

Schedule "B" to By-law No. 36-2025

Thames Centre Fire Department Mobile Food Service Equipment Self-Inspection Checklist

Notice of Collection of Personal Information

Personal information on this form is collected under the legal authority of *Municipal Act, 2001*. The delegate's information is collected and maintained for the purpose of creating a record that is available to the general public, pursuant to Section 27 of the *Municipal Freedom of Information and Protection of Privacy Act*. This information is collected and maintained for the purposes of preparing an agenda for Council. Questions or concerns about the collection of this information can be directed to the Clerk at 4305 Hamilton Road, Dorchester ON N0L 1G3, Phone: 519-268-7334 ext 254 or clerk@thamescentre.on.ca

Applicant Name *

Date *

Application Type *

Section A - General

Applies to ALL food service equipment

All documents have the name of the business, name of the owner of the vehicle and the name of the operator of the vehicle and are in your possession *

Contact phone numbers and emails if you need to be contacted for any matter relating to fire safety are readily available *

A clear description of where the mobile food/beverage truck will be located (as provided to you by municipal staff) is available *

Must possess a current certificate from TSSA that an inspection has been carried out and that the appliances and vehicle are acceptable to be operated *

The appliance serial number is in a visible location and legible for inspectors *

The vehicle appliance manufacturer name is clearly visible and legible for inspectors *

Vehicle must contain a charged portable fire extinguisher of a 3A 20BC or higher rating *

Equipment cooking with grease, oils or fats must be accompanied by a “Class K” type of portable extinguisher that is a 40BC rating *

All portable extinguishers have been serviced in the past 12 months by a portable extinguisher company. Provide inspection report *

Cooking appliances have been cleaned and are free of grease build-up or food remnants. Provide inspection report *

Owner, operator or other workers on these mobile vehicles are knowledgeable in the use of portable fire extinguishers and of manually discharging the fixed extinguish system if it fails to discharge *

Section B - Commercial Cooking/Fire Suppression Systems

Applies only to mobile food service equipment requiring NFPA 96 guidelines (commercial cooking range hood systems with fire suppression systems)

Cooking operations producing smoke or grease laden vapors must be provided with fire extinguishing equipment, a hood, and ventilation system installed in accordance with NFPA 96 “Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations”.

All cooking equipment exhaust and fire protection systems are installed and maintained in accordance with NFPA 96 "Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations" *

Fire extinguishing equipment provided to cooking operations producing smoke or grease laden vapors is maintained by certified contractors semi-annually in accordance with NFPA 96.

Maintenance reports relating to fire protection equipment, including exhaust system cleaning is maintained for the Refreshment Vehicle and shall be made available upon request; *

Hoods, exhaust ducts, and all parts forming the ventilation system provided to cooking operations producing smoke or grease laden vapors is cleaned at frequencies in accordance with NFPA 96.

A minimum 2A:10BC dry chemical fire extinguisher is provided unobstructed, maintained and readily available. For those Refreshment Vehicles that are cooking food that releases grease-laden vapors, a "K" class fire extinguisher is also required; *

Cooking operations producing smoke or grease laden vapors must be provided with a class-k portable fire extinguisher that is maintained annually in accordance with NFPA 10.

Generally fire safety practices are observed at all times including but not limited to; exits being kept clear and accessible, combustible materials are minimized, and clutter is kept to a reasonable and safe level; *

The installation, use and storage of propane or gas-fired systems shall have an inspection certificate provide by a Technical Standards & Safety Authority (TSSA) inspector or approved contractor and be valid for the year in which the permit is issued. *

Comments

I/We the individual completing this survey hereby acknowledge and declare that; *

- ☐ The information contained in this form is true and complete to the best of my/our knowledge
- ☐ Failure to provide complete or accurate information may delay the licensing process

Applicant Name *

Applicant Signature *

Business Name *

Business Address *

Business Phone/Email *

This self-inspection checklist consists of excerpts from the Ontario Fire Code and does not imply or limit the responsibility of the owner or owner's representative to carry out all the provisions of the Ontario Fire Code.

If you have any questions, please direct them to:
Jacques Boutros, Fire Inspection Officer

Thank You

Your Submission has been received!

A Legislative Services representative will be reviewing it shortly. Should you have any questions, please contact inquiries@thamescentre.on.ca