



# "Mobile Vendors" Bulletin

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## City of Penticton Regulations for Mobile Vendors

### Scope:

Any operator of a mobile food vending unit that is used outdoors for the preparation and dispensing of food or beverages and contains or uses cooking appliances or associated equipment shall comply with these guidelines. Mobile food vending includes the preparation and serving of food and or beverages with the use of cooking facilities, apparatus or equipment contained within but not limited to:

- Self – propelled trucks and vehicles
- Trailered units
- Carts
- Any outdoor cooking process directly associated to the above

### REFERENCE & REQUIRED DOCUMENTATION

#### City of Penticton Fire and Life Safety Bylaw 2004-57 - 6.23 Commercial Cooking Equipment

Every owner or Occupier of buildings or premises shall ensure commercial cooking equipment, exhaust and fire protection systems shall be installed and maintained in conformance with N.F.P.A. 96 - Standard for Ventilation Control and Fire Protection of Commercial Cooking.

**NFPA 96 (2014 edition)** - Ventilation Control and Fire Protection of Commercial Cooking Operations

**NFPA 10 (2013 edition)** – Portable Fire Extinguishers

**NFPA 17A (2013 edition)** - Wet Chemical Extinguishing Systems

Cooking equipment used in processes producing smoke or grease-laden vapor shall be equipped with an exhaust hood that complies with NFPA 96

Cooking that produces grease-laden vapor that might be a source of ignition of grease in the hood, grease removal device or duct shall be protected by fire extinguishing equipment that conforms to NFPA 10 and NFPA 17A.

Fire extinguishing equipment shall include both automatic fire extinguishing systems as primary protection and portable fire extinguishers as secondary backup.

The cooking equipment shall conform to the components, installation and maintenance as per NFPA 10, NFPA 17A, and NFPA 96.

## EXAMPLES OF COOKING

### Class 1 Cooking Operations (grease-laden vapors)

A Class 1 Cooking Operation is defined as any cooking process which produces significant smoke or grease-laden vapors, and includes any equipment which has been designed by the manufacturer to be able to produce significant smoke or grease-laden vapors, except where specifically approved under another Class.

#### Examples of Class 1 Cooking Operations include:

The following commercial-type equipment or, domestic-type equipment used in a commercial-like food-processing:

- Range (burners or hot top), stove, hot plate (gas burner, electric coil or flat top), induction cooker, electric frying pan, conveyor convection oven if used for cooking chicken wings or other bulk meat, oven used for cooking meat, char broiler, wok, fry grill, griddle, salamander, deep fat fryer, pan frying, barbecue, rotisserie, Don air vertical broiler, tilting skillet, braising pan, any equipment recommended to have fire suppression by the manufacturer, any equipment which produces or has been designed by the manufacturer to have the potential to produce comparable amounts of smoke or grease. [NFPA 96, A.10.1.2]
- Cooking operations which receive complaints of producing objectionable odors or are found to cause interior build-up of grease or smoke residue (Provincial Health Act).

### Class 2 Cooking Operations (steam and heat removal)

A Class 2 Cooking Operation is defined as any cooking equipment or process which produces significant steam or heat but does not produce grease-laden vapors.

The following requirements apply to Class 2 Cooking Operations:

- Type II hood and exhaust with general HVAC ducting
- If the ductwork is combined with ductwork serving a Class 1 Cooking Operation, then the ventilation for the Class 2 Cooking Operation is required to comply with NFPA 96 except that the air flow volume may be designed for heat and steam removal only. [NFPA 96, 7.1.3]
- If an appliance is designed with the potential for Class 1 Cooking, and will only be used for Class 2 cooking, then the following additional requirements will apply:
  - 1) A metal sign securely mounted to the front of the hood embossed with the following words sized and colored so that the can be easily read and

understood.

**"COOKING CAUSING GREASE-LADEN VAPOURS IS NOT ALLOWED.  
EXHAUST SYSTEM IS DESIGNED FOR STEAM AND HEAT REMOVAL ONLY."**

#### **Examples of Class 2 Cooking Operations include:**

- Any of the following if they are > 6 kW (20,478 BTU/h): closed pizza oven, conveyor pizza oven if used only for pizza or bread, baking oven, coffee maker, coffee roaster, hot dog display heater, pastry oven, popcorn maker, roll warmer, steam reconstitution device, steamer, toaster, warming oven
- Open Bain Marie (Double Boiler)
- The following would be considered appliances designed with the potential of Class 1 Cooking but used only for Class 2 Cooking: an electric domestic range, hot plate or induction cooker in a commercial cooking establishment used only for non-grease applications such as boiling water (e.g. potatoes, pasta, rice) reheating pre-made soups, heating beverages (e.g. hot chocolate) or melting chocolate.

#### **Class 4 Cooking Operations (self-contained)**

Class 4 Cooking Operation is defined as cooking equipment listed by an accredited certification organization such as ULC, or ETL to ventilate into the room. These devices typically have their own fire suppression and grease filtering systems.

#### **Examples of Class 4 cooking equipment include:**

- Giles Vent less Hood Fryer (previously called Chester Fried Vent less Hood Fryer)
- Perfect Fryer PFC model series, vent less commercial deep fat fryers, Belshaw Donut Robot Fryer with insider vent less cabinet

#### **Class 5 Cooking Operations (no hood)**

A Class 5 Cooking Operation is defined as cooking equipment where a hood is not provided. Products from the cooking operation may be removed by natural ventilation. Class 5 does not include cooking procedures which produce significant grease-laden vapors, significant steam or significant heat.

Where complaints are received by the Interior Health such as mold from too much moisture, overheating in the work environment, objectionable odors, or build-up of grease or smoke residue, the owner or manager is responsible to make the required corrections, such as a menu change or equipment change to comply with the appropriate Class of Cooking Operation.

All equipment shall be operated and maintained in accordance with manufacturer's recommendations and NFPA 10, 17A and 96

Please note that all appliances shall be certified for use within Canada and be rated for commercial use.

### **Equipment Examples**

- Coffee Equipment
- Urn or brewer
- Roaster (electric)
- Corn on the Cob Warmer
- Clam Shell Grill/Panini EI for heating non-grease producing foods (Tortillas, pastries, rolls, sandwiches from precooked meats and cheeses)
- Crepe Maker (no meats)/Waffle Cone Maker/Waffle Iron Limit to 3 units
- Hot Dog Warmers
- Hot Plate Electric (one burner only)
- Induction cooker

### **Ovens**

- Electric convection oven, 12KW or less
- Portable ovens (microwave, cook and hold, ovens utilizing Visible and Infrared light technology)
- Popcorn Popper without external grease vapor release
- Re-thermalizing equipment (max temperature of 250F)
- Rice Cookers
- Electric Rotisserie Electric and enclosed with max. ambient cavity temperature of 250F
- Toaster-countertop (bread only)

### **Mobile Propane Equipment System Testing:**

Leak test For Mobile Propane Systems:

When setting up vending equipment with a Technical Safety BC approved propane system the following leak test shall be completed prior to ignition of appliances.

1. Charge lines with propane by opening tank valve.
2. Mix standard dish soap with warm water and dab on all joints and fitting with a 1 inch paint brush.
3. Observe for obvious bubbles which would indicate a leak.
4. If a leak is found, do not ignite the appliance and repair immediately.
5. If no leaks are found operate as required and document in a log the completion of the leak Test for inspection by the AHJ.

## **Use of Tents and Canopies:**

All portable tents and attached awnings/fabrics as part of food preparation shall have a flame resistance conforming to CAN/ULC S109 as identified by a factory label.

Tent/Awning clearance to cooking appliance:

1 meter horizontal clearance

3 meters vertical clearance

## **IMPLEMENTATION**

To conduct business in the City of Penticton with "Mobile Vending Equipment" the owner operator must have equipment serviced and approved by a reputable service provider to ensure that all equipment is current, well maintained and operable. The owner/operator will arrange for a site inspection with the Penticton Fire Department to review, equipment, service reports and documentation. Once approved the Penticton Fire Department will fix a decal to the vehicle and the business name/owner/operator will be added to a list of Mobile Vendors approved to operate within the City of Penticton for that year.

As per City of Penticton Fees and Charges Bylaw 2014-07 a fee may be charged for an inspection. **Fee is \$52.00 plus GST (\$54.60)**

Please contact the Penticton Fire Department at 250 490-2300 or [fire@penticton.ca](mailto:fire@penticton.ca) for further information.