



GREATER VANCOUVER FIRE CHIEFS ASSOCIATION

MOBILE FOOD VENDORS – METRO VANCOUVER GUIDELINES

Introduction

Mobile food vendors, in the form of self-propelled trucks or vehicles, trailered units, carts, or rudimentary table-top set-ups, have been growing in numbers throughout the Lower Mainland in recent years. Mobile food vendors often travel between municipalities to work and may not be part of a routine inspection process which would ensure compliance with the BC Fire Code and other life safety requirements.

In order to create a regional approach to mobile food vendor inspections, the Greater Vancouver Fire Chiefs Association has developed a guideline and approval process for mobile food vendors throughout the Lower Mainland. The application of a regional approach will not only create a set of standardized requirements but will also help expedite approvals for mobile food vendors who travel throughout the Lower Mainland across multiple municipalities.

Scope

Any operator of a mobile food vending unit that is used outdoors for the preparation and dispensing of food or beverages and that contains cooking appliances or associated equipment may have to 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, and
- Any outdoor cooking processes directly associated to the above.

Some mobile vendors will not be part of this approval process; however many of the requirements contained within these guidelines will apply. On-site inspections may be conducted by the local fire department to ensure compliance with relevant parts of these guidelines and local regulations. These include:

- Standalone cooking processes (e.g. equipment located under a canopy and not associated to mobile food vending), and
- Trucks, vehicles, trailered units, carts and other cooking processes that do not contain any propane or 120V or greater electrical systems (e.g. battery powered only).



GREATER VANCOUVER FIRE CHIEFS ASSOCIATION

MOBILE FOOD VENDORS – METRO VANCOUVER GUIDELINES

Process

In order to obtain the proper approval to operate under these guidelines, operators are required to:

- Review these guidelines and ensure that all requirements are met,
- Make an application for a business licence (if required) in the municipality in which they plan to operate,
- Make arrangements for an inspection with a local participating fire department (GVFCA will potentially host 1-2 joint inspection days), and
- Keep a copy of the checklist as provided by the inspecting fire department in the vehicle at all times.

Once contacted by a mobile food vendor the local fire department will:

- Arrange for a convenient time to conduct an inspection,
- Conduct an inspection and leave the operator with an inspection report (paper or PDF) containing any violations,
- Issue a GVFCA Mobile Food Vendor sticker only once all outstanding deficiencies have been corrected, and
- Complete the BC Food Truck Fire Inspection Form for each satisfactory food truck inspection. The form will capture the:
 - Food Truck Name,
 - Decal #,
 - Inspection date,
 - Inspector name and
 - Inspecting Fire Department

Each Fire Department can submit a list of inspectors, with their email addresses, to ili@newwest.ca to request access to the summary of food trucks issued with a decal for reference.

Site Specific Requirements

Approved operators will still be required to comply with the local authority having jurisdiction (fire department) in relation to site specific requirements such as:

- Distances from buildings and fire hydrants,
- Vehicle spacing,
- Fuel storage and use,
- Etc.

Please contact the local fire department in the jurisdiction where you will be operating to discuss their requirements or with any questions.