

Fuel Safety Requirements for Mobile Food Service Equipment Vendors



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.



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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](https://www.foodtrucks-tssa.org). 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.



1.877.682.8772 | [tssa.org](https://www.tssa.org)

This guideline may be used for informational purposes only and may be revised or withdrawn at any time. Use of this guideline does not replace or relieve installers, operators and owners from the requirements and responsibilities relating to appliance installation and operating instructions and compliance with applicable codes and regulations. TSSA accepts no legal responsibility for any reliance on this guideline or arising from the use of this guideline, including direct or indirect liability.

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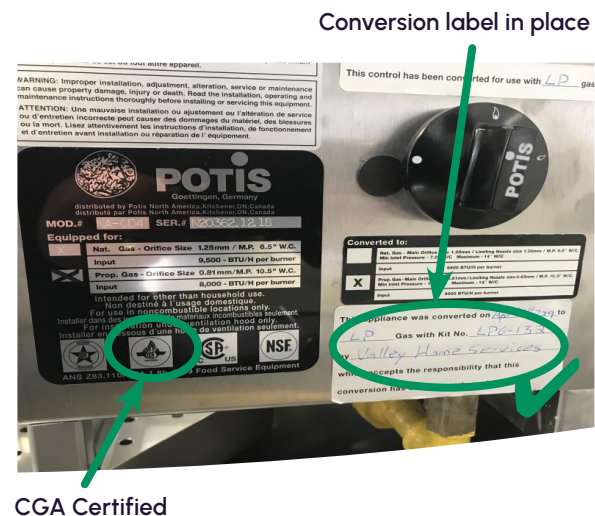
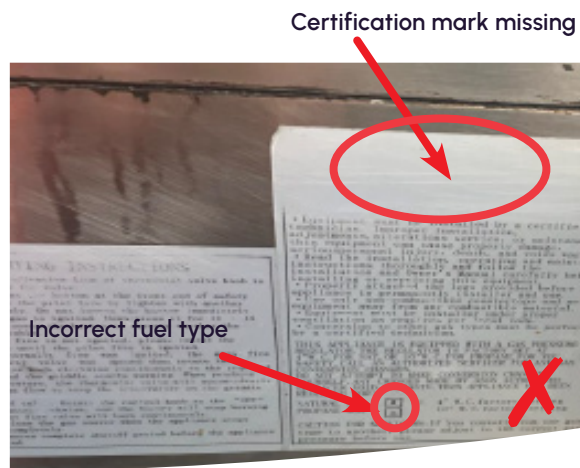


Do's and Don'ts

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

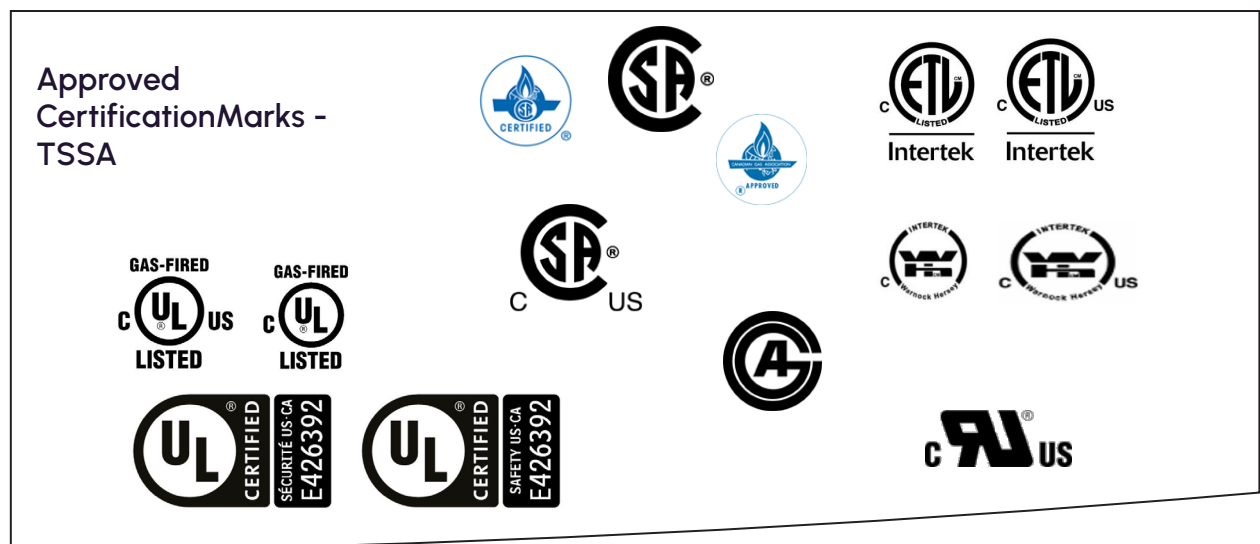
Certified Appliances

- 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:



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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



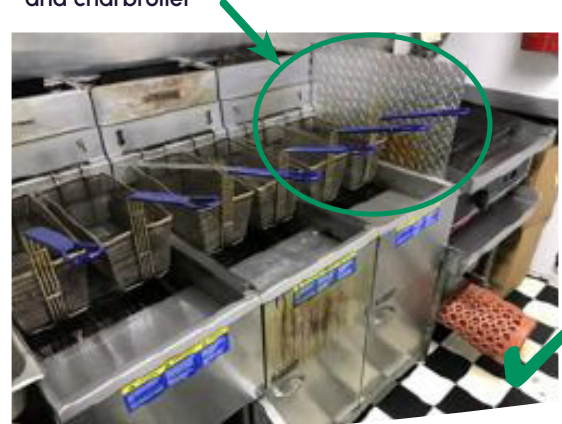
Divider between fat fryer and open flame

- 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



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Do's and Don'ts

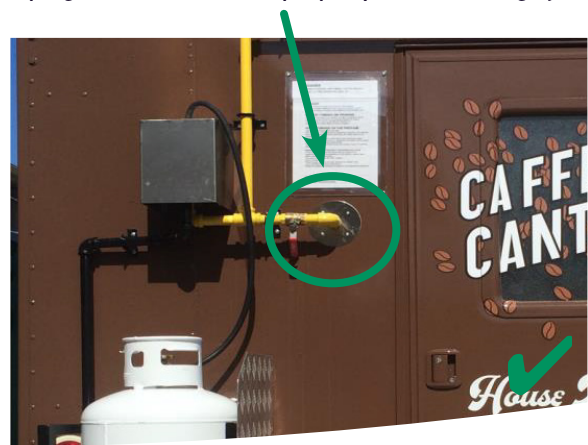
Propane Piping Through the Wall

- 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



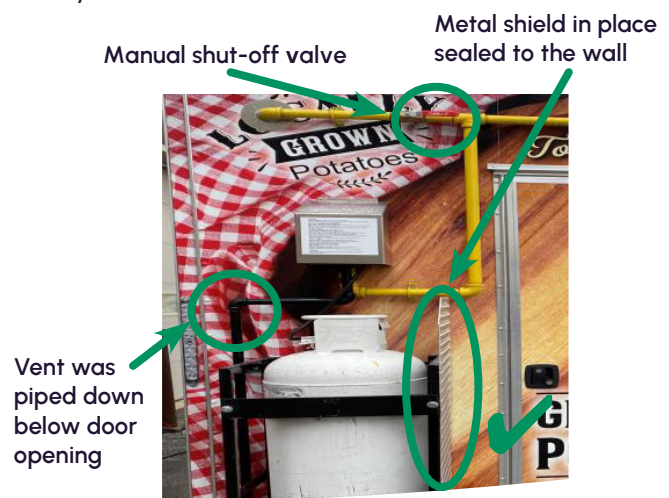
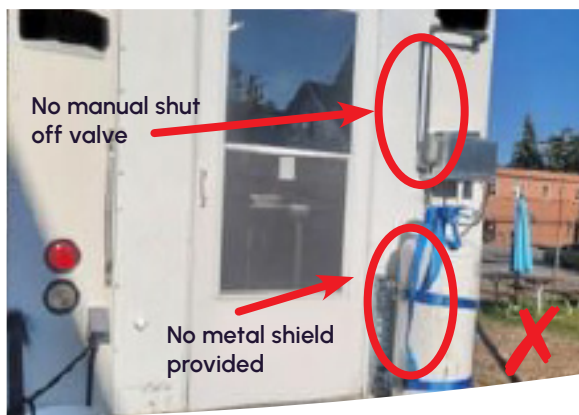
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Do's and Don'ts

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

WO/SR number: 8083323

VIN Number: V.I.N. 52LBE2029NE090390

TSSA Work Order (WO) Number: 8083323

Mobile Food Service Trailer

Identification Number: V.I.N. 52LBE2029NE090390

Appliances

Manufacturer	Type	Model Number	Hours (336H)
Star	Hot Plate	602-HF	50,000
Omega	Char Broiler	ATRC-24	70,000
Pitco	Fryer	40C	105,000
Pitco	Fryer	40C	105,000
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For Use with Propane Gas

Manifold Pressure: 10 in. w.c.

Electrical Rating: 120/240 Volts, 60 Hz, 50 Amps

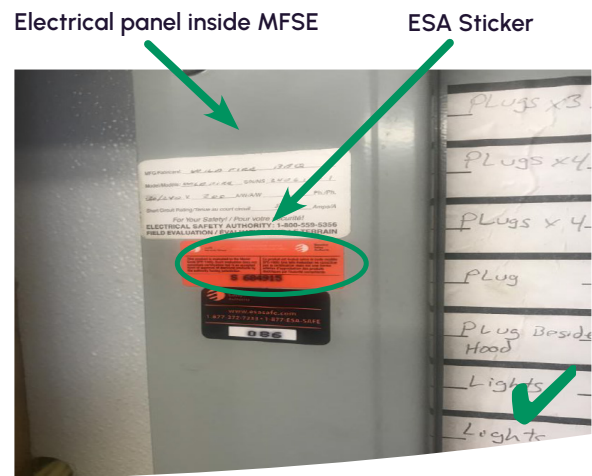
Design Standard: TSSA-MFSE-2020

TSSA FSD Sticker

Appliances information

ESA Approval

- ESA approval is required before TSSA onsite inspection



Annual Inspection

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

ANNEX O (Page 2, Attachment #2)

MOBILE FOOD SERVICE EQUIPMENT ANNUAL INSPECTION CERTIFICATE FOR MFSE'S

Document No: MFSE-002

Date: May 15, 2015

Page: 1 of 1

Equipment Identification (License Plate No. or V.I.N.):

Owner: Dylan Whitfall Tel No: 613 883 2024

Address: 113 High St. Wankleshill

FSD Label No. (if built after Feb. 13, 2006): N/A

The following checklist is intended as a minimum. Additional tests may be necessary to ensure safe operation.

	Yes	No	N/A
Have the required DANGER labels been affixed?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
If built prior to Feb. 13, 2006, is this unit eligible for grandfathering (not requiring field approval)?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the gas components (lines, regulators, etc.) approved for the service?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the gas lines, fittings and hoses in good condition?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the propane cylinder properly secured as per section 5.6.1 (149.3.15)?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
If the cylinder is in a cabinet, is it properly vented as per section 5.6.1 (149.3.15)?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the clearances to combustibles maintained?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the appliances in good working condition?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the equipment and all its components leak tight?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the safety measures to the equipment and appliances set properly?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do all the electricals operate properly?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Does the owner/operator understand the operations and responsibilities outlined in the danger labeling?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are all automatic controls and limits functioning properly?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

To pass all answers must be either YES or N/A

Certificate Holder's Name (Print): TSSA Certificate Holder's No. Date

Inspector's Name: 0737669 15 May 2015

Inspector's Business Name: TSSA Certificate No. 613 606 4049 000322873

Re-inspection Required 1 Year from the above date.

This Certificate shall be kept available with the equipment covered at all times.

Additional information for the annual inspection and MFSE can be obtained at <http://tssablog.ca>

Comments: Red tag 5 days. Can only operate for next 7 days and will need TSSA approval to be able to.

