



## **BULLETIN – “Mobile Vendors”**

### **B.C. Fire Code Regulations for Mobile Vendors**

**NUMBER: 13-01 BC Fire Code 2012**

**Created: April 19, 2013**

**Revised**

### **PURPOSE**

This guideline is intended to provide an overview of the District of Squamish requirements that pertain to commercial cooking within mobile vehicles such as but not limited to trailers, buses, vans and mobile carts. This requirement shall provide the minimum fire safety requirements (preventative and operative) related to the design, installation, operation, inspection, and maintenance of all mobile vendor commercial cooking operations, to reduce the potential fire hazard of cooking operations.

### **REFERENCE & REQUIRED DOCUMENTATION**

**BC Building Code 2012 0 Part 6.2.2.7** - Fire Protection systems for commercial cooking equipment using vegetable oil or animal fat shall conform to ANSI/UL 300 or ULC/ORD-C1254.6

**BC Fire Code 2012 0 Part 2.6.1.9** - The use, inspection and maintenance of commercial cooking equipment exhaust and fire protection systems shall be in conformance with NFPA 96

**NFPA 96 (2008 edition)** - Ventilation Control and Fire Protection of Commercial Cooking Operations

**NFPA 10 (2007 edition)** – Portable Fire Extinguishers

**NFPA 17A (2009 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 and 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
- 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

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## **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)

## **IMPLEMENTATION (2013 Process)**

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To conduct business in the District of Squamish 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 Squamish Fire Department to review, equipment, service reports and documentation. Once approved by the Squamish Fire Department will fix a tag to the vehicle and the business name/owner/operator will be added to a list of Mobile Vendors approved to operate within the District of Squamish for that year.

Please contact the Squamish Fire Rescue at 604.898.9666 for further information.

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