

West Perth Fire Department

Mobile Food Service Equipment Self-Inspection Checklist

Applicant Name: _____ Date: _____

Application Type: General Food Service Equipment OR Commercial Cooking Unit w/ Fire Suppression System

	YES	NO	N/A
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SECTION A - GENERAL

Applies to ALL food service equipment

1	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.			
2	Contact phone numbers and emails if you need to be contacted for any matter relating to fire safety are readily available.			
3	A clear description of where the mobile food/beverage truck will be located (as provided to you by municipal staff) is available.			
4	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.			
5	The appliance serial number is in a visible location and legible for inspectors.			
6	The vehicle appliance manufacturer name is clearly visible and legible for inspectors.			
7	Vehicle must contain a charged portable fire extinguisher of a 3A 20BC or higher rating			
8	Equipment cooking with grease, oils or fats must be accompanied by a "Class K" type of portable extinguisher that is a 40BC rating			
9	All portable extinguishers have been serviced in the past 12 months by a portable extinguisher company			
10	Cooking appliances have been cleaned and are free of grease build-up or food remnants			
11	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)

1	The venting equipment for grills, fryers, burners or other open cooking appliances are installed to NFPA 96 Standard for Ventilation Control and Fire Protection of Cooking Operations.			
2	Fixed extinguishing systems installed for grills, fryers, burners or other open cooking appliances are to NFPA 96 – Standard for Ventilation Control and Fire Protection of Cooking Operations.			
3	Suppression system is inspected every six (6) months and an inspection tag is affixed showing the last inspection date.			

Comments

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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.

Name: _____

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:

Fire Prevention Officer – Shay Herrett

by email: fpo@pertheast.ca

by phone: 519-595-2800 ext. 227

by fax: 519-595-2801

by mail: West Perth Fire Department

c/o 25 Mill Street E.

Milverton, ON N0K 1M0



OFFICE USE ONLY

Date Received: _____

Date Reviewed: _____

Approved By: _____

Signature: _____