

Resolution No.

STOCKTON PLANNING COMMISSION

RESOLUTION TO APPROVE A COMMISSION USE PERMIT AND DESIGN REVIEW TO ALLOW A FOOD TRUCK PARK/COMMISSARY CO-LOCATION AT 1064 WATERLOO ROAD (P25-0148) (APN 141-050-39)

On August 06, 2025, the applicant, Steven Torres, on behalf of Francisco Colin, submitted an application to the Community Development Department for a Commission Use Permit and Design Review to develop a Food Truck Park/ Commissary Co-location for four (4) motorized food wagons with seating for outdoor dining on a ±0.34 acre parcel; and

On December 29, 2025, public notice for the subject application was published in the local newspaper in accordance with Stockton Municipal Code (SMC) Section 16.88.030 and mailed to property owners within 300 feet of the project site; and

On January 8, 2026, the Planning Commission conducted a public hearing on the application, in compliance with SMC Section 16.116.040(D), at which point all persons wishing to be heard were provided such opportunity; now, therefore,

BE IT RESOLVED BY THE PLANNING COMMISSION OF THE CITY OF STOCKTON, AS FOLLOWS:

A. The foregoing recitals are true and correct and incorporated herein reference.

B. Based on its review of the entire record herein, the Planning Commission makes the following findings:

California Environmental Quality Act

The proposed project is Categorically Exempt from the California Environmental Quality Act (CEQA) under CEQA Guidelines section 15332 (In-Fill Development) as the project is (a) consistent with the Commercial general plan land use designation and all applicable general plan policies as well as with the applicable CG (Commercial, General) zoning district, general and special use standards in the Zoning code (Title 16); (b) it occurs within the city limits on a 0.34-acre site (under 5 acres) and is surrounded by urban use; (c) the site did not show evidence of endangered, rare or threatened species habitats; (d) it would not result in any significant effects relating to traffic, noise, air quality, or water quality as the project has adequate site access, is required to comply with the Noise standards in SMC Chapter 16.60, is conditioned to restrict the use of generators and comply with Municipal Utilities Department requirements; and (e) can be served by all required utilities and public services.

SECTION I: USE PERMIT

Per SMC Section 16.168.050, the following findings listed below can be made in the affirmative:

1. The proposed use is allowed within the subject zoning district with the approval of a use permit and complies with all other applicable provisions of this Development Code and the Municipal Code.

The proposed use is allowed in the Commercial, General (CG) zoning districts with the approval of a Commission Use Permit, pursuant to Stockton Municipal Code (SMC) Section 16.20.020, Table 2-2. The project, as proposed, meets all applicable general development and specific use standards of SMC Title 16 (Development Code). There are no applicable overlays or specific plans for this site.

2. The proposed use, as conditioned, will maintain or strengthen the integrity and character of the neighborhood and zoning district in which it is to be located.

The proposed Food Truck Park/Commissary co-location will strengthen the character of the area as it develops a vacant property and provides a safe and secure destination for neighborhood residents and visitors, featuring ample lighting for patrons to assemble and a safety plan consistent with the California Health and Safety Code. It also improves pedestrian circulation by installing public infrastructure (sidewalk, curb, and gutters).

3. The proposed use will be consistent with the general land uses, objectives, policies, and programs of the General Plan and any applicable specific plan or master development plan.

The proposed use is consistent with the Commercial General Plan land use designation and supports the following objectives, policies, and programs of the General Plan:

- Goal LU-1: To become more of a regional destination that attracts visitors and invites residents to enjoy a diverse array of dining options. The Project site is in an area with residential to the south, industrial and retail type uses to the north and west, with limited dining options. The introduction of the food truck park would bridge the gap and provide additional dining options for visitors and residents.
- General Plan Goal CH-3: Skilled workforce, in which we are facilitating projects that expand opportunities for local enterprise, entrepreneurship, and gainful employment. The Project promotes entrepreneurship opportunities

by allowing the establishment of a facility that allows a safe and secure location for food trucks to operate in.

- Goal LU-6, Policy LU6.2: Prioritize development and redevelopment of vacant, underutilized, and blighted infill areas. The Project site is an urban lot, surrounded by urban uses, that has been vacant for over 10 years.

4. The subject site will be physically suitable for the type and density/intensity of the use being proposed, including the provision of services (e.g., sanitation and water), public access, and the absence of physical constraints (e.g., earth movement, flooding, etc.).

The Project is situated in a parcel with adequate exposure and access from both a major road and local streets. The Project will be installing new frontage improvements, including new curb, sidewalk, gutters, and driveways and has access to utility services. There are no known physical constraints for the food truck park and commissary use at this site. For all these reasons, the proposed use is of an appropriate intensity and would be carried out on a suitable site.

5. The establishment, maintenance, or operation of the subject use, at the location proposed and for the time period(s) identified, is not expected to endanger, jeopardize, or otherwise constitute a hazard to the public convenience, health, interest, safety, or general welfare of persons residing or working in the neighborhood of the subject use.

Public health and safety was considered for the establishment of the subject use by evaluating the following: the provision of pedestrian pathways, crosswalks, landscaped scenery, ensuring proper sanitation of each motorized food wagon, proper permitting for food handlers, and safe ingress and egress of the site within standard operating hours as well as in the event of an emergency. The operation hours for the use are conditioned as 7:00 a.m. to 10:00 p.m. The proposed use is subject to conditions of approval that address property maintenance operating procedures, specifically, trash receptacles and enclosures will be located on-site for patrons and motorized food wagon operators to properly dispose of garbage and refuse waste. Similarly, sanitary disposal of liquid wastewater will be facilitated by on-site grease interceptors. The Project is conditioned to provide a safe and secure space for the storage of all motorized food wagons, food, utensils, and supplies.

6. The design, location, size, and operating characteristics of the proposed use would be compatible with the existing and future land uses on-site and in the vicinity of the subject property.

The planned Food Truck Park/Commissary co-location is classified as a commercial use that is compatible with the Commercial General Plan designation of the subject site. The anticipated customer base, traffic patterns, noise levels, and general operational characteristics of the proposed food truck park and commissary co-location are

compatible with nearby industrial and commercial uses including an auto shop, furniture store, medical clinic, and small retail shopping center.

7. The proposed action would be in compliance with the provisions of the California Environmental Quality Act (CEQA) and the City's CEQA Guidelines.

The proposed project is Categorically Exempt from the California Environmental Quality Act (CEQA) under CEQA Guidelines section 15332 (In-Fill Development) as the project is (a) consistent with the Commercial general plan land use designation and all applicable general plan policies as well as with the applicable CG (Commercial, General) zoning district, general and special use standards in the Zoning code (Title 16); (b) it occurs within the city limits on a 0.34-acre site (under 5 acres) and is surrounded by urban use; (c) the site did not show evidence of endangered, rare or threatened species habitats; (d) it would not result in any significant effects relating to traffic, noise, air quality, or water quality as the project has adequate site access, is required to comply with the Noise standards in SMC Chapter 16.60, is conditioned to restrict the use of generators and comply with Municipal Utilities Department requirements; and (e) can be served by all required utilities and public services.

SECTION II: DESIGN REVIEW

Per SMC Section 16.120.060, the following findings listed below can be made in the affirmative:

A. The proposed development is consistent with all applicable provisions of the Development Code, including general development standards for all development and specific development in the Commercial, General (CG) zone.

A Food Truck Park/Commissary Co-location is allowed in the CG (Commercial General) zoning district provided the project is granted the Use Permit approval. The Project is consistent with the Food Truck Park and Commissaries co-location specific use standards in SMC Section 16.80.380 (Food Truck Parks) and Section 16.80.385 (Commissary).

B. Special requirements or standards have been adequately incorporated, when applicable, into the building and/or site design (e.g., American Disabilities Act regulations, historic preservation, mitigation measures, open space, utilities, etc.). The general design considerations, including the character, quality, and scale of design are consistent with the purpose/intent of this chapter and the Citywide Design Guidelines for commercial development.

The site was designed with consideration for safe pedestrian and vehicular access and distribution to and from the assembled food trucks. The general design considerations, including character, quality, and scale of design are consistent with the Citywide Design Guidelines such as maintaining a strong sense of continuity along street frontages provided the various food trucks will not dominate surrounding development

and instead ensure the project creates a positive impact for surrounding uses with the addition of local business to the area.

C. The proposed project was designed to complement the architectural design of the existing buildings in the area. The proposed structure is visually compatible with surrounding developments.

The architectural design of the project was reviewed by the Architectural Review Committee against the Citywide Design Guidelines and recommended approval of the design. The proposed structures include materials found in the immediate surrounding developments; they include metal buildings with accent colors. Additionally, the project includes durable seating for customers to dine outdoors below shade structures of similar materials. Trash collection bins are proposed throughout the site for customers to dispose of their trash and maintain a clean Food Truck Park and Commissary.

D. The location and configuration of the proposed structures are compatible with surrounding sites as it was designed to complement the existing developments in the area and does not unnecessarily block views from other structures or dominate their surroundings.

The Food Truck Park/Commissary Co-location will maintain an appropriate scale consistent with surrounding development. The food trucks and commissary building are situated along the interior and rear of the property to allow for a landscaped front setback area. The project does not include structures greater than one single-story. Each food truck is provided with ten-foot minimum separation between every truck and adjacent buildings on-site.

E. The proposed preliminary landscape concepts are consistent with the State Mandated MWELO Program. The project landscaped frontages to ensure visual relief and to complement structures and provides for an attractive environment.

Landscape elements are provided along parking areas and pedestrian pathways to enhance views of the site. Fresh landscape along the front setback area and entrance will be provided to facilitate a welcoming environment. Trough planters are strategically arranged throughout the site for further visual appeal and to complement adjacent structures. A final comprehensive landscape plan will be reviewed as part of the building permit submittal to ensure compliance with applicable landscape standards in SMC Chapter 15.56 (Landscaping).

F. The design and layout of the proposed project does not interfere with the use and enjoyment of neighboring existing or future development as it alleviates the need to use the public right-of-way or adject parcels for the operations and as a benefit improves the right-of-way, reducing any pedestrian or vehicular hazards.

The project does not interfere with the use and enjoyment of the neighboring development; rather, it will create a vibrant community gathering area for residents and

visitors. The site provides convenient pedestrian and vehicle access from Solari Avenue and Roosevelt Street.

G. The building design and related site plan, including on-site parking and loading, has been designed and integrated to ensure the intended use will best serve patrons of the site.

The project separates the pedestrian areas from the vehicular area by incorporating raised curbing, removable bollards and shade canopies between the two spaces. The seating area, food trucks and commissary building are located to the interior and rear of the site and the drive isle and parking along the front and street-side. Placing the parking area along the street frontage allows for the efficient movement of vehicles in and out of the site.

H. The project has been conditioned to accommodate special requirements or standards, when applicable, into the building and/or site design (e.g., American Disabilities Act regulations, historic preservation, mitigation measures, open space, utilities, etc.).

Special requirements or standards applicable to the site design were considered in the review of this application and have resulted in conditions of approval. An in-depth analysis of ADA (Americans with Disabilities) accommodations and requirements will be finalized during the building permit submittal to ensure compliance and consistency with the current California Building Code and supplementary laws pertaining to these measures.

SECTION III: CONDITIONS OF APPROVAL

Based on its review of the entire record herein, all supporting, referenced, and incorporated documents, and all comments received, the Planning Commission hereby approves the requested Use Permit and Design Review to operate of a food truck park and commissary co-location, as identified in Exhibit 1, subject to the following conditions of approval.

Conditions of Approval: Standard

1. The Owners, Developers, and/or Successors in Interest (ODS) shall comply with all applicable Federal, State, County, and City codes, regulations, laws, and other adopted standards and pay all applicable fees.
2. Compliance with these Conditions of Approval is mandatory. Failure to comply with these Conditions of Approval is unlawful and may constitute a public nuisance subject to the remedies and penalties identified in the SMC including, but not limited to, monetary fines and revocation of this Permit.
3. This Use Permit shall be maintained on site and shall be immediately made

available to City personnel upon inspection of the facility.

4. Unless otherwise specified in project specific conditions below, if the project is not initiated within 12-months of the effective date, in compliance with SMC Section 16.96.020(A)(1)(a)(Initiation), and a time extension has not been filed in compliance with SMC Section 16.96.030 (Extensions of time), the project shall be void without further action by the Review Authority.
5. Any future signage shall conform to SMC Chapter 16.76 and is subject to approval by the Community Development Department.
6. Building permit(s) are required from the City of Stockton Building & Life Safety Division for new construction or any alterations to the existing building(s) or site, including but not limited to, new structures, changes to the layout or use of the building(s), changes to the layout or use of the site, and any changes to the building systems (mechanical, electrical, and plumbing). A Planning entitlement approval does not authorize construction or the use of the building/site until the appropriate building permits have been obtained, if applicable.
7. Construction plans and supporting documents for the building permit submission shall be prepared by, and stamped and signed by, a California licensed architect or engineer. Stamping requirements apply to all disciplines including, but not limited to, civil, architectural, structural, mechanical, electrical, plumbing, and landscaping.
8. The ODS shall comply with the Americans with Disabilities Act (ADA) requirements related to providing accessibility to the public accommodations, including but not limited to accessible restrooms, accessible handwashing stations, accessible routes throughout, accessible parking, etc.

Conditions of Approval: Project Specific

9. The Use Permit shall become effective following the completion of a ten (10) day appeal period from the date of approval.
10. All buildings and structures shall be constructed in conformance with the approved plans shown in Exhibit 1.
11. A maximum of four (4) food trucks is permitted at this facility, changes to the number of food trucks at this facility will be subject to approval by the Community Development Department.
12. Commissary services shall only be provided to motorized food wagons that permanently reside at the site. Non-resident motorized food wagons shall not receive commissary services from the food truck park/commissary co-location pursuant to SMC Section 16.80.385 (Commissary).

13. The food truck park/commissary co-location hours of operation shall not be earlier than 7:00 a.m. and no later than 10:00 p.m., pursuant to SMC Section 16.80.380(C).
14. Food trucks shall maintain a minimum 10-foot setback from all property lines and separation from other food trucks and structures on site.
15. The ODS shall ensure that all motorized food wagons and vendors operating at the food truck park have obtained all necessary San Joaquin County Environmental Health Permit, and Stockton Business Licenses for the motorized food wagons and their staff.
16. ODS shall apply and obtain all applicable approvals and permits from the San Joaquin County Environmental Health Department prior to operation of the commissary functions.
17. No structures, architectural projections, and signage, etc. or portions of said structures shall be allowed in the 5-foot (5') public utility easement along the eastern property line.
18. Parking spaces, driveways, maneuvering aisles and turnaround areas shall be paved in accordance with SMC Section 16.64.030(D).
19. Any proposed fencing shall be installed compliance with SMC Chapter 16.48. All gates for vehicle and pedestrian access shall remain open and unlocked during operating business hours.
20. Landscaping is required pursuant to SMC Chapter 16.56 (Landscaping Standards) and Chapter 16.64 (Off-Street Parking and Loading Standards). The proposed landscaping design must comply with the State Model Water Efficient Landscape Ordinance (MWELO). Complete landscape plans from a California licensed landscape architect shall be required as part of the building permit submittal.
21. A solid waste/recyclable materials storage shall be required pursuant to SMC Section 16.36.130. Trash receptable shall be provided throughout to collect any on-site trash. The site shall be clean and free of any trash and debris at the start and conclusion of operating hours.
22. The commissary and motorized food wagons shall be prohibited from draining or spilling of wastewater, gray water and/or fats, oils, and grease into the storm drain system or on the ground pursuant to SMC Section 16.80.380.
23. The ODS shall install a grease interceptor with regular maintenance and pumping shall be required pursuant to SMC Section 13.40.100. Yellow grease receptacles and routine hauling shall be required at project site.

24. The ODS shall regularly maintain the property pursuant to SMC Chapter 8.36 (Property Maintenance).
25. Adequate lighting shall be installed to ensure user safety. Lighting fixtures shall be permanent and shall be consistent with SMC Section 16.32.070.
26. Permanent electric outlet hookups and potable water connections shall be installed for each motorized food wagon parking space.
27. Permanent on-site propane services for the purpose of refueling shall comply with the provisions of SMC Section 16.80.385(B)(2)(e).
28. Generators shall not be utilized at the food truck park/commissary co-location pursuant to SMC Section 16.80.380.
29. The Food Truck Park/Commissary shall comply with the noise standards in SMC Chapter 16.60 (Noise Standards).
30. A Stormwater Quality Control Plan (SWQCP) shall be submitted at time of building permit submittal. The proposed use shall require a SWQCP trash capture device at minimum, in addition to a complete report and maintenance agreement.
31. ODS shall install a sand and oil separator drain for food truck washing purposes.
32. The installation of any gates at this location shall be subject to providing a fire key switch (if automated), or a KNOX box on the gate if it is key operated (manually openable).
33. New and existing buildings shall be provided with approved address identification. The address identification shall be legible and placed in a position that is visible from the street or road fronting the property. Address identification characters shall contrast with their background. A 12-inch address number will be required on the building or perimeter security fencing.
34. Seating (eating area) shall be required for food truck hubs, food truck plazas, and food truck park/commissary co-locations at the rate of three seats per motorized food wagon. A minimum of four feet of clearance must be provided around any tree, newsstand, bike rack, planter, trash receptacle, etc.
35. A minimum of one restroom facility shall be provided which is ADA accessible for food truck parks up to 10 trucks, pursuant to SMC Section 16.80.380.
36. Food Trucks providing cooking operation will require an operational fire permit. An inspection is required for each food truck prior to issuing the operational fire permit.

37. All food truck vendors shall obtain all applicable City of Stockton business licenses and permits prior to operation.
38. ODS shall submit off-site improvement plans for review at the time of building permit submittal.

The applicable Review Authority has the discretion to impose additional condition(s) of approval as warranted by the application under consideration.

SECTION IV: PLANNING COMMISSION ACTION

Based on its review of the entire record herein, including the January 8, 2026, Planning Commission staff report, all supporting, referenced, and incorporated documents, and all comments received, the Planning Commission hereby approves the Use Permit and Design Review application as shown in Exhibit 1.

The Use Permit shall become void unless the required building permit is submitted within 12 months of this Permit being issued (SMC Section 16.120.080(D)).

PASSED, APPROVED, and ADOPTED January 8, 2026.

JEFF SANGUINETTI, CHAIR
City of Stockton Planning Commission

ATTEST:

MICHAEL McDOWELL, SECRETARY
City of Stockton Planning Commission