

## Huron East 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

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

<b>1</b>	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.			
<b>2</b>	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.			
<b>3</b>	Suppression system is inspected every six (6) months and an inspection tag is affixed showing the last inspection date.			

### Comments

**Huron East Fire Department  
Mobile Food Service Equipment Self-Inspection Checklist**

**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.

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**If you have any questions, please direct them to:  
Huron East Fire Department**

Email: [firechief@huorneast.com](mailto:firechief@huorneast.com) Phone: 519-527-0160 ext. 28  
Fax: 519-527-2561  
Mail: Huron East Fire Department  
72 Main Street South, PO Box 610  
Seaforth, ON N0K 1W0