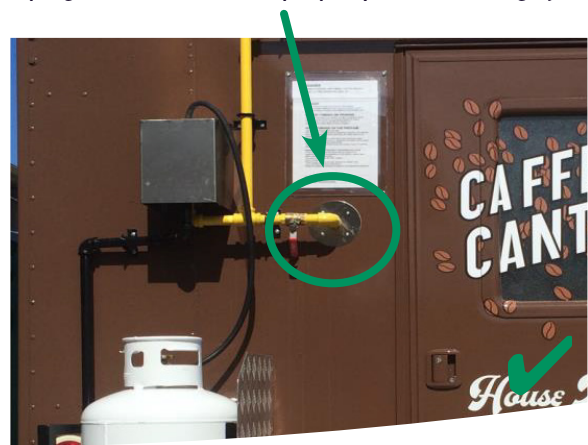
Propane Piping Through the Wall

- Hose shall not be used in lieu of piping or tubing when doing gas supply through the walls.

Hose through walls



Piping was used and it is properly sealed through joints



Appliance Installation

- Appliances shall be installed per the manufacturer's installation instructions. (installed on a firm and level base).

Not installed on a firm and leveled base



Properly installed and secured to floor per manufacturer's instruction



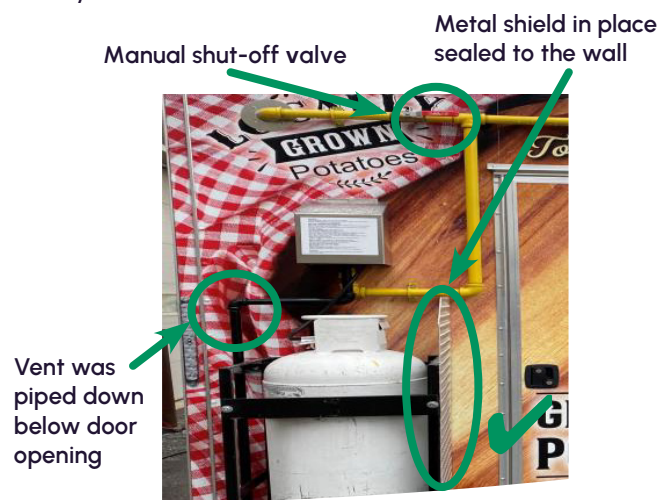
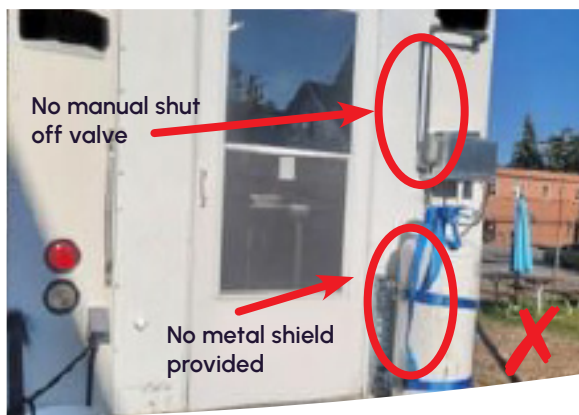
Fuel Safety Requirements for Mobile Food Service Equipment Vendors



Do's and Don'ts

Exterior Manual Shut-Off Valve and Propane Cylinder

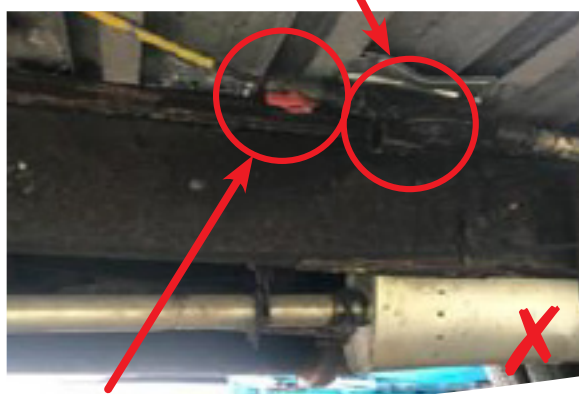
- Ensure there is a manual shut-off valve located on the exterior of the vehicle downstream of regulators
- Ensure a metal divider is in place if propane cylinder is mounted closed to doors/openings



Regulator Installation

- Regulator shall be installed with vents pointing downwards and shall be protected by a metal or plastic hood.
- Exterior manual shut-off valve shall be installed in an accessible location.

No hood protection; Vents not pointing downwards



Not easily accessible

Manual shut-off valve easily accessible

Regulator vent pointing down and was piped below MFSE body



Hood protection



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Do's and Don'ts

Number of Propane Cylinder on MFSE

- The total quantity of propane shall not exceed 300 lb on a MFSE.
- The propane cylinders shall be secured properly.

More than 300 lbs of propane. Not properly secured by straps.



Only one 100 lbs cylinder installed

Properly secured by brackets on cradle

Danger Label for Self-Propelled Vehicles

- For all MFSE that are part of a self-propelled vehicle, an additional danger label shall be affixed to the vehicle's fuelling point and inside the driver's compartment with the following: "All pilot lights shall be extinguished, and the supply of propane shut off before refueling this vehicle".

Danger label at fueling point.



Danger label inside driver's compartment



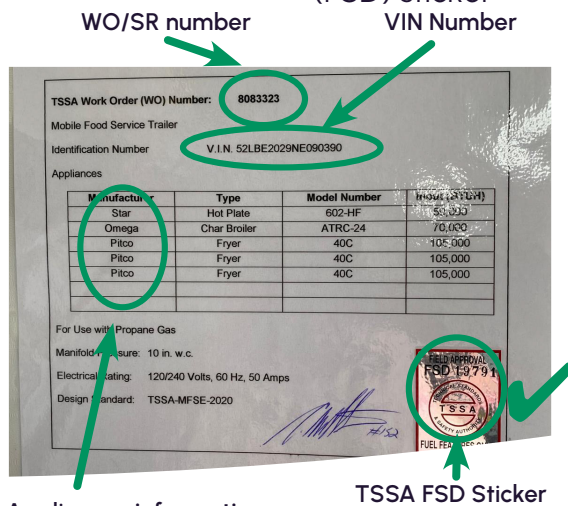
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Do's and Don'ts

MFSE Rating Plate

- WO/SR number
- VIN number
- Appliances information
- Fuels Safety Division (FSD) sticker

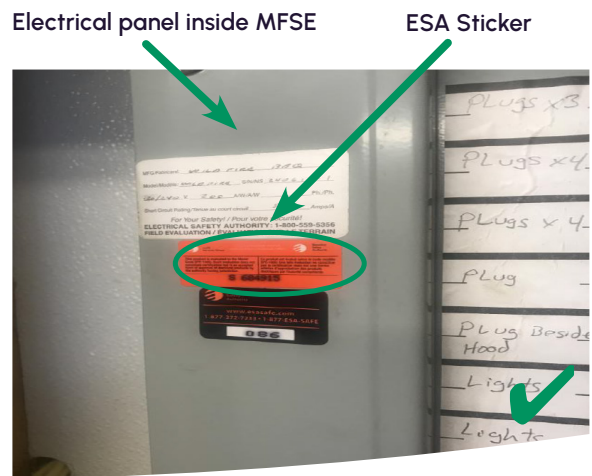


Appliances information

TSSA FSD Sticker

ESA Approval

- ESA approval is required before TSSA onsite inspection



Electrical panel inside MFSE

ESA Sticker

Annual Inspection

- To be done annually
- Signed and dated by a certified gas technician
- Use the most recent form

