

Sharing Session

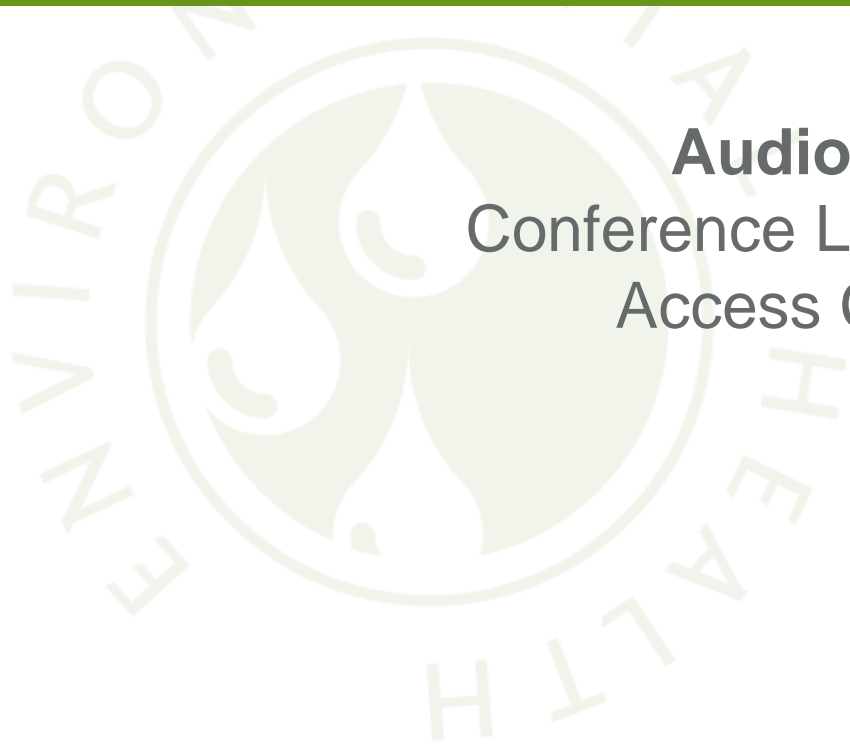
Food Trucks

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 .



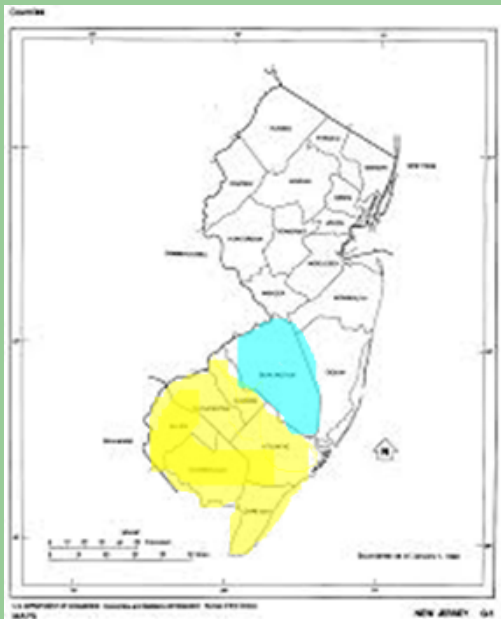
Overview

- 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



shutterstock · 209844100



HitToon.com #1253346



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?



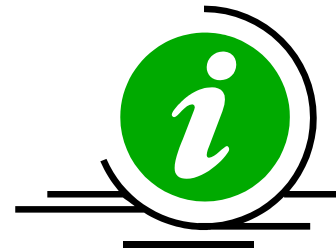
The Answer for South Jersey

- 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

Fax Mail Email In-person

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 FEESCHEDULES 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 or 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

Event Name [REDACTED]		Municipality Vineland		<input type="checkbox"/> Annual Event <input type="checkbox"/> One Time Event <input type="checkbox"/> Seasonal Event	
Event Start Date [REDACTED]	Event End Date [REDACTED]	Rain Date: [REDACTED]	Event Start Time: [REDACTED]	Event End Time: [REDACTED]	

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

- | | | | |
|--|--|--|---|
| <input type="checkbox"/> Electricity | <input type="checkbox"/> Overhead protection
(umbrellas/tents/building) | <input type="checkbox"/> Potable Water | <input type="checkbox"/> Restrooms/Portable Toilets |
| <input type="checkbox"/> Refrigerated Truck/ or
other refrigeration | <input type="checkbox"/> Trash/Garbage Disposal | <input type="checkbox"/> Waste Water
Disposal | <input type="checkbox"/> Other:
[REDACTED] |

EVENT LOCATION

Street Address [REDACTED]	City [REDACTED]
------------------------------	--------------------

EVENT COORDINATOR

Name of Coordinator(s)/Contact Person and Title [REDACTED]	Provide Phone Numbers: (check best contact methods)		
	<input type="checkbox"/> work phone	<input type="checkbox"/> Cell phone	<input type="checkbox"/> Fax
Coordinator's Mailing address (Street, City, State, Zip) [REDACTED]	Email Address: [REDACTED]		
Organization of Entity Sponsoring this Event (i.e. Municipality, CC Parks etc.) [REDACTED]	Mailing Address and Phone # (if different from above information) [REDACTED]		
Print Name of Person Completing this Form: [REDACTED]	Signature of Applicant: [REDACTED]	Date: [REDACTED]	

<p align="center">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</p>	TEMPORARY EVENT/FARM MARKET FOOD VENDOR LIST	
	Event Name	Event Location
	Event Start Date <i>mm/dd/yy</i>	Event Coordinator
	Coordinator Fax Number	Coordinator Email Address
<p><i>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 5 days prior to the beginning of your event. We will copy you on all APPROVED or DISAPPROVED applications as we process them.</i></p>	<input type="checkbox"/> Partial Vendor List	Submittal Date: []
	<input type="checkbox"/> Updated Vendor List	Submittal Date: []
	<input type="checkbox"/> Final Vendor List	Submittal Date: []



Vendor Trade Name	Vendor's Street address, City, State	Vendor Contact phone# or email address	Does Vendor have a 2012 Vineland temporary or mobile unit license yet?	Does Vendor need Applications sent or faxed to them?
1. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
2. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
3. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
4. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
5. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
6. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
7. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
8. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
9. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
10. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
11. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
12. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
13. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
14. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no
15. []	[]	[]	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no



jump in! COHANSEY
RIVERFEST
CrabFest
& 5K Run
at the Riverfront in Downtown Bridgeton



2015 **START** 10AM to 8PM

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



Vineland Health Department
 640 E. Wood St., P.O. Box 1508
 Vineland, NJ 08362-1508

MOBILE RETAIL FOOD APPLICATION AMENDMENT

MOBILE VENDOR BUSINESS AND EVENT INFORMATION

Trading Name of Mobile Vendor _____			
<input type="checkbox"/> Seasonal	<input type="checkbox"/> Annual	<input type="checkbox"/> Temporary	
Approval Date of Last Full Application _____			
County/Municipal Health Agency Issuing the Approval _____			
Owner/Corporation _____		Street Address _____	
Mail Address _____		City _____	State _____ Zip _____
Home Phone# _____	Cell# _____	Fax# _____	
Email _____			
Vending Location(s) _____			
If Temporary Event:			
Name of Event _____		Date of Event _____	
Times and Days at the Event _____			
Event Contact Person _____		Phone# _____	

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.

Mobile Owner/Operator (print) _____	Date _____
Mobile Owner/Operator (signature) _____	

Health Department Inspector (print) _____	Date _____
Health Department Inspector (signature) _____	

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 2017¹

Historical Revenue Growth

- Higher Growth than Brick & Mortar
- ✦ Trucks +12.7% YoY²
- ✦ B&M +2.5% YoY³

Future Prospects

- #1 Future Dining Trend according to Survey of 1,500 Chefs⁴
- 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 Year⁶

(1) National Restaurant Assoc., 2011 Industry Forecast

(2) IBIS World, Street Vendors Industry Report 2010

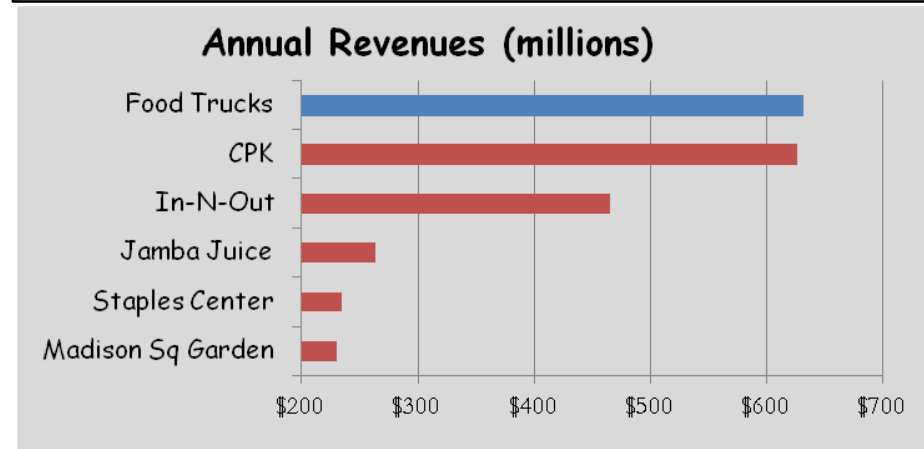
(3) National Restaurant Assoc., 2011 Industry Forecast

(4) National Restaurant Assoc., What's Hot in 2011

(5) www.technomic.com

(6) Id.

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



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

SOFTWARE
(LOTMOM)

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

Mama L's
Quezzadillaville
gourmet quezzadillaz & breakfast tacos
Home of the Meatloaf Quezzadilla

Mama L's
Quezzadillaville
gourmet quezzadillaz & breakfast tacos
"Home of the Meatloaf Quezzadilla"

Quezzadillas
Breakfast Tacos
Cool Drinks



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

SOFTWARE
(LOTMOM)

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.

SOFTW
(LOTMC



You must have a business license/vending permit/peddler's 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.

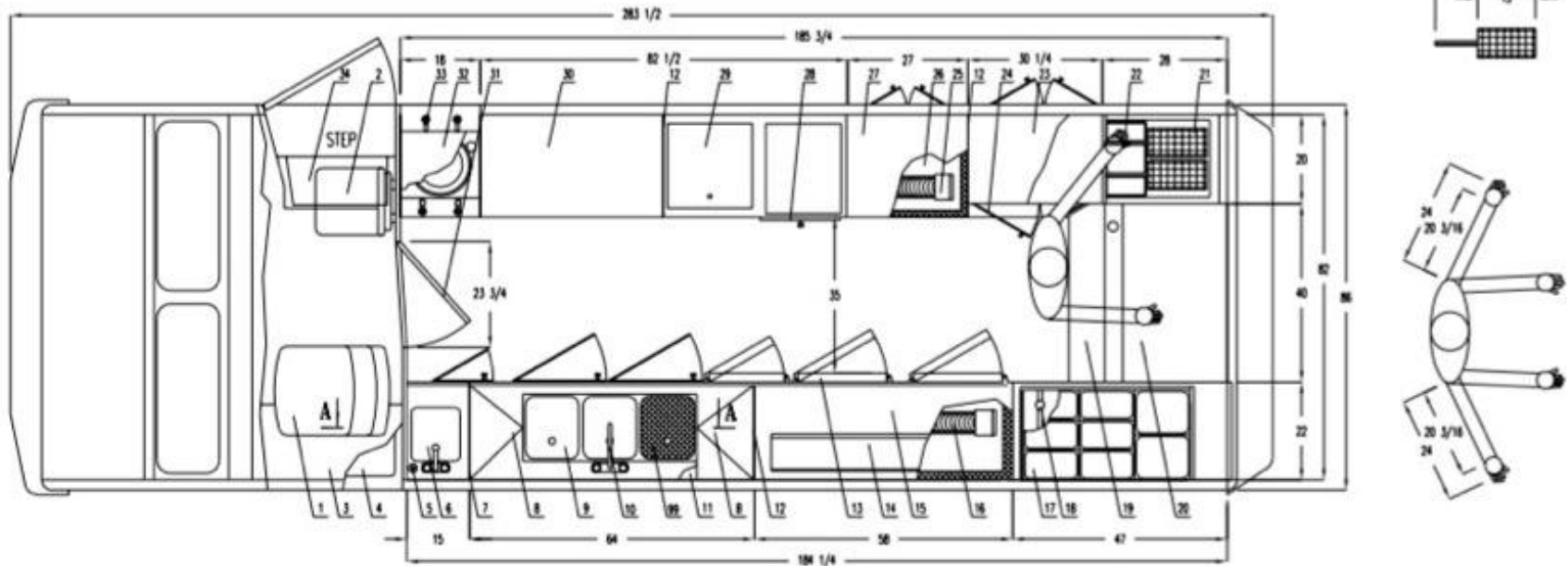
[Cal Code: 114295(c)]

Trucks shall be cleaned and serviced at least once per day [Cal Code: 114297]

SOFTWARE
(LOTMOM)

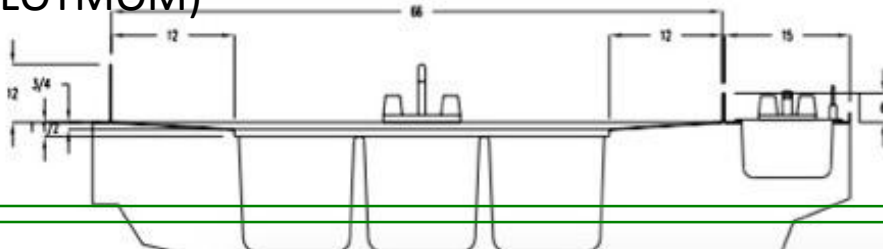
Building Standards

Plan Submittals



SOFTWARE
(LOTMOM)

VIEW A-A
SCALE 1:10



28	1	COLD BOX (28x20x27.5)-6.5 cu.ft.	
25	1	COOL TUBE REFRIGERATOR EVAPORATOR	
24	1	WARMING OVEN	
23	1	PREP AREA	
22	1	FAT FRYER BASKET HOLDER	
21	1	DEEP FAT FRYER W/LOCKING LID "AMERICAN RANGE"	
20	1	CRIDDLE	
19	1	CUTTING BOARD 36 1/2 x 9 1/2	NSF APPROVED
18	1	STEAM TABLE THERMOMETER	
17	1	STEAM TABLE WITH LOCK DOWN REMOVABLE COVER	
16	1	COOL TUBE REFRIGERATOR EVAPORATOR	NSF APPROVED
15	1	PREP AREA	
14	1	DRESSING TABLE	
13	1	UNDER COUNTER REFRIGERATOR (76x26x27)-28.5 cu.ft.	
12	3	DIVIDER	8-12"
11	1	UNDER SINK STORAGE	
10	1	SHRIMP, SPOOD MIXING 12" FAUCET	
9	1	3 BOWL DISH WASH SINKS AND 12 INCH FAUCET	12x14x12
8	1	DRAIN BOARD	
7	1	DIVIDER BETWEEN HAND AND DISH WASH SINKS	8-6"

Building Standards

Standards for Equipment



Intertek Directory of Listed
Products Search



Search

Enter search terms, Model Number or Standard Number

Search by:

Limit:

[Mobile Version \(NEW!\)](#)

Use one or more search criteria:

All

No Limit

Sort search results by:

Fuzzy Search

Company	Title	Standard
<input type="checkbox"/> VAHE ENTERPRISES - Los Angeles, CA USA	FOOD SERVICE REFRIGERATORS & STORAGE FREEZERS	NSF-7
<input type="checkbox"/> VAHE ENTERPRISES - Los Angeles, CA USA	COMMERCIAL COOKING, RETHERMALIZATION & POWERED HOT FOOD HOLDING & TRANSPORT EQUIPMENT	NSF-4
<input type="checkbox"/> VAHE ENTERPRISES - Los Angeles, CA USA	HOTEL RESTAURANT GAS RANGES & UNIT BROILERS	CAN/CGA-1.8
<input type="checkbox"/> VAHE ENTERPRISES - Los Angeles, CA USA	GAS FOOD SERVICE EQUIPMENT - RANGES & UNIT BROILERS	ANSI-Z83.11
<input type="checkbox"/> TRADE IDENTIFICATION - A-B, USA	TRADE IDENTIFICATION	TRADE IDENTIFICATION

5 results found

Building Standards



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 accessible

Building Standards

WEIGHT ALLOWANCE

MANUFACTURED BY	GVWR	KG (22000 LB)	TIRES	TIRES	COLD INFLATION
FRONT	3629	KG	245/70R19.5G	19.5X6.75	PSI KPA
(8000 LB)			SINGLE		(95 PSI)
INTERM	KG	N/A	N/A	N/A	KPA
(N/A LB)					(N/A PSI)
REAR	6004	KG	245/70R19.5G	19.5X6.75	PSI KPA
(13200 LB)			DUAL		(95 PSI)



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



STOP

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

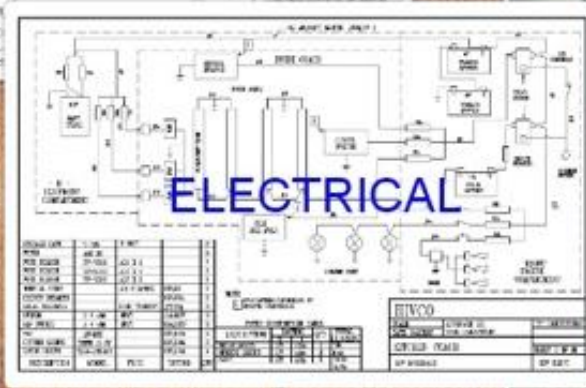
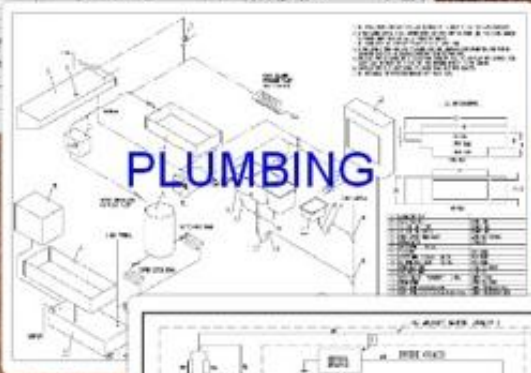
Water resistance materials

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.

SOFTWARE
(LOTMOM)