

MOBILE FOOD TRUCK APPROVAL PROCESS

You will require Safety Codes approval to operate your mobile food truck in the Town of Strathmore. To obtain this approval, please complete the Mobile Cooking Operation Permit (MCO) application and requirement list and submit it to firehall@strathmore.ca or at the Strathmore Fire Department Office.

INSPECTION

- After your permit has been reviewed and approved by a Safety Codes Officer (SCO), it will only be issued when all applicable subsidiary permits are in place (electrical, plumbing, etc.).
- Will be the conducted by the Strathmore Fire Department SCO, an inspection can be scheduled by emailing firehall@strathmore.ca or calling 403-934-3022.
- Once all permits have been inspected and approved, you will receive a Completion Report.
- The Completion Report signifies your unit meets Safety Codes regulations and is safe to operate. It is to remain with the mobile food truck and is valid from for one year and must be inspected Annually.

ANNUAL INSPECTIONS are REQUIRED TO OPERATE within the Town of Strathmore

If alterations or modifications are made to the MCO

- new permit(s) would be required to accommodate the modification(s) (ex. a new Gas Permit is required if switching from propane to natural gas)
- an inspection of this work is required to ensure compliance
- once approved, a new Completion Report will be issued to include the new permit(s) for the modification(s).

MCO's using Deep Fryers, Gridles, Etc.

- Units using deep fryers, griddles (or similar) in the preparation of their food often produce heat, smoke, and grease laden vapours. To ensure the optimum function and safety of your unit, please ensure the following are contained within your unit:

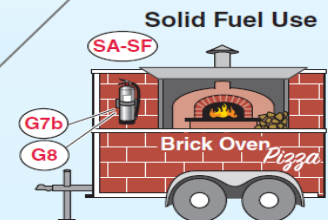
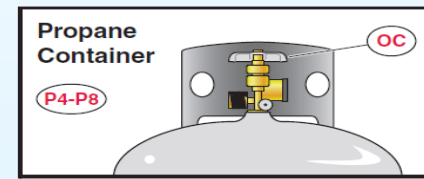
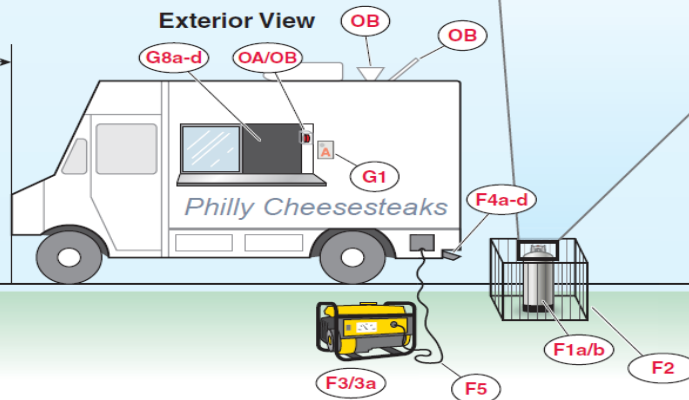
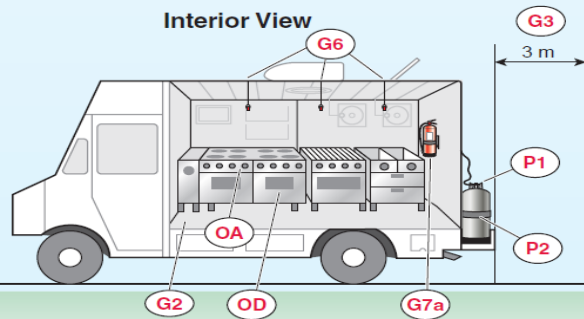
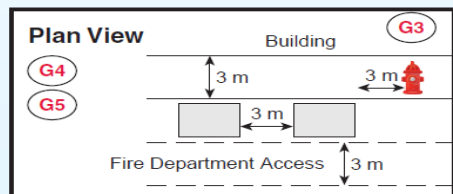
- A fan interlock ensuring that the exhaust fan can only operate when properly sized openable closures that are used for food service have been opened.
- Fire suppression systems must be installed as per NFPA 96 and be serviced within the last six months by a qualified person with certificate of service maintained with the MCO.
- Exhaust hood and ducts must be installed as per NFPA 96 and inspected weekly and cleaned by a qualified person as required with certificate of cleaning maintained with the MCO. Typically, a cleaning in the fall or spring is adequate to accommodate cooking process for the season.
- A “K” Class portable extinguisher serviced in the last 12 months is required for cooking processes. (A 3A-10BC portable extinguisher is acceptable where cooking process does not produce grease laden vapors.)

MCO's Approved in another jurisdiction

- MCOs that have a current (within six months) approved permit/certification for each applicable discipline (Building, Fire, Electrical, Gas, and Plumbing) from another municipality will be reviewed and considered for compliance to operate in Strathmore.
- Permits/certification submitted for review must indicate that requirements have met the regulations pursuant to the National Building Code 2019 Alberta Edition, National Fire Code 2019 Alberta Edition, Canadian Electrical Code, Gas Code Regulations, and Plumbing Code of Canada. Provided documentation is subject for review and is not guaranteed to be accepted.



FACT SHEET » Food Truck Safety



NATIONAL FIRE PROTECTION ASSOCIATION
The leading information and knowledge resource on fire, electrical and related hazards

NOTE: This Safety Sheet has been developed by the Ministry of Alberta Municipal Affairs, Technical and Corporate Services Division and is based on the "Fact Sheet for Food Truck Safety" created by the National Fire Protection Association ("NFPA"). The Ministry of Alberta Municipal Affairs is solely responsible for the content of this Sheet and therefore the NFPA takes no responsibility whatsoever for its contents and further the NFPA makes no warranty as to the accuracy or completeness of any information contained therein. This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to nfpa.org/foodtrucksafety.