

Mobile and Temporary Food Vending Operations – Fire Safety Plan Preparation Guide.

Note: This guide is intended to assist the mobile and temporary food vending operator (the Operator) in preparing an emergency and fire safety plan, and includes as a minimum, the various issues that need to be considered by the operator. The Operator is responsible for preparing a safety plan that takes into account all the issues that need to be considered for the individual food vending operation.

Name of Food Vending Business: _____

Date Prepared: _____

Prepared by: _____

DAILY HOUSEKEEPING

1. No smoking is permitted in the kitchen.
2. Keep all exit routes free and clear of obstructions
3. Keep all cooking equipment, ducts, fans, floor and working surfaces clean
4. Do NOT use flammable cleaning materials or solvents to clean cooking equipment or the exhaust system.
5. Perform a visual inspection of all fire extinguisher gauges to ensure they are charged.
6. Ensure all staff is trained in the proper use of portable fire extinguishers. Type K extinguishers are to be used on deep-fat frying appliances.
7. Ensure grease exhaust system, automatic extinguishing system, and portable extinguishers are up-to-date for servicing.
8. Ensure all staff has been instructed in the fire emergency procedures.
9. If you smell propane gas, shut off all appliances, evacuate, leaving door open and call 911.

IN CASE of FIRE

1. If safe to do so, put a lid on the pot on fire to smother the flames and turn off gas. Let pot cool down before moving it.
2. DO NOT put water on an oil or grease fire.
3. Use portable fire extinguishers only while still safe to do so. If in doubt, get out.
4. Pull the emergency release of the automatic fire-extinguishing system, if one is provided.
5. Call 9-1-1.

**** THIS PLAN MUST BE POSTED IN A CONSPICUOUS LOCATION ****