Sharing Session
Food Trucks

June 7, 2016

Audio Information
Conference Line: 1-866-740-1260
Access Code: 5074221
Webinar Logistics

We encourage everyone to mute your line. To mute or unmute your phone, please do the following:

To mute your own line, press *6.
To unmute your own line, press *6.

Throughout the presentation and during the Q&A session, if you have a question, please use the chat box to write your question. The facilitator will read your question and pose it to the presenters.
Overview

• Introduction
• Mobile Regional Taskforce – Getting a Handle on Mobile Retail Food Establishments: A Joint Effort
• National Food Truck Association
• Q&A
Mobile Regional Task Force
Getting a Handle on Mobile Retail Food Establishments: A Joint Effort
Recognizing the Issue
Mobile Food Operations

- Mobile food vendors are hard to track
  - Transient-cross jurisdictions
  - Vending locations not always known
  - False Contact information given or inaccurate
  - Unknown operational status
  - Unconfirmed base of operations
  - Residential home use (not allowed in NJ)
  - Last minute notification/request for approval
Recognizing the Issues
Regulatory Operations

Inconsistencies between jurisdictions

- Application variations
  - Application required?
  - Form variations
  - Information collected-focus?

- Regulatory process
  - Different requirements-same regulation

- Inspections
  - Conducted? Frequency?
The Answer for South Jersey

- **Work together**
  - Reduce repetition- share approvals
  - Improve consistency
  - Better tracking

- **One application**
  - Annual. Expires Dec 31st each year
  - Acceptable to all departments within task force jurisdiction
  - Once approved in one jurisdictions, all would accept

- **Agree to basic requirements**
  - Driver’s license, vehicle registration & tax ID
  - Inspection at servicing area prior to approval
The Answer for South Jersey

- Event Coordinator Application
  - Better Tracking
  - Responsibility on coordinators
  - Improved notification time
City of Vineland Health Department  
Environmental Division  
640 E. Wood St., P.O. Box 1508  
Vineland, NJ 08362-1508  
Phone: 856-794-4000 ext. 4326  
jgarbarino@vinelandcity.org

FOR OFFICE USE ONLY
Application sent date: mm/dd/yy
Application Rec’d date: mm/dd/yy

APPLICATION: TEMPORARY EVENT/FARM MARKET COORDINATOR

Instructions:
• Complete all information requested on this Application form.
• Mail or fax at least 21 days prior to the start of your event.

Recruit Your Food Vendors:
• Existing Retail Food Establishments in Vineland need to submit a Temporary Event Application to us no later than 5 days prior to your event. Sample FORMS and FEE SCHEDULES are attached.
• Vendors with a current Mobile Food license need no additional application if they are vending the menu we approved for them.
• Temporary vendors using a servicing area not owned by them must submit the application at least 2 weeks prior to the event.
• Send/fax/email a list to us of all Food Vendors you have recruited no later than 21 days before your event.
• We will fax/email a list of all APPROVED or DISAPPROVED applications to you prior to the event.

The Day of the Event:
• Food Vendors must be set up to vend at least 1 hour before your event start time.
• Vendors without APPROVED temporary licenses or 2012 MOBILE FOOD licenses will be required to leave.
• Food vendors who lack required equipment, who attempt to vend unsafe foods, who vend a menu they were not pre-approved for, or vend foods from an unapproved source will be required to leave.

EVENT INFORMATION

<table>
<thead>
<tr>
<th>Event Name</th>
<th>Municipality</th>
<th>Year</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Vineland</td>
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</table>

<table>
<thead>
<tr>
<th>Event Start Date</th>
<th>Event End Date</th>
<th>Rain Date</th>
<th>Event Start Time</th>
<th>Event End Time</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</table>

Facilities that you will provide (check all that apply):

- Electricity
- Overhead protection (umbrellas/tents/building)
- Refrigerated Truck or other refrigeration
- Trash/Garbage Disposal
- Waste Water Disposal
- Potable Water
- Restrooms/Porta Potties
- Other:

EVENT LOCATION

<table>
<thead>
<tr>
<th>Street Address</th>
<th>City</th>
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<tbody>
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</table>

EVENT COORDINATOR

<table>
<thead>
<tr>
<th>Name of Coordinator(s)/Contact Person and Title</th>
<th>Provide Phone Numbers (check best contact methods)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>□ work phone □ Cell phone □ Fax</td>
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</table>

<table>
<thead>
<tr>
<th>Coordinator’s Mailing address (Street, City, State, Zip)</th>
<th>Email Address</th>
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<tbody>
<tr>
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<table>
<thead>
<tr>
<th>Organization of Entity Sponsoring this Event (i.e. Municipality, CC Parks etc.)</th>
<th>Mailing Address and Phone # (if different from above information)</th>
</tr>
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<table>
<thead>
<tr>
<th>Print Name of Person Completing this Form:</th>
<th>Signature of Applicant:</th>
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<td></td>
<td>Date:</td>
</tr>
</tbody>
</table>
City of Vineland Health Department
640 E. Wood St., P.O. Box 1508
Vineland, NJ 08362-1508
Phone: 856-794-4000 ext. 4326
Fax: 856-405-4608
jgarbarino@vinelandcity.org

Provide a list of all participating food vendors. You may fax/email partial lists as you recruit. This will assist us in tracking their food application and permit status. A FINAL list is needed at least 8 days prior to the beginning of your event. We will copy you on all APPROVED or DISAPPROVED applications as we process them.

<table>
<thead>
<tr>
<th>Vendor Trade Name</th>
<th>Vendor's Street address, City, State</th>
<th>Vendor Contact phone# or email address</th>
<th>Does Vendor have a 2012 Vineland temporary or mobile unit license yet?</th>
<th>Does Vendor need Applications sent or faxed to them?</th>
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<tbody>
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<td>15.</td>
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</tbody>
</table>
### DESCRIPTION of FOOD OPERATIONS: MENU ITEMS-SOURCE-PREP-HANDLING-STORAGE-EQUIPMENT

NO HOME PREPARED FOODS ALLOWED!!! TAKE TEMPERATURES!! YOU MUST HAVE RECEIPTS ONSITE FOR ALL FOOD ITEMS YOU BUY! (**copy if additional forms are needed**)

| List EVERY Food & Drink & how many servings of each item | IF this item is PREPARED using RAW ANIMAL or PLANT products, list those ingredients | Where did you buy this item? List STORE & ADDRESS | Prepared at Vending site (V) or Servicing Area (SA)? | Cooked at Vending site (V) or Servicing Area (SA)? | How do you COOK this food item? List EQUIPMENT USED & POWER SOURCE | How do you quickly cool the food item? List COOLING EQUIPMENT USED & POWER SOURCE | How do you keep the food item HOT? List HOT HOLDING EQUIPMENT USED & POWER SOURCE | How do you keep the food item COLD? List COLD HOLDING EQUIPMENT USED & POWER SOURCE | How do you keep the food item warm? List WARM HOLDING EQUIPMENT USED & POWER SOURCE |
|--------------------------------------------------------|--------------------------------------------------------------------------------|--------------------------------------------------|-------------------------------------------------|-------------------------------------------------|------------------------------------------------------------------|------------------------------------------------------------------|------------------------------------------------------------------|------------------------------------------------------------------|------------------------------------------------------------------|------------------------------------------------------------------|
| Example: Chicken Tenders, 50                          | Raw Chicken                                                                    | XYZ Butcher Shop, #Landis Ave, XYZ City, NJ     | SA                                              | SA                                              | Oven, Natural Gas                                                | N/A                                                             | N/A                                                             | Refrigerator, Electric                                           |                                                                 |
Basic Requirements
Annual Application & Inspection

● Attachments
  - NJ Certificate of Authority
  - Driver’s License
  - Vehicle Registration
  - Water testing records (if well water)
  - Floor Plan
  - Copy of Servicing Area’s Last Inspection Report
    ● If not in task force jurisdictions
  - Education
    ● Food Managers Certification or
    ● Employee Health & Hygiene Written Policy
MOBILE RETAIL FOOD APPLICATION
AMENDMENT

MOBILE VENDOR BUSINESS AND EVENT INFORMATION

<table>
<thead>
<tr>
<th>Trading Name of Mobile Vendor</th>
<th>□ Seasonal</th>
<th>□ Annual</th>
<th>□ Temporary</th>
</tr>
</thead>
<tbody>
<tr>
<td>Approval Date of Last Full Application</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>County/Municipal Health Agency Issuing the Approval</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Owner/Corporation</td>
<td>Street Address</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mail Address</td>
<td>City</td>
<td>State</td>
<td>Zip</td>
</tr>
<tr>
<td>Home Phone</td>
<td>Cell</td>
<td>Fax</td>
<td></td>
</tr>
<tr>
<td>Email</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Vending Location(s).</td>
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<td></td>
</tr>
</tbody>
</table>

If Temporary Event:

<table>
<thead>
<tr>
<th>Name of Event</th>
<th>Date of Event</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Times and Days at the Event</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Event Contact Person</td>
<td>Phone</td>
<td></td>
</tr>
</tbody>
</table>

CHECK THE BELOW ITEMS WHICH HAVE NOT CHANGED:

☐ My set-up has not changed from my original approved application. NOTE: If the set-up has changed, page one of the original application must be modified and submitted for approval.

☐ My menu has not changed from my original approved application. NOTE: If the menu has changed, page two of the original application must be modified and submitted for approval.

☐ My servicing area has not changed from my original approved application. NOTE: if the servicing area has changed, page three of the original application must be modified and submitted for approval.

I hereby certify that I am familiar with the State law (N.J.A.C. 8:24) requiring that all mobile retail food establishments operate from an approved base location (otherwise known as a “servicing area”) and that all mobile units/vehicles return daily to such location for vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food. I also understand that the home preparation and storage of food, or the cleaning of equipment or utensils used in this mobile operation is prohibited and is subject to penalties, fines and possible license forfeiture. AND, I hereby certify that the above listed information is correct.

<table>
<thead>
<tr>
<th>Mobile Owner/Operator (print)</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mobile Owner/Operator (signature)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Health Department Inspector (print)</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Health Department Inspector (signature)</td>
<td></td>
</tr>
</tbody>
</table>
Positive Results

- Consistency
- One application per vendor within 7 counties
- Easier to locate
- More vendors registered for Sales Tax
- Better handle/control on mobile vendors
- Promoting better food safety practices
- Easier process for HDs and vendors
- Health Department partners talking
Saved Man-hours

- **2013**
  - 19% -37% vendors coming with approved applications
  - Saved about 260 hours collectively

- **2015**
  - Looks like an even bigger savings!
Continued Challenges

- Vendors outside of alliance
- As with any application, applicant wants HD to complete it for them!
- Keeping it in lay terminology
- Language barriers
- Timely submissions
Something to think about…
Questions???
National Food Truck Association
## Size & Growth

### US Food Truck Revenues
- $630 Million in 2011
- $2.7 Billion by 2017\(^1\)

### Historical Revenue Growth
- Higher Growth than Brick & Mortar
  - Trucks +12.7% YoY\(^2\)
  - B&M +2.5% YoY\(^3\)

### Future Prospects
- #1 Future Dining Trend according to Survey of 1,500 Chefs\(^4\)
- 91% of Consumers Agree that Food Trucks are “Not a Passing Fad”\(^5\)
- 93% of Consumers who Visit Food Trucks will Continue or Increase Visits Next Year\(^6\)

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#### Food Truck Revenues in Perspective: comparison of U.S. food truck revenues with revenues of selected U.S. niche food chains and consumer attractions:

<table>
<thead>
<tr>
<th>Annual Revenues (millions)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Trucks</td>
</tr>
<tr>
<td>CPK</td>
</tr>
<tr>
<td>In-N-Out</td>
</tr>
<tr>
<td>Jamba Juice</td>
</tr>
<tr>
<td>Staples Center</td>
</tr>
<tr>
<td>Madison Sq Garden</td>
</tr>
</tbody>
</table>

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(1) National Restaurant Assoc., 2011 Industry Forecast
(2) IBIS World, Street Vendors Industry Report 2010
(3) National Restaurant Assoc., 2011 Industry Forecast
(4) National Restaurant Assoc., What’s Hot in 2011
(5) [www.technomic.com](http://www.technomic.com)
(6) Id.
Regulatory Framework
Who Regulates What?

- **State Food Code**
  - Delegates to Counties (some cities)
  - Inspect Trucks & Commissaries

- **State Vehicle Code**
  - Local Rulemaking for Public Safety
  - Local Parking Rules

- **Licensing (Local)**
  - Business types

- **Local and State Taxation**
  - Indirect – some variation from fixed-location but taxes are collected and paid

- **Zoning**
Public Health and Keeping the Consumer Safe

- Cold Plate vs Mechanical Refrigeration
- ANSI-NSF: Custom Equipment
- Mechanical Inspections
- Seats and Seat belts
- Smoking on Board
Public Health Regulations vs Enforcement

Allocation of Enforcement Resources

Going back to Commissaries

Easily Moveable

Potable Water Hoses

Commercial Propane Tanks
Public Health

Commissary Regulations

- Connecting Trucks to Their Commissary
- Operator Agreements
- Truck Fumigation
- Waste Water Disposal
- Transportation Vehicles
Popular Local Ordinances

Types of regulations

- **Truck Specific:**
  - 10 minute/stop and go
  - Density regulation
  - No Return to Specific Location

- **Activity Specific:** i.e. *vending not vendor*
  - Total ban
  - Zoning-based ban
  - Time curfews
  - Littering laws
  - Distance from schools
  - Distance from restaurants
Regulations that Work
Current Regulations that work:

You must dispense food from the sidewalk side of the street. No truck may dispense food street side [LAMC 80.73(b)2(C)]

Stay a safe distance away from intersections to avoid obstruction of site lines. Know the municipalities’ requirements

You must have a CONSPICUOUS litter receptacle which is clearly marked with a sign requesting its use by patrons [LAMC 80.73(b)2(D)]. In-truck hatch receptacles are NOT sufficient.
Current Regulations that work:

Trash shall be removed from all areas VISIBLE around the truck. The truck shall take all bags with them when vacating an area. Trash is to include all materials originally dispensed from the truck as well as any other items left by patrons, such as cigarette butts[ LAMC 80.73(b)2(E)].

You must have a health permit for the municipality you are doing business in.

You must have a business license/vending permit/peddlers permit for the municipality you are doing business in.
Current Regulations that work:

Every employee must have a seat with a working seatbelt while moving [Cal Code 27315]

There is no smoking on a Mobile Food Facility. Cal Code.

A properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires shall be properly mounted and readily accessible on the interior of any mobile food facility that is equipped with heating elements or cooking equipment. [114323(e)]
Current Regulations that work:

Trucks must be parked at a Commissary every night. [Cal Code: 114295(c)]
Trucks shall be cleaned and serviced at least once per day [Cal Code: 114297]
Building Standards

Plan Submittals

SOFTWARE
(LOTMOM)
# Building Standards

## Standards for Equipment

![Intertek Directory of Listed Products Search](image)

### Search

Enter search terms, Model Number or Standard Number

Use one or more search criteria:

<table>
<thead>
<tr>
<th>Company</th>
<th>Title</th>
<th>Standard</th>
</tr>
</thead>
<tbody>
<tr>
<td>VAHE ENTERPRISES - Los Angeles, CA USA</td>
<td>FOOD SERVICE REFRIGERATORS &amp; STORAGE FREEZERS</td>
<td>NSF-7</td>
</tr>
<tr>
<td>VAHE ENTERPRISES - Los Angeles, CA USA</td>
<td>COMMERCIAL COOKING, RETHERMALIZATION &amp; Powered HOT FOOD HOLDING &amp; TRANSPORT EQUIPMENT</td>
<td>NSF-4</td>
</tr>
<tr>
<td>VAHE ENTERPRISES - Los Angeles, CA USA</td>
<td>HOTEL RESTAURANT GAS RANGES &amp; UNIT BROILERS</td>
<td>CAN/CWG-1.8</td>
</tr>
<tr>
<td>VAHE ENTERPRISES - Los Angeles, CA USA</td>
<td>GAS FOOD SERVICE EQUIPMENT - RANGES &amp; UNIT BROILERS</td>
<td>ANSI-Z83.11</td>
</tr>
<tr>
<td>TRADE IDENTIFICATION - A-B, USA</td>
<td>TRADE IDENTIFICATION</td>
<td>TRADE IDENTIFICATION</td>
</tr>
</tbody>
</table>

5 results found
Main shut of valve shall be easily accesible
Flexible hoses must be tight down
A safety valve must be used
Building Standards

Safety valve
Main shut off valve
Protected and easily accesible
What is GVWR?
"GVWR" Gross Vehicle weight rating
Maximum rated weight of vehicle for safe use

How do I find the GVWR?
The GVWR can be found on the vehicle door frame or on the driver side cowl

Loading over GVWR consequences

- Brake Failure
- Tire popping or premature wear
- Axle breaking or Bearings premature wear
- Spring leaf or suspension Damage
- Mechanical premature wear
Building Standards

Surfaces and Floors

- Do Not leave open seams on floor
- Do not create hard to clean locations
- Do Not use materials that can be easily damaged

Coved flooring
Water resistance materials
Easily cleanable surfaces
Building Standards

Electrical Systems

Plumbing Water Systems

Safety Starts Here
National FTA Can Help

- Assistance in Rule Development
- Eyes on the Industry
- Self-regulation – using lots as carrots and fines as sanctions

Examples of Local Gov’ts Ass’n Has Engaged With

- LA City and County
- Santa Monica
- Manhattan Beach
- Long Beach
- Glendale
- Santa Barbara City and County

Ass’n Also Working Nationally

- Cincinnati
- Philadelphia
- D.C.