



Fuels Safety Program	Ref. No.: FS- 056- 06	Rev. No.:
DIRECTOR'S ORDER	Date: February 13, 2006	Date:

**IN THE MATTER OF:
THE TECHNICAL STANDARDS AND SAFETY ACT, 2000,
S.O. 2000, c. 16**

- and -

**ONTARIO REGULATION 211/01 made under the
Technical Standards & Safety Act, 2000
(Propane Storage and Handling)**

- and -

**ONTARIO REGULATION 212/01 made under the
Technical Standards and Safety Act, 2000
(Gaseous Fuels)**

Subject: Mobile Food Service Equipment
Sent to: Posted on TSSA's Web-Site

Pursuant to subsection 36.(3)(a) of the *Technical Standards and Safety Act, 2000*, the Director, subject to the conditions herein, authorizes the use of and requires compliance with the following:

1. Application

Effective immediately, this Order shall apply to all newly manufactured and existing Mobile Food Service Equipment.

2. Definition

Mobile Food Service Equipment ("MFSE"), is mobile equipment, whether or not permanently parked, containing propane or other hydrocarbon fired fuel cooking equipment and, if applicable, associated fuel storage. MFSE are commonly known as, but not limited to, "Coffee Trucks" "Chip Wagons", "Hot Dog Carts" and "Hamburger Carts".

3. Requirements for Compliance - Newly Manufactured MFSE

3.1 Newly manufactured MFSE must be approved for its intended use.

3.2 The approval of newly manufactured MFSE shall comply with the following:

- a) a motor vehicle with integrated propane or other hydrocarbon fired equipment shall have a suitable (weather exposure and combustible environment) interlock mechanism that extinguishes all pilot lights within thirty (30) seconds from the start of fuelling the motor vehicle;

- b) the fuel system as a whole unit including gas storage, supply, appliance and venting shall be appropriate for its use; and
- c) the labelling requirements outlined in section 4 shall apply.

3.3 Newly manufactured MFSE that is put into service shall comply with the annual inspection requirements outlined in section 5.

4. Requirements for Compliance - Existing and Newly Manufactured MFSE

Danger Labels

4.1 The following danger label shall be affixed to all MFSE, be readily visible and located adjacent to the propane container with the following wording:

- DANGER
- Cooking appliances shall not be used for space heating
- When the propane appliance is not in use or the vehicle is stored, shut off the supply of propane to the appliance (at the propane tank)
- BEFORE TURNING ON PROPANE:
 - Make certain all propane connections are tight and all appliance valves have been turned off and any unconnected outlets are capped
 - If an open door is used for ventilation combustion air, ensure the door is open before turning on propane
- AFTER TURNING ON THE PROPANE
 - Light all pilots of appliances to be used
 - Each connection, including those at appliances, regulators, and cylinders, shall be leak tested initially and periodically with soapy water by the operator. Never use a lighted match or burner flame when checking for leaks
 - Do not leave system turned on or containers connected until the system has been proven to be leak (propane) tight
 - When the containers are disconnected, the propane supply line shall be capped or plugged

4.2 For all MFSE that are part of a motor vehicle, the following additional danger label shall be affixed to the vehicle's fuelling point and inside the driver's compartment with the following wording:

- DANGER
 - All pilot lights shall be extinguished and the supply of propane shut off before refuelling this vehicle

4.3 In subsections 4.1 and 4.2, the word "DANGER" shall be a minimum of ¼-inch (6.4 mm) in height. All other words on the label shall be a minimum 1/8-inch (3.2 mm) in height.

5. Annual Inspections - Newly Manufactured and Existing MFSE

5.1 All newly manufactured MFSE put into service and existing MFSE shall be inspected annually by a certified gas technician and all identified deficiencies shall be corrected.

5.2 When fuel for the MFSE is supplied by a container that is installed so its length is on a horizontal plane, a method shall be incorporated to ensure liquid propane cannot splash in the vapour withdrawal line. The certified gas technician shall verify this during the annual inspection.

5.3 Following the annual inspection, the certified gas technician shall provide the owner/operator with a completed copy of the inspection certificate (Attachment #1) and the information fact sheet (Attachment #2).

Roland Hadaller, P.Eng.,

Director, appointed under the *Technical Standards and Safety Act, 2000*.

Additional Notes

Mobile Food Service Equipment owners/operators should check with their local municipality to determine if there are additional compliance requirements.

Inspectors appointed under the *Technical Standards and Safety Act, 2000*, are authorized to inspect Mobile Food Service Equipment to ensure compliance with this Director's Order.



Technical Standards and Safety Authority

Web site: www.tssa.org

Attachment #1 - Inspection Certificate Director's Order FS-056-06 Mobile Food Service Equipment

Equipment Description:		
Equipment Owner:		
Equipment Owner Address:		Telephone No.:
Municipal Licence No.:	Certificate Holder Type:	Certificate Holder Name:
TSSA Certificate Holder No.:		
Contractor Business Name:		Contractor Business Telephone No.:
TSSA Contractor Registration No.:		

This checklist is intended as minimum, other inspection tests may be necessary to ensure safe operation.

To pass the inspection, ALL answers shall be either Yes or N/A

	Yes	No	N/A
1. Is labelling affixed as outlined in Director's Order FS-056-06	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. If equipment is mounted on 4 wheels, 2 wheels shall be lockable to prevent movement when in service	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Is the equipment as it was originally manufactured without modifications	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Are the gas components (hoses, regulators, etc.) approved for that service	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Are the appliances equipped with the correct orifices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Are the gas lines, fittings and hoses in good condition	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Is the propane cylinder supported properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. If the cylinder is in a cabinet, is it well ventilated	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Are the clearances to combustibles appropriate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Is the equipment in good condition	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. Is the equipment and all its components leak tight	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Are all supply pressures to the equipment set properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13. Does all equipment ignite safely	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Do the safety controls operate properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15. Does the equipment operate properly through its firing range	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16. Have all deficiencies been corrected and is the equipment safe to operate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17. Do the owner/operator understand the Operations/Responsibilities outlined in the Labelling	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18. Did you provide the owner/operator with an Information Fact Sheet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Comments:

Certificate Holder Name (Print)	Signature of Certificate Holder	Date
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FUELS SAFETY PROGRAM
TECHNICAL STANDARDS
& SAFETY AUTHORITY
14th Floor, Centre Tower
3300 Bloor Street West
Toronto, Ontario
Canada M8X 2X4

February 13, 2006

Re: Mobile Food Service Equipment

Attention Owner/Operator:

The Technical Standards and Safety Authority (TSSA) is an Administrative Authority empowered under the *Safety and Consumer Statutes Administration Act, 1996* to administer and enforce the *Technical Standards and Safety Act, 2000* (the “Act”) and its regulations. The Fuels Safety program of the TSSA regulates the storage, transmission and utilization of hydrocarbon fuels (e.g. propane and natural gas) and includes the installation and maintenance of associated equipment. The Act and appropriate Regulations can be found on our web site at www.tssa.org.

The TSSA is concerned that Mobile Food Service Equipment (MFSE) (commonly known as “Coffee Trucks”, “Chip Wagons” or “Hot Dog and Hamburger Carts”, containing propane-fired equipment/appliances may be: a) unapproved, b) not properly serviced or maintained, or c) operated in an unsafe manner. These conditions may result in a hazardous situation including a fire or explosion.

Reported incidents and unsafe practices include; a) not extinguishing the pilot lights when refuelling the vehicle resulting in ignition of gasoline vapours, b) not shutting off the propane supply when the appliances are not in use, c) not shutting off the propane when the vehicle is in motion or stored, and d) lack of maintenance resulting in gas leaks during operation.

Consequently, the TSSA has developed new requirements for MFSE to promote the continued safe use and operation of MFSE for both newly manufactured and existing equipment. These requirements include:

- Ensuring that newly manufactured equipment is approved.
- Communicating operation and maintenance procedures to equipment owners/operators as outlined in the new labels affixed to the equipment. **For personal safety, it is important to follow these procedures at ALL times.**
- To ensure that the MFSE is in safe operating condition, a TSSA certified gas technician shall inspect all MFSE annually.
- A copy of the completed MFSE annual “Inspection Report” shall be retained by the owner/operator and available for review by TSSA inspectors.

If you require further clarification or have questions, please contact your propane fuel supplier or the TSSA at 1-877-682-8772.