

Guide for Cooking Operations in a Trailer

Submission of Plans for Review:

General

Cooking equipment used in fixed, mobile or temporary concession, such as trucks, buses, trailers, pavilions, tents or any form of roofed enclosure, shall comply with NFPA 96 unless otherwise exempted by the Authority Having Jurisdiction (AHJ). {Refer NFPA 96-4.1.9.}

UL 300 Compliant- NBC 6.2.2.7.

Either all cooking equipment proposed in a trailer shall be UL 300 Compliant (i.e. UL 300 labeled), or the following is mandatory to meet the intent of UL 300:

Submission

Submit layout plan & elevation showing all cooking equipment proposed to be installed in a trailer along with their model number and specifications. Layout plan shall be drawn to a scale and shall be sealed and signed by a qualified person¹.

Submit a resume of a person signing the drawings. Resume shall include list of works successfully completed in the last 3 years. A certification with a recommendation from the Owner of a food trailer, whose cooking equipment were installed and tested by a person who signed the plans, may be consider as a reliable and acceptable experience.

The following is mandatory to meet the intent of UL 300:

Cooking equipment shall be exhausted via a stainless steel hood equipped with baffle filters.

Each cooking equipment shall have its own auto-extinguishing nozzle (at minimum).

For instance: 2 deep fat fryers located side by side shall have 2 nozzles directly over each vat, each wok its own nozzle and a 12 burner gas stove may need up to 3 nozzles depending on the arrangement.

A WET chemical extinguishing agent shall be used. Vegetable oils have a propensity for re-ignition and the dry chemical extinguishing agent evaporates too quickly, so re-ignition is common. Whereas wet chemical extinguishing agent literally suffocates the fire.

Residential cooking range used for commercial purposes is not permitted in food trailers.

Closed lid deep fryer used for residential operation, may be exempted from the requirement of auto-extinguishing nozzle. AHJ may impose terms, conditions and restrictions on its use that may be performed by the Owner.

The automatic extinguishing system shall be installed with a remote manual pull station.

Type K portable fire extinguisher shall be installed for each cooking equipment.

Clearances directly above, in front, behind and beside the appliance shall comply with CSA C22.1, CAN/CSA-B149.1 and Articles 9.10.22.2. and 9.10.22.3 of the National Building Code. If an issue is dealt by more than one reference, most stringent shall be adopted.

All requirements of GNWT Electrical, Gas Protection branch and the City of Yellowknife shall be met in addition to submitting plans to the OFM for a review, prior to installing any cooking equipment in a trailer.

¹ Qualified person shall mean a competent and capable person who has met the requirements and training for a given field acceptable to AHJ.