

# Important Food Truck Licensing Information for Event Organizers & Vendor Permit Issuers

**Are you organizing an event or fair?**

**Renting out your property or facility for gatherings?**

**Issuing vendor permits for food trucks?**

Hot dog carts, chip wagons or coffee trucks. Kettle corn makers, nut roasters, ranges, fryers and grills used at rib festivals, fairs or by street food vendors. From a regulatory perspective, the appliances and equipment in this diverse list are considered mobile food service equipment (MFSE).

Typically, all use propane gas and as such, can present a significant public safety risk. Poor operating procedures, lack of maintenance or using unapproved equipment can result in fire or explosion.

**Get ahead of the game. Before you issue a permit or agree to have a vendor using mobile food service equipment at your event, ask to see a copy of their inspection certificate first.**

A valid (passed) **inspection certificate** will have **all fields marked** (either “Yes” or “N/A”), **none of them “No.”**

Why? A valid inspection certificate demonstrates that the MFSE is authorized to operate in Ontario. It proves to you that the MFSE has undergone an inspection within the last twelve months to identify and correct any problems that pose a public safety risk.

You’ll also minimize the possibility that the vendor you’ve engaged will be shut down mid-event.

More information about the regulatory requirements related to mobile food service equipment is available on [www.tssa.org](http://www.tssa.org).

If you have any questions or concerns, please contact us toll-free at 1-877-682-8772, or email, [customerservices@tssa.org](mailto:customerservices@tssa.org).