



Best Practices for Food Vendors

MINIMUM 30 DAYS PRIOR TO EVENT

- Ensure that you have fully read and understand the Food Vendor Best Practices.
- Ensure that you have registered with Niagara Regional Public Health as a food vendor for public special events and provide confirmation letter to event organizer from Niagara Region Public Health. *(The event organizer must provide information on the event including a list of food vendors to Public Health to reference)*
- Events organized by Thorold require that all food vendors are properly insured, including liability insurance in an amount of a minimum of \$2 million. Organizers and venue owners do not normally provide insurance for vendors.
- The use of wood or charcoal is prohibited on city owned property unless approved in writing from Fire Services. Approval for the use of wood or charcoal must be requested at least 30 days in advance.
- The use of open flames for cooking or reheating, including the use of sterno or fuel gels is prohibited in all tents, without prior written permission of Fire Services. Approval of the use of open flames must be requested at least 30 days in advance.
- All tents (or a group of tents) in excess of 60M² (645 sq ft) in aggregate ground area, must meet the requirements of the Ontario Building Code (not be attached to a building and constructed more than 3M from other structures), and will require a building permit from the City of Thorold prior to being erected. Applications shall be made for permits a minimum of 30 days prior to the event.

DAY OF THE EVENT – INSPECTIONS

- Inspection of food vendors may be conducted by a representative from Niagara Regional Public Health, City of Thorold Staff, including By-Law, Building Department and Thorold Fire Department, Technical Safety Standards Association or The Electrical Safety Authority without notice, during the event to ensure compliance with applicable regulations. Vendors who fail to comply with guidelines, requirements, applicable regulations, at all times during the event will not be permitted to operate and may be removed from the event/property and may be subject to inspection fees and or prosecution.

COOKING ACTIVITIES – GENERAL REQUIREMENTS

- All appliances, including barbecues, shall be located or protected to ensure that the public is unable to come into contact with hot surfaces. All appliances shall be listed for use in Canada and shall have a clear and easily read listing label firmly attached to the appliance. Appliances shall be listed for commercial use. No appliances listed for residential use shall be permitted.



- The operator may seek field approval of the appliance without acceptable listing labels. For gas appliances these inspections and approvals can be obtained through TSSA while ESA (Electrical Safety Authority) will perform this service. All field approvals shall be at the vendor's expense. NOTE: The field inspection and approval process must be done in advance of any events. Contact the appropriate approval agency to inquire about approval times.
- Where an appliance's fuel supply has been altered (natural gas to propane) a clear and easily read TSSA field approval label shall be permanently affixed to the appliance.
- Food vendors shall be in compliance with all By-laws where applicable.
- All cooking appliances should be maintained in good operating condition and be kept clean of any combustible deposits (grease, soot) that could create a fire hazard.
- Sterno cans or fuel gels are not permitted in tents.
- A portable fire extinguisher with a minimum 2A10BC rating shall be provided at each cooking location with the exception of those located in food trucks or trailers, which shall meet the specific fire extinguisher requirements identified in that section. All portable fire extinguishers shall have a tag attached showing the date of the last service (12 months) and the service company and technician.
- Niagara Public Health requires all food prep areas be covered by a canopy or tent. This does not apply to barbecues and Fryers. Fryers must however be protected to prevent rain or similar moisture from entering to prevent splashing.
- It is recommended that emergency lighting is provided in all locations where food is prepared.

FOOD TRUCKS, TRAILERS & CARTS – ADDITIONAL REQUIREMENTS

- Food trucks and trailers shall have at least two of their wheels blocked to prevent movement of the truck trailer at all times while operating.
- Trucks or trailers where smoke or grease laden vapours may be produced shall be provided with a hood and exhaust system in accordance with NFPA 96. The hood must be constructed of not less than N0. 20 MSG (0.94mm) stainless steel or No 18 MSG (1.09mm) steel. No galvanized metal or aluminum is acceptable.
- An automatic fire suppression system must be installed in accordance with NFPA 96 where an exhaust system has been installed and cooking produces smoke or grease laden vapour.
- The kitchen exhaust system including hood, filters, ducts and fan as well as all cooking appliances shall be kept clean and free of combustible deposits. Any combustible deposits (grease, soot) that may create a fire hazard shall be cleaned in accordance with NFPA 96 prior to being permitted to open.
- The fire suppression system shall be maintained in accordance with NFPA 96, and the report or a copy of the service company shall be on site at all times during the event.
(Tag only on system is not acceptable)



- Where a fire suppression system is installed an additional Type K rated fire extinguisher designed for use with the fire suppression system shall be installed. In cooking trailers, trucks, without a fire suppression system a 3A40BC fire extinguisher shall be installed.
- No food trucks/trailers shall be located within 3m of power lines or buildings unless approved.
- At no time shall trucks/trailers or carts be located under a tree so as to cause damage to trees. The third-party event organizer and the food vendor shall be responsible for any damage and associated costs caused to trees up to and including replacement at the discretion of City of Thorold Community Services.

GENERATORS

- Generators used to provide power for cooking appliances shall be listed for use in Canada.
- Generators shall be located at a minimum 1m from all buildings, tents, fuel storage areas and vehicles.
- Generators should not be operating while refueling.
- Generators should be located in an area not accessible to the public.
- Inverter Generators or quiet operation Generators are preferred.
- All Generators should have a noise baffling physical barrier to direct sound away from public areas at the event.

TENTS

- The use of any cooking or reheating devices is prohibited in any tent intended for public access unless the cooking or reheating has been approved in writing in advance by the Fire Department. Requests for permission shall be submitted a minimum 30 days in advance to the Fire Prevention Office.
- Tents, canopies, umbrellas or similar covers may be used to protect cooking appliances or operations provided the public is prohibited from entering the covered area and at least two sides of the covered area are open at all times.
- Tents, canopies, umbrellas or similar covers where cooking takes place shall meet one of the following standards, NFPA 701/705 or Note 4 of Test Method 27.1 of CAN/ULC S-109.
- A canopy, umbrella, or similar cover that becomes contaminated with grease and carbon which may affect its flammability or fire resistance treatment shall be removed from service immediately.

PROPANE and FUEL SAFETY

- All food vendors utilizing propane located in a truck/trailer or mobile food cart (MFSE Mobile Food Service Equipment), shall have a clear and easily readable field approval label and rating plate permanently affixed to the truck/trailer or mobile food cart if built or sold after February 13, 2006 as per TSSA Directors Order FS-056-06.



- It shall be the responsibility of the operator to provide documents that the food truck/trailer or cart was manufactured for food service prior to February 13, 2006.
- All food vendors utilizing propane shall maintain a current (within 12 months) Mobile Food Service Equipment Inspection report as per TSSA (Technical Standards and Safety Authority) Director's order FS-056-06 as revised June 1, 2013, on site for review during inspections and at all times while in operation.
- All propane fittings shall be soap tested by a qualified person prior to the use of any propane appliance, prior to operation. This includes appliances and tanks preconnected.
- Soap tests shall be performed while lines are under pressure, and no appliances are turned on or are operating.
- The replacement of propane tanks shall be completed in accordance with all TSSA requirements. Where propane tanks of 50 pounds or larger are used they shall only be changed or replaced by a trained person with a current record of training certificate. Where propane tanks are changed, they shall be soap tested immediately upon pressurizing the lines.
- All propane tanks not connected for use shall be securely fastened to prevent tipping or damage, in a controlled area inaccessible to the public. Propane tanks must be stored at all times in an upright position.
- Propane tanks shall be in good condition and show no signs of damage or excess rust. Propane tanks showing damage or excess rust shall be removed from the park or venue.
- Fuel containers shall be in conformance with one of the following Standards or Regulations
 - 1) The Transportation of Dangerous Good Regulation (Canada)
 - 2) CSA-8736 "Portable Containers for Gasoline and Other Petroleum Fuels"
 - 3) ULC/ORD-C30, "Safety Containers"All approved containers will be imprinted or labelled with the appropriate approving organization.

LOOK FOR THESE CANADIAN CERTIFICATION MARKS

When purchasing an electrical appliance look for one containing an approval label bearing one of these certification marks.





APPLIANCES NOT PERMITTED TO BE USED

Appliances identified as for “Household Use Only”, “Not for Commercial Use” etc. have not been inspected and listed for commercial use and are not permitted to be used at the Market, at events, in food trucks etc.



APPLIANCES NOT APPROVED FOR USE IN CANADA MAY NOT BE USED

All appliances shall be approved by a recognized (Ontario) testing agency. Items carrying the CE mark have been tested and approved for use in the European Market. These items are NOT permitted to be sold in Ontario and should be returned to point of purchase as their use can result in penalty. These items are often sold by on-line marketers both in Canada as well as internationally. Vendors may seek a “Field Approval” by applying for on-site inspection from the Electrical Safety Authority.



HOW TO READ AN APPROVAL LABEL FOR LISTED OR APPROVED APPLIANCES IN CANADA

Manufacturer
Serial
Number
Model etc.



Item description/
approved use

Approval agency