



Important Safety Information for Food Vendors

The TSSA is an Administrative Authority empowered under the Safety and Consumer Statutes Administration Act, 1996 to administer and enforce the Technical Standards and Safety Act 2000 and its regulations. This Act and its related Regulations and Codes regulate the installation, use and maintenance of fuel burning heating & cooking equipment from a safety perspective.

The Act is consumer protection legislation. For public safety reasons it is imperative that the requirements of the Act and its regulations are complied with. Compliance Audits at public events such as this one reinforce that high safety standards must be maintained. They provide a measure of assurance that food vendors are utilizing equipment in a compliant manner. They also act to ensure that all industry members are operating on the same playing field.

The TSSA is concerned that Mobile Food Service Equipment (MFSE), commonly known as “Coffee Trucks”, “Chip Wagons” or “Hot Dog and Hamburger Carts”, containing propane fired equipment/appliances may be: a) unapproved, b) not properly serviced or maintained, or c) operated in an unsafe manner. These conditions may result in a hazardous situation including a fire or explosion.

Reported incidents and unsafe practices include; a) not extinguishing the pilot lights when refueling the vehicle resulting in ignition of gasoline vapors, b) not shutting off the propane supply when the appliances are not in use, c) not shutting off the propane when the vehicle is in motion or stored, and d) lack of maintenance resulting in gas leaks during operation.

You can ensure personal and public safety and potentially save yourself some significant costs by spending a few minutes to read over the attached information on the certification, inspection and safe use of cooking equipment. An Inspector from the Technical Standards and Safety Authority (TSSA) will be visiting the upcoming event, and he/she will be inspecting fuel burning cooking equipment for compliance.

TSSA will not invoice for their time to conduct an inspection during this event unless they find non-compliances. In order to assist you with identifying non-compliances, we have attached a copy of the checklist that the Inspector will use when they inspect your equipment. Take time to read it over prior to attending the event to be certain that your equipment meets these requirements. If you have questions regarding these requirements, you can contact TSSA at 1-877-682-8772.

Legal Authority

For those who are interested in reading about TSSA, and/or our legal ability to conduct audits or invoice for our services, please see the attached notes, or visit our web site at www.tssa.org.

Applicable Clauses of TSSA Act

The authority for TSSA’s Inspectors to carry out inspections is found in the Act. Section 17 (1) of the Act permits Inspectors at any reasonable time to carry out an inspection to determine if the Act and the regulations are being complied with.

Under Section 19 (1) of the Act every person is obliged to facilitate any entry, inspection, examination, test or inquiry by an Inspector in the exercise of his or her powers and duties under the Act and pay the required fees in

connection with an inspection, examination, test or inquiry. In addition under Section 19 (3) of the Act, if an Inspector requires that a record or other thing be produced for inspection, “the person who has custody of it shall produce it and, in the case of a record, provide any assistance that is reasonably necessary to interpret it or produce it in readable form”.

Under Section 20 (1) of the Act no person shall “hinder, obstruct or interfere with an inspector conducting an inspection, refuse to answer questions on matters relevant to the inspection or provide the inspector with information relevant to the inspection that the person knows to be false or misleading.”

Under Section 37 (1) of the Act a person who:

- ◆ contravenes or fails to comply with any provision of the Act or the Regulations or
- ◆ contravenes or fails to comply with an order or requirement of an Inspector or obstructs an Inspector

is guilty of an offence and on conviction liable to a fine of not more than \$50,000.00 or to imprisonment for a term of not more than one year, or to both, or if the person is a corporation, to a fine of not more than \$1,000,000.00. Also under Section 37 a director or officer of a corporation has to duty to take reasonable care to prevent a corporation from committing such offences. If such director or officer fails to carry out that duty, he or she is guilty of an offence and on conviction liable to a fine of not more than \$50,000.00 or to imprisonment for a term of not more than one year, or to both.

What Approvals and Inspections are required?

If your MFSE was manufactured before February 13 2006 it will require an annual inspection as per Director’s order FS-056-06 (attached). Please note that the MFSE must have a rating plate as outlined in the attached checklist. If the MFSE does not have a rating plate one must be obtained. A rating plate can be obtained through the manufacturer of the equipment or through the TSSA Field Approval Process.

If the MFSE was manufactured on or after February 13, 2006 it must have approval from a nationally recognized certification organization acceptable to the authority having jurisdiction, or approval through the TSSA Field Approval Process. The TSSA Inspector cannot perform the Field approval of the MFSE equipment during routine inspection. For more information regarding the submission of forms, engineering review and inspection in regards to the field approval process, please contact the TSSA through the number provided. Additionally proof of certification or field approval can be found on the rating plate for the MFSE. In addition to this approval the MFSE will require an annual inspection as per Director’s Order FS-056-06 (attached)

Mobile Food Service Equipment (“MFSE”), is mobile equipment, whether or not permanently parked, containing propane or other hydrocarbon fired fuel cooking equipment and, if applicable, associated fuel storage. MFSE are commonly known as, but not limited to, “Coffee Trucks” “Chip Wagons”, “Hot Dog Carts” and “Hamburger Carts”.

In either case a copy of the complete MFSE annual “Inspection Report” shall be retained by the owner/operator or be available for review by TSSA inspectors.

An other common type of set up at fairs and other large gatherings, such as the Plowing match etc., are kitchens set up to operate in the open often under a tent. These set-ups may consist of a fryer, range or grill connected to a 100Lbs cylinder or a number of fryers, ranger and grills connected to a common manifold with multiple cylinders or tank. This type of installation must be accompanied by proof that a certificate holder did the installation or assembly. A current pressure test tag will be required. It is also expected that the installing certificate holder will also inspect the appliances for safe operation.

This type of set up should be treated as a new installation by the certificate holder with regards to pressure testing and appliance set up.

Please note that hydrocarbon fired fuel-cooking equipment such as “kettle corn poppers”, or “nut roasters” that are not classed as “mobile” still require certification from a nationally recognized certification organization acceptable to the authority having jurisdiction, or approval through the TSSA Field Approval Process.

For further Information of the TSSA Field Approval Program please contact the TSSA at 1-877-682-8772.

Other Resources

CSA-B149.3-05 – “Field Approval Code of Fuel-Related Components on Appliances and Equipment

CSA-1.8 – “Food Service Equipment”

CSA-149.2-05 – “Propane and Storage Handling Code”

Mobile Food Service Vehicles Checklist

	Yes	No
Is labeling affixed as outlined in Director' Order FS-056-06		
If equipment is mounted on 4 wheels, 2 wheels shall be lockable to prevent movement when in service		
Is the equipment as it was originally manufactured without modifications.		
Are the gas components (hoses, regulators, etc.) approved for that service		
Are the appliances equipped with the correct orifices		
Are the gas lines, fittings and hoses in good condition		
Is the propane cylinder supported properly		
If the cylinder is in a cabinet, is it well ventilated		
Are the clearances to combustibles appropriate		
Is the equipment in good condition		
Is the equipment and all its components leak tight		
Are all supply pressures to the equipment set properly		
Does all equipment ignite safely		
Do the safety controls operate properly		
Does the equipment operate properly through its firing range		
Have all deficiencies been corrected and is the equipment safe to operate		
Does owner/operator understand the Operations/Responsibilities outlined in the Labeling		
Lighting instructions are posted in direct vicinity of appliance control valve(s).		
If the vehicle is equipped with onboard fuel container(s), there shall be a permanent caution label in the vicinity of refueling connection stating: CAUTION FIRE/EXPLOSION/BURN HAZARD. EXTINGUISH ALL PILOTS AND BURNERS BEFORE REFUELLING		
A rating plate is attached to the appliance containing the following minimum text and information: (a) Manufacturer's or vendors name (b) Appliance type and identification number (c) Electrical specifications (d) Type of fuel(s) (e) Maximum input rating in Btuh (kW) (f) Inlet pressure at the point of connection (g) Maximum and minimum burner manifold fuel pressure (h) Orifice size (i) Other pertinent information deemed appropriate by the inspector		



Fuels Safety Program	Ref. No.: FS- 056- 06	Rev. No.:
DIRECTOR'S ORDER	Date: February 13, 2006	Date:

*IN THE MATTER OF:
THE TECHNICAL STANDARDS AND SAFETY ACT, 2000,
S.O. 2000, c. 16*

- and -

**ONTARIO REGULATION 211/01 made under the
Technical Standards & Safety Act, 2000
(Propane Storage and Handling)**

- and -

**ONTARIO REGULATION 212/01 made under the
Technical Standards and Safety Act, 2000
(Gaseous Fuels)**

Subject: Mobile Food Service Equipment
Sent to: Posted on TSSA's Web-Site

Pursuant to subsection 36.(3)(a) of the *Technical Standards and Safety Act, 2000*, the Director, subject to the conditions herein, authorizes the use of and requires compliance with the following:

1. Application

Effective immediately, this Order shall apply to all newly manufactured and existing Mobile Food Service Equipment.

2. Definition

Mobile Food Service Equipment ("MFSE"), is mobile equipment, whether or not permanently parked, containing propane or other hydrocarbon fired fuel cooking equipment and, if applicable, associated fuel storage. MFSE are commonly known as, but not limited to, "Coffee Trucks" "Chip Wagons", "Hot Dog Carts" and "Hamburger Carts".

3. Requirements for Compliance - Newly Manufactured MFSE

3.1 All newly manufactured MFSE must be approved for its intended use.

3.2 The approval of newly manufactured MFSE shall comply with the following:

- a) a motor vehicle with integrated propane or other hydrocarbon fired equipment shall have a suitable (weather exposure and combustible environment) interlock mechanism that extinguishes all pilot lights within thirty (30) seconds from the start of fuelling the motor vehicle;

- b) the fuel system as a whole unit including gas storage, supply, appliance and venting shall be appropriate for its use; and
- c) the labelling requirements outlined in section 4 shall apply.

3.3 Newly manufactured MFSE that is put into service shall comply with the annual inspection requirements outlined in section 5.

4. Requirements for Compliance - Existing and Newly Manufactured MFSE

Danger Labels

4.1 The following danger label shall be affixed to all MFSE, be readily visible and located adjacent to the propane container with the following wording:

- DANGER
- Cooking appliances shall not be used for space heating
- When the propane appliance is not in use or the vehicle is stored, shut off the supply of propane to the appliance (at the propane tank)
- BEFORE TURNING ON PROPANE:
 - Make certain all propane connections are tight, all appliance valves have been turned off and any unconnected outlets are capped
 - If an open door is used for ventilation/combustion air, ensure the door is open before turning on propane
- AFTER TURNING ON THE PROPANE
 - Light all pilots of appliances to be used
 - Each connection, including those at appliances, regulators, and cylinders, shall be leak tested initially and periodically with soapy water by the operator. Never use a lighted match or other flame when checking for leaks
 - Do not leave a system turned on or containers connected until the system has been proven to be leak (propane) tight
 - When the containers are disconnected, the propane supply line shall be capped or plugged

4.2 For all MFSE that are part of a motor vehicle, the following additional danger label shall be affixed at the vehicle's fuelling point and inside the driver's compartment with the following wording:

- DANGER
- All pilot lights shall be extinguished and the supply of propane shut off before refuelling this vehicle

4.3 In subsections 4.1 and 4.2, the word "DANGER" shall be a minimum of ¼-inch (6.4 mm) in height. All other words on the label shall be a minimum 1/8-inch (3.2 mm) in height.

5. Annual Inspections - Newly Manufactured and Existing MFSE

5.1 All newly manufactured MFSE put into service and existing MFSE shall be inspected annually by a certified gas technician and all identified deficiencies shall be corrected.

5.2 When fuel for the MFSE is supplied by a container that is installed so its length is on a horizontal plane, a method shall be incorporated to ensure liquid propane cannot splash in the vapour withdrawal line. The certified gas technician shall verify this during the annual inspection.

5.3 Following the annual inspection, the certified gas technician shall provide the owner/operator with a completed copy of the inspection certificate (Attachment #1) and the information fact sheet (Attachment #2).

Roland Hadaller, P.Eng.,

Director, appointed under the *Technical Standards and Safety Act, 2000*.

Additional Notes

Mobile Food Service Equipment owners/operators should check with their local municipality to determine if there are additional compliance requirements.

Inspectors appointed under the *Technical Standards and Safety Act, 2000*, are authorized to inspect Mobile Food Service Equipment to ensure compliance with this Director's Order.