

Mobile and Temporary Food Vending Operations Vendors Checklist

Name of Food Vending Business:	
Name of applicant:	Phone No.:
Email:	
IN CONSIDERATION OF THE GRANTING OF A BUSINESS CONDITIONS OUTLINED IN THIS LICENSE, REQUIREMEN ACTS, REGULATIONS, AND BY-LAWS IN FORCE IN THE AND SAVE HARMLESS THE CITY OF VANCOUVER AGAIN COSTS OR EXPENSE OF EVERY KIND, INCLUDING NEGLITY IN CONSEQUENCE OF AND INCIDENTAL TO THE G	ITS OF THE FIRE BY-LAW AND ALL OTHER CITY OF VANCOUVER AND TO INDEMNIFY IST ALL CLAIMS, LIABILITIES, JUDGEMENTS, IGENCE WHICH MAY ACCRUE AGAINST THE
Signature of Applicant:	·

Please check boxes ☑

riease			
Item	Yes	Not applicable	Description
INSTAI	LATIO	N	
1			Fire Protection Guideline Completed
2			Exhaust system designed and installed to NFPA 96 standard per Fire Protection Guideline
			Name and address of company that designed the exhaust fan, duct and hood system
			Name and address of company that constructed and installed the system
3			Automatic fire suppression system UL300 or ULC 1254.6 installed
			Name and address of company that designed the fire suppression system
			Name and address of company that installed the fire suppression system
4			Cooking appliances installed in accordance with manufacturer's instructions
5			Integrated testing of fire suppression and NFPA 96 exhaust system completed
			Name and address of qualified service company that performed the integrated testing

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Name	me of Food Vending Business:			
Signat	ure of A	Applicant:		
			☐ Fuel and electrical supply to appliances shuts off when fire suppression system trips	
6			Copy of report from qualified service company for the integrated testing submitted	
7			Indoor air quality mechanical ventilation provided	
			Name and address of company that installed the ventilation system	
Item	Yes	Not applicable	Description	
8			Schedule 1- Commitment Not to Create Grease-Laden Cooking Vapours form completed	
			☐ Copy of menu attached	
9			Schedule 2- Commitment Not to Use Deep Fat Frying Equipment form completed	
			☐ Copy of menu attached	
10			Portable extinguishers - 6 L minimum, wet chemical Class K - new, or tagged with current inspection tag provided	
11			Portable extinguishers - 10 LB ABC Dry Chemical - new, or tagged with current inspection tag provided	
12			Propane fuel tanks installed and protected per BC Gas Safety Regulation	
			Number, size, and location of propane and natural gas tanks	
13			All electrical equipment, devices and appliances listed and approved for use in Canada.	
14			All electrical work (service/generator supply, box or panel connections, lighting fixtures) undertaken by a qualified licensed electrician	
MAINT	ENANC	Ε		
15			NFPA 96 Ventilation system cleaned and maintained by qualified service company	
			Name and address of qualified service company that cleaned and maintained the system	
			Date of last cleaning service	
16			Automatic fire suppression system maintained and tagged by qualified service company annually	
			Date of last maintenance service	

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FE S	AFETY		
17			Posted instructions on safe operation of equipment posted in the structure
18			Posted instructions in case of emergency posted in the structure
19			Exit paths maintained clear of obstructions at all times
ltem	Yes	Not applicable	Description
MISCE	LLANE	OUS	
20			Structure/Vehicle located at least 3 m horizontally from
			☐ any building opening
			☐ any adjacent combustible structure
			□ any woodland
21			Structure/Vehicle located at least 3m away from overhead electrical lines
22			Site plan of proposed vending location submitted
23			
		hVEDC	
comp	pieted	by VFRS.	
			Date:

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