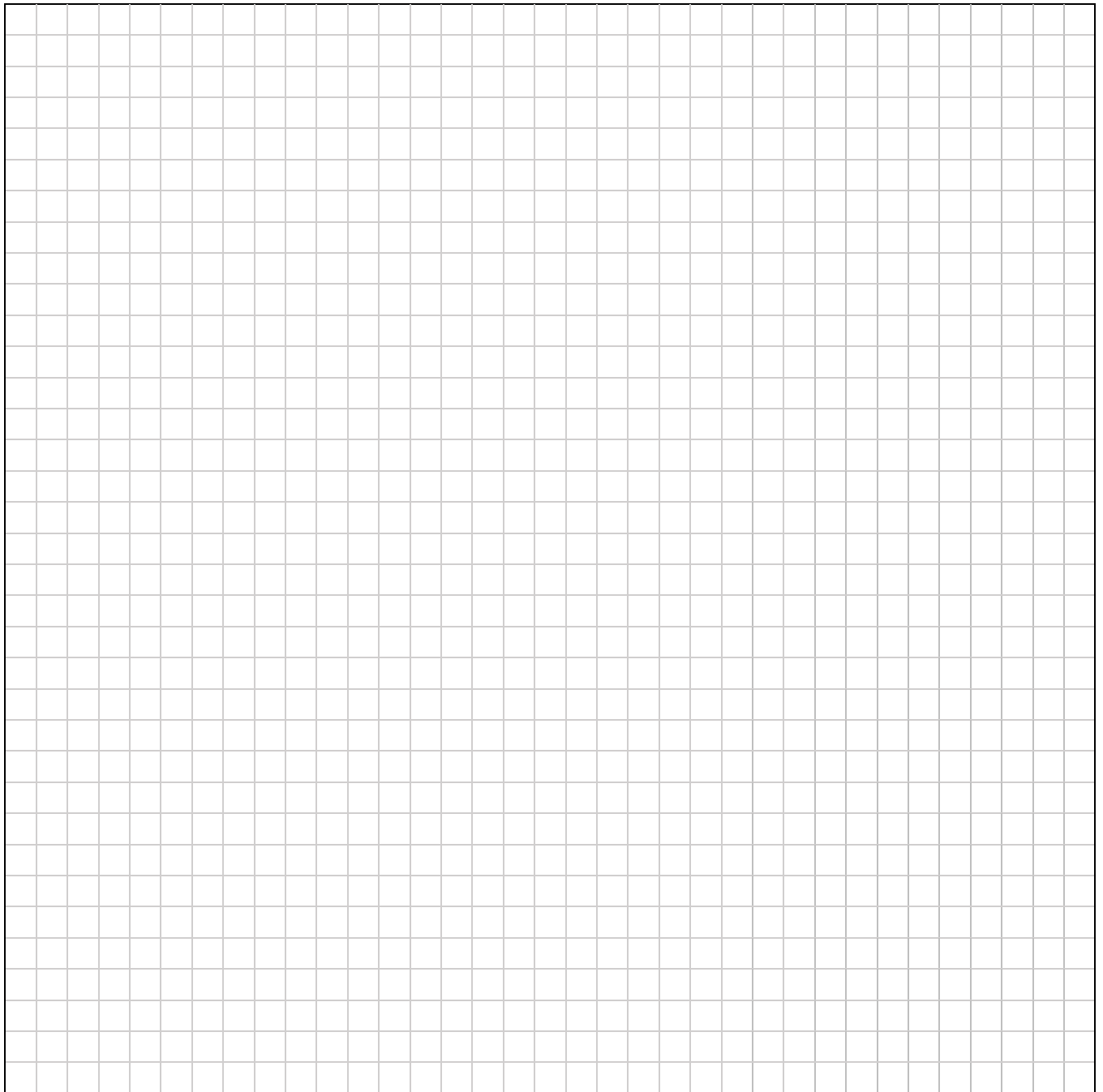




**SITE INFORMATION:**

Please use the space below to provide a sketch of a site plan, remember to include the following elements:

- Boundaries of the property and any nearby streets
- The location of the mobile unit, and side where food is being sold/served.
- Location of signs, if any
- The distance in feet between any structure or sign and any other structure, sign, property line, street right-of-way, gasoline pump, oil storage tank or flammable liquid storage area
- Driveways into and out of the site
- Please note any impact to existing parking spaces and access to the site (both vehicular and pedestrian)
- North arrow



(35x35)

## **CONDITIONS OF APPROVAL:**

The following conditions of approval shall apply to all mobile food trucks:

### **Unit Placement:**

1. Placement of mobile food truck, signs and other objects shall be adequately setback from each roadway and corner (including driveway corners) so as to not interfere with normal sight-distance requirements of vehicular traffic.
2. Placement shall not occupy designated parking spaces so as to cause the host facility to be in non-conformance with minimum city required parking.
3. Placement shall not interfere with normal vehicular or pedestrian traffic on each site.
4. The city reserves the right to require re-configuration of the display area if significant congestion and/or traffic safety concerns result from motorist accessing the business.

### **Signage:**

5. Max signage area not to exceed 32 square feet. Only one sign shall be permitted per public street frontage containing the permitted food truck. Banners used as signs must be attached to the vehicle and not free standing. Off-site signs are not permitted.
6. A-board or sandwich board signs may be placed in the public right-of-way on the sidewalk without a permit provided that:
  - a. It shall be the responsibility of the business owner to ensure proper daily placement of the sandwich board sign.
  - b. Sandwich board signs may be no larger than (6) six-sq. ft. per-side, and the height shall not exceed 36 inches. Balloons are not permitted to be placed on a sandwich board sign or in the public right-of-way.
  - c. The placement shall not interfere with an official traffic sign, signal, firehydrant or driver's view of traffic.
  - d. Signs are prohibited from being placed in roadway, median strip, traffic island, or attached to any utility pole, light standard, traffic sign, tree, fire hydrant, or other public facility. Signs are not allowed to be placed in required landscaping.
  - e. Signs are prohibited from blocking sidewalks, encroaching into handicapped ramp, or being placed closer than (2) two feet from face of curb. Four (4) feet of sidewalk clearance must be maintained at all times. Signs are prohibited from being placed closer than (6) feet from the edge of pavement to the nearest edge of the sign along a roadway with no curb.
  - f. Allowed to be displayed only during hours that the business is open or between the hours of 7:00AM and 7:00 PM in C or M Zones, and between 9:00AM and 7:00PM in all other zones.
  - g. The sign must be constructed of durable materials and withstand any environmental conditions that may detach its placement from the ground. **\*Please do not place signs during extreme storm events.\***
  - h. City Staff is authorized to immediately remove and destroy any sandwich board sign or other sign placed in violation.

### **Commissary Kitchen:**

7. All mobile units must have a commissary kitchen. The commissary kitchen is an approved food establishment where food is stored, prepared, portioned or packaged to be served somewhere else.
  - a. The mobile unit must return to the commissary kitchen daily for storage and cleaning.
  - b. Use of a commissary kitchen outside of Pierce County is not allowed.

### **Fire Suppression System:**

8. All food trucks using propane must have a fire extinguisher with a minimum UL classification of 2A-40-BC.
9. Trucks that require deep frying food preparation must also have an additional fire extinguisher that has a minimum UL classification 2A "K".
10. Annual inspection tags must be posted on the suppression system and a current copy of the annual inspection report for each food truck's hood suppression system must be available for review.

11. Generators and fuels are not allowed off the trucks.

**Insurance:**

12. Public liability insurance in the amount of not less than \$500,000 for injuries, including those resulting in death, resulting from any one occurrence, and on account of any one accident.

13. Property damages insurance in an amount of not less than \$25,000 for damages on account of any one accident or occurrence.

**Health Department Permit:**

14. All mobile units must keep a current [Tacoma-Pierce County Health Department Mobile Unit Permit](#) on hand.

**SUPPLEMENTAL QUESTIONS:**

1. Do you have any of the following?

Electrical devices?	<input type="checkbox"/> Yes <input type="checkbox"/> No	Generator?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Commercial Food Preparation	<input type="checkbox"/> Yes <input type="checkbox"/> No	Drapes, Curtains or decorations?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Flammable materials?	<input type="checkbox"/> Yes <input type="checkbox"/> No	Open flame devices?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Paint?	<input type="checkbox"/> Yes <input type="checkbox"/> No	Dumpster?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Compressed gas cylinders?	<input type="checkbox"/> Yes <input type="checkbox"/> No	Fire extinguisher (required)?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Temporary wiring?	<input type="checkbox"/> Yes <input type="checkbox"/> No	Electrical motors?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Extension cords? (minimum 14 gauge)	<input type="checkbox"/> Yes <input type="checkbox"/> No	Power taps?	<input type="checkbox"/> Yes <input type="checkbox"/> No

2.  Yes  No Will you have more than one sale site? If yes, a separate permit will be required for each site located within City limits. \_\_\_\_\_

3. What are the mobile unit hours of operation? \_\_\_\_\_

4.  Yes  No I understand the mobile unit must return to the commissary kitchen daily. No washing of food preparation equipment will occur using the property owner's facilities.

5. Provide a description of the daily route of the mobile unit. Include where the unit is stored overnight, when the cart is taken to the commissary kitchen and any other stops or pickups along the way.

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

6. Provide the following information about the Commissary Kitchen

a. Owner: \_\_\_\_\_

b. Business Name: \_\_\_\_\_

c. Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

d. Number of mobile food trucks using this kitchen as a commissary: \_\_\_\_\_

e. Name of other mobile food trucks using this commissary: \_\_\_\_\_

\_\_\_\_\_

7. How and where will the wastewater tank be emptied? \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

8. How will you display the menu? (Check all that apply.)

Sandwich board

Paper menu

Menu display

Other (please describe): \_\_\_\_\_

9.  Yes  No I understand that all mobile vendors are responsible for providing garbage receptacles for customer use.

10.  Yes  No I understand that at the conclusion of business activities at a given location the mobile vendor shall clean all the public ways surrounding his or her vehicle of all debris, trash and litter generated by the vendor's business activities.

11.  Yes  No The mobile unit is equipped with a fire extinguisher with a minimum UL classification of 2A-40-BC (and additional fire suppression systems if necessary).

12.  Yes  No I have included a letter from the Tacoma-Pierce County Health Department, certifying that the motor vehicle vending business has complied with health department regulations, as required.

13.  Yes  No Have you provided a site plan?

14.  Yes  No Have you provided proof of insurance?

**CERTIFICATION:**

I hereby state that I am the applicant listed above, and certify that all information contained above and in exhibits attached hereto is true and correct to the best of my knowledge and belief and is submitted for consideration by the City of Puyallup, pursuant to the provision of the Puyallup Municipal Code. It is understood that the processing of this application may require additional supporting evidence, data or statements.

Signature of Applicant: \_\_\_\_\_ Date \_\_\_\_\_

Signature of Owner: \_\_\_\_\_ Date: \_\_\_\_\_  
(or authorized agent)