



Food Truck Operations

Written permission must be received from the Metro Toronto Convention Centre 30 days prior to show date.

Metro Toronto Convention Centre, Safety Compliance Manager
255 Front Street West, Toronto, ON M5V 2W6
Phone: (416) 585-8249
Email: FireSafetyReply@mtccc.com

All requests for Food Truck Operations at the Metro Toronto Convention Centre, are subject to approval by the MTCC Catering Department and Facility Management. As such, if approved, these guidelines represent the requirements for safely operating a Food Truck on premise.

- All food trucks permitted on-site must be equipped with a smokeless fryer and operating extinguishing system NFPA-96.
- Propane cylinder capacity must not exceed 20 lbs of propane.
- Propane tanks not in use must be stored off-site of the premises
- There must be a 20 ft. separation between each propane cylinder.
- All food trucks with propane must have at least one person on-site within the vehicle, trained in propane handling. Proof of certification may be required.
- All workers assigned food truck duties must have the experience, knowledge, skills, and training to competently operate all elements of the food truck safely.
- All food trucks must have proper fire extinguishers (10 lbs. class ABC and 6 L class K), which must be visible and accessible upon inspection.
- All food trucks to be equipped with a fire blanket.
- Food trucks to have lockable gas cap and are required to disconnect the battery as soon as parked in location in the facility.
- Implementation of Food Handling Safety measures in compliance with applicable legislation and safety procedures for that safety of workers, public, clients, and contractors utilizing facility space.

I agree to the conditions outlined in the Metro Toronto Convention Centre rules and regulations for indoor Food Truck Operations.

Signature: _____ Print Name: _____ Date: _____

Event Name: _____ Company: _____ Booth #: _____

Type of Truck: _____