



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 cylinders are not permitted on site;
- 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, fuel tank shall be maintained less than ¼ full, 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;
- Must have five million dollars (\$5,000,000) liability insurance for bodily injury and/or property damage in any one occurrence, shall include a cross-liability clause and shall name Metropolitan Toronto Convention Centre Corporation as additional insured.

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: _____