

New Definitions**Comments from Ad Hoc Committee**

<p>“Commissary” – An establishment in which food, containers, equipment, or supplies are stored or handled for use in motorized food wagons or Ice Cream vehicles. A “Commissary” must provide the following services: Wastewater Disposal; Solid Waste Disposal; Restrooms and Handwashing Station; Secure Vehicle Storage; Potable Water Distribution; Electric Hookups; 3-Compartment Sink (Utensil Wash); Hot and Cold Water for Cleaning; Food/Equipment Storage. A “Commissary” may provide the following services: Refrigeration; Food preparation; Vehicle Wash; Food service equipment repair. A “Commissary” is prohibited from providing the following services: Auto/Vehicle Services; Minor Repair/Maintenance; Auto/Vehicle Services: Major Repair/body work.</p>	<p>No comment.</p>
<p>“Cottage Food”– Home-based business that has received a Cottage Food License from San Joaquin County Environmental Health.</p>	<p>No comment.</p>
<p>“Food Truck Park” – A permanent open-air facility that is designed to accommodate 6 or more operating Motorized Food Wagons to offer food or beverages for sale to the public. Does not include “Commissaries,” Permits for this land use type shall be issued in accordance with Section 16.XXX (need to update).</p>	<ul style="list-style-type: none"> - Look into what we are calling this – clean up references. They are all parks, but within that there are the three categories with their own names. Food Truck Park is overall land use. The food truck pods, and other names will fall under the food truck park land-use. <p>General Consensus: Circle back with more clear definitions for the three different categories in the Food Truck Park (e.g., Food Truck Park, Pod, Motorized food wagon).</p>
<p>“Food Truck Pod” - A permanent open-air facility that is designed to accommodate 2 to 5 operating Motorized Food Wagons to offer food or beverages for sale to the public. Does not include “Commissaries,” Permits for this land use type shall be issued in accordance with Section 16.XXX (need to update).</p>	<ul style="list-style-type: none"> - No comment.
<p>“Motorized food wagon” means any vehicle as defined in Section 670 of the California Vehicle Code, which is equipped</p>	<ul style="list-style-type: none"> - No comment.

Number of motorized food wagons on property		One time event held over seven (7) consecutive days or less within a calendar year per parcel.	Recurring event held on three or fewer days per week.	Permanent (Seven (7) days a week)
Food Truck Pod	Two (2) to Five (5)	Temporary Activity Permit (TAP)	Land Development Permit (LDP)	Land Development Permit (LDP)
Food Truck Park	Six (6) to Ten (10)	Temporary Activity Permit (TAP)	Administrative Use Permit (AUP)	Administrative Use Permit (AUP)
	Eleven (11) or more	Temporary Activity Permit (TAP)	Commission Use Permit (CUP)	Commission Use Permit (CUP)

A. **Location Criteria.** Food truck parks may be permitted in zoning districts identified by Table 2-2 (Allowable Land Uses and Permit Requirements). Food Truck Parks must comply with the following locational criteria:

<p>1. The Property line containing the Food truck park shall not be adjacent to residential zoning or located within 30 feet of a building containing a residential use. This restriction does not apply to Food Truck Parks located in the CD zoning district.</p>	<p style="text-align: center;">Comments/questions</p> <p>Jesus — “I believe food truck parks should be allowed to be a commissary or offer commissary services ONLY for the trucks parked on the lot.”</p> <p>General Consensus: Circle back with the above question/statement clarification.</p>
<p>2. Food truck parks shall not be located on a parcel where the following uses are also located: Auto/Vehicle Services: Inoperable Vehicle Storage, Auto/Vehicle Services: Parking Facilities, Auto/Vehicle Services: Vehicle Storage, Food Truck Commissaries, and Vehicle and Freight Terminals.</p>	<p style="text-align: center;">Comments/questions</p> <ul style="list-style-type: none"> - Question from Veronica — RE the Lathrop Park & one example from SF – 2 in 1 as a park and Commissary. What about serving as a Commissary only for those trucks housed at that park? Stocklandia had obtained approval from SJC Enviro Health pending City approval. - Question from Courtney — what about using a parking lot that can be used? - City to research this. SJC Enviro Health will need to be consulted. <p style="text-align: center;">General Consensus: Research using parking lots as a parcel for Food Truck Parks. Reexamine potential use of same location as park/commissary.</p>

B. **Development Standards.** The following development standards apply to all food truck parks

1. **General.**

<p>a. City of Stockton Administrative Services Requirements. The <u>property owner</u> is responsible to ensure that all motorized food wagons and vendors operating at the food truck park have obtained the necessary Business License and Vendor Licenses.</p>	<p>Comments/questions</p> <ul style="list-style-type: none"> - Does not mean operator obtains for them, just to verify they have it. - Veronica — recommend change “property owner” to “business owner”. Melissa concurs. - Alex (Planning) — “Business operator may disappear tomorrow, feasible to have property owner (land-lord).” - Property owner is ultimately responsible & has to sign off on land uses. <p>General Consensus: Research property owner vs business owners and reconsider who is responsible party.</p>
<p>b. San Joaquin County Environmental Health Requirements. The <u>property owner</u> is responsible to ensure that all motorized food wagons and vendors operating at the food truck park have obtained the necessary Environmental Health Permits.</p>	<ul style="list-style-type: none"> - Similar to a. above.
<p>c. City of Stockton Community Development Department Requirements. The property owner is responsible to ensure that only Motorized Food Wagons are allowed to operate at the Food Truck Park.</p>	<p>Comments/questions</p> <ul style="list-style-type: none"> - Veronica — RE “only Motorized Food Wagons are allowed” — the pervious stipulation eliminates Nonprofits and other pop-up tents. - The Food Truck Parks would like to host events for emotional space, awareness for child abuse prevention, and other pop-up activity. - Mike McDowell — we don’t want to review each vendor that comes in (example 7 vendor → can be a problem for fire and public safety because of overcrowding. - <u>Planning added</u>: We need to Layout of the site to see if the site has all the adequate services required, we have to ensure all trucks and other tents are located accordingly. - Temp vendors may be allowed? - Mike: It can’t be loose, too much at stake for the police and fire (safety standpoint).

	<ul style="list-style-type: none"> - Too much involvement if we are allowing for other uses, have had other circumstances in the past to have this. Question: could the fire department review the site plan area (for permanent and non-permanent) - Jesus: Can food truck operators, to do pop-up events? Agree with the city (below) - Alex (Planning) Answer: Could allow a temporary permit (similar to how the mall does it). <p>General Consensus: More research needed.</p> <p>A through C. Fire department require each food truck is permitted. The site will also require a fire site permit. Fire will be on the review (operational fire permit from the fire department (example: truck hoods) --> need to add this to this particular section).</p> <p>Consult with fire what should be added from their point of view – research more and revisit.</p>
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2. Food Truck Park Area Requirements.

	Comments/questions
<p>a. Minimum gross area shall be 5,000 square feet.</p>	<ul style="list-style-type: none"> - Jesus Andrade asked — why two trucks in 5,000 SF? - Alex (planning) — 5,000 SF is only the minimum. - Fran – We didn't want to put ranges on the requirements because we wanted to give more discretion to the Food Trucks operators to be creative. - Mike McDowell (Planning) — “lots come if different sizes — 5,000 SQFT is the minimum based on two trucks accounting for all set-back requirements <p>General consensus reached.</p>
<p>b. Minimum number of motorized food wagons shall be 2.</p>	<p>No Comment</p>
<p>c. A food truck park that has 11 or more motorized food wagons requires a Commission Use Permit.</p>	<ul style="list-style-type: none"> - Potentially redundant given info contained in table <p>General consensus: Planning to verify but may potentially be removed.</p>

3. Motorized Food Wagon Area and Setback Requirements.

<p>a. Motorized Food Wagons shall be set back a minimum of 10 feet from all property lines.</p>	<p>Comments/questions</p> <ul style="list-style-type: none"> - Phil (Fire) — “10 ft rule because of the LPG” <p>No additional comments — General Consensus reached.</p>
<p>b. Motorized Food Wagons shall be located a minimum of 10 feet from any other motorized food wagon.</p>	<p>Comments/questions</p> <ul style="list-style-type: none"> - Phil (Fire) — LPG requirement <p>No additional comment</p>
<p>c. Motorized Food Wagons shall be located a minimum of 10 feet from any other structures on the site.</p>	<p>Comments/questions</p> <p>Phil (Fire) — LPG Requirement</p> <p>No additional comments</p>

4. Site Improvements.

<p>a. Parking spaces, driveways, maneuvering aisles, and turnaround areas shall be paved with a permanent surface, consisting of concrete, asphalt or other similar material authorized by the City’s Standard Specifications. Compacted soil and/or gravel shall not be considered an acceptable surface.</p>	<p>No comments.</p>
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5. Off-Street Parking Requirements.

<p>a. Off-street parking shall be provided at the ratio of three (3) parking spaces per maximum number of motorized food wagons permitted on-site (exclusive of spaces provided for motorized food wagons).</p>	<p>Comments/questions</p> <ul style="list-style-type: none"> - Kenneth Foster — how does off-street work (i.e., downtown area)? Also, what about ADA parking requirements? - Alex — More nuanced in the downtown. - John – If on-site parking is provided then ADA parking must be accommodated. <u>If</u> no onsite parking is required, then ADA parking requirements not applicable. <p>General consensus</p>
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6. Fencing.

<p>a. Perimeter fencing is required around a Food Truck Park. Gates for motorized food wagons and for pedestrian access are required to be unlocked during operating hours.</p>	<p>Comments/questions</p> <ul style="list-style-type: none"> - Kenneth Foster — Why would fencing be a requirement? Jesus posited the same question. - Require what type of fencing (i.e., locked)? - Alex provided the following reasons: - “Protect their investment (trucks)” - If trucks will be parked overnight at the park, it would prevent transient population from simply walking over at any time.
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	<ul style="list-style-type: none"> - Fran — best for walkability (pedestrians) - Mike — interested to hear more thoughts from the industry. - If it is fenced, then must be open during business hours based on traffic queuing - Dagmara— solid waste considerations? How will solid waste be taken out? - Scott (PD) – No fencing requirements from PD; up to owners/project discretion. <p>General consensus: CDD is open to more thoughts on this. More research (industry feedback)</p>
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7. Access.

<p>a. Ingress and egress are required pursuant to Section 16.36.030 (Access – General). Adequate vehicular and pedestrian circulation is required.</p>	<ul style="list-style-type: none"> - 16.36.030 <p>General consensus among everyone.</p>
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8. Landscaping.

<p>a. Landscaping is required pursuant to Chapter 16.56 Landscaping Standards, and Chapter 16.64 Off-Street Parking and Loading Standards.</p>	<p>Comments/questions</p> <ul style="list-style-type: none"> - Question about definition what would be considered as landscaping? Some examples provided. - Refer to referenced code section for specific guidelines <p>General consensus – no follow-up required.</p>
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9. Solid waste/Recyclable Materials Storage.

<p>a. One (1) permanent dumpster minimum for solid waste and recyclable materials storage. Size of the storage shall be determined by Table 3-2 in Section 16.31.130.</p>	<p>Comments/questions</p> <ul style="list-style-type: none"> - Dumpster will need to be enclosed. - Courtney Wood pointed out some language inconsistency — clarify that two dumpsters are needed? One (1) permanent dumpster for solid waste and One (1) for recyclable materials. <p>General consensus: Clarify the language.</p>
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<p>b. Trash storage facilities shall be screened from view from public streets and adjacent properties.</p>	<p style="text-align: center;">Comments/questions</p> <ul style="list-style-type: none"> - Dagmara Sani — require operational Best Management Practices (BMPs) (add section about storm water - Alex (Planning) — MUD would have to provide comments on this - Mike McDowell — Would be handled as any other development. - Kenneth Foster — fencing issues? - Alex (Planning) — trash storage facilities should be in enclosed - Mike McDowell (Planning)— this is a permanent use <p style="text-align: center;">General consensus: Do more research about the outlined concerns.</p>
<p>c. Motorized Food Wagons are prohibited from draining or spilling fluids into the storm drain system.</p>	<p style="text-align: center;">Comments/questions</p> <ul style="list-style-type: none"> - Alex Martinez — recommended to add language about <i>“no draining or spilling fluids on the ground.”</i> <p style="text-align: center;">General consensus among everyone.</p>

10. Maintenance/Cleanup.

<p>a. The site shall be kept free of garbage and refuse.</p>	<p style="text-align: center;">No Comment.</p>
<p>b. The site shall be kept free of weeds.</p>	<p style="text-align: center;">No Comment.</p>

11. Lighting.

<p>a. Adequate lighting shall be installed to ensure customer safety. Lighting shall be directed downwards and away from public streets and adjacent properties. Lighting fixtures shall be permanent and shall be consistent with Section 16.32.070.</p>	<ul style="list-style-type: none"> - Courtney Wood — Could CDD provide examples of what type of lighting is acceptable (or recommended). - Mike McDowell (Planning) asked planning team — is there any particular section of Stockton Municipal Code on lighting? - Kenneth Foster — Are string lights, ok? Fran/Alex — yes but may not satisfy requirement as this is for permanent lighting. <p style="text-align: center;">General consensus: Do more research and add/clarify language about lighting.</p>
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12. Restrooms. All Food Truck Parks must provide permanent on-site restrooms.

<p>a. Employee Restrooms</p> <p>i. Restrooms shall have, at a minimum, handwashing facilities with warm water (minimum 100°F), pump dispensed liquid hand soap and single-use towels in dispensers or other approved hand drying device.</p>	<p style="text-align: center;">Comments/questions</p> <ul style="list-style-type: none"> - Alex Martinez — the Food Truck to Toilet Ratio on the chart below is inconsistent. E.g., one section reads “1 accessible toilet for 6 to 10 trucks”, and other section reads “1 accessible toilet for every 20 trucks”. Advised team to correct the chart/range. - Dagmara Saini Noted in the chat — “Toilets must be placed in a secondary containment, away from drains.” <p style="text-align: center;">General consensus: Come back to this section at next meeting.</p>
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Classification	# of Trucks	Estimated # of Patrons	Permanent Restroom Facility Fixtures
Food Truck Pod	Two (2) to Five (5)	45	1 standard toilet 1 accessible toilet 1 lavatory
Food Truck Park	Six (6) to Ten (10)	90	2 standard toilets 1 accessible toilet 2 lavatories
	Eleven (11) or more	90 plus 9 for each additional truck	1 standard toilet for every 5 trucks 1 accessible toilet for every 20 trucks 1 lavatory for every 5 trucks

13. Pedestrian Protections.

<p>a. Accessibility routes must be maintained as required by the California Building Code.</p>	<p>John S. (CDD Building) – add language “<u>provided and maintained</u>” to this section.</p> <p>NOTES: Veronica – employees vs. customer seating? Check seating requirements for the local restaurants for comparison. General consensus: Conduct more research around seating requirements – something that can substantiate both maximum seating capacity requirements (law) and be reasonable for business owners to implement.</p> <p style="text-align: center;">General consensus among everyone.</p>
<p>b. Path of travel and seating/eating area requires pedestrian protections.</p>	<p>Path of travel must be outside of dining – rationale (planning): to stop customers from getting hit by cars (i.e., safety).</p> <p>John S. (Building) – this is something that can be included in the site design of the structure.</p>

14. Seating.

<p>a. Seating is required for food truck parks at the rate of 9 seats per Motorized Food Wagon (Truck).</p> <p>Seating (eating area) must be arranged or situated so that it does not create a hazard to pedestrians or encroach on a required building exit, vehicle travel lane, driveway, or any public street.</p> <p>A minimum of four feet of clearance must be provided around any tree, newsstand, bike rack, planter, trash receptacle, etc.</p> <p>Seating area must be maintained in a manner such that it does not create an unsightly appearance.</p>	<p>Kenneth & Veronica – How were the ratios obtained for this? “9 seats per Motorized Food Wagon (truck) seems excessive.” 10 trucks = 90 seats (“too much”).</p> <p>Fran/Alex – Analyzing local restaurants and businesses. Most restaurants and food businesses have one table per truck – which is about 6-7 seats.</p> <p>Questions arose from the discussion: Most food trucks are “grab and go.” From a site perspective, why is there a need for 9 seats per truck?</p> <p>General Consensus: More consideration into the ratios. Conduct research into how “grab and go” places work, and based on the research, consider how seating can translate into Food Truck Park terms.</p>
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15. Alcohol Sales.

<p>a. Alcohol Sales shall not occur from Motorized Food Wagons.</p>	<p>Louis (PD) – classification issue with alcohol – more consideration is needed for this section.</p> <p>Alex (planning) – Food Truck Parks must have a fixed structure where alcohol can be sold. If there is no permanent structure, then alcohol sales should not occur.</p> <p>Mike (Planning) – we must know/understand the circumstances before completely prohibiting alcohol from Food Truck Parks.</p> <p>General consensus: More consideration into having alcohol sold from a permanent structure vs. from Motorized Food Wagons.</p>
<p>b. Food Truck Park owner/operators may apply for an on-sale alcoholic beverage sales establishment in accordance with Stockton Municipal Code Section 16.80.040.</p>	<p>No Comment. Consider the above.</p>

16. Truck Storage.

<p>a. Motorized Food Wagons shall not be stored at the Food Truck Park and must return to their commissary on a daily basis.</p>	<p>More research needed – Per industry, Food Trucks should be able to be stored at the Food Truck Park if the park offers the required commissary services. (Having overnight on-site truck storage is preferred by the industry.</p>
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17. Live Entertainment.

<p>a. Live Entertainment is allowed consistent with the Live Entertainment regulations consistent with Stockton Municipal Code Section 16.80.180.</p>	<p><i>Jesus – You really can't have a successful food truck park without the ability for live entertainment and without the ability to have pop up events. In my opinion.</i></p> <p><i>It is needed to attract customer – small local band, a DJ.</i></p> <p>Feedback from the Industry – Live Entertainment is one of the ways how we would attract people to the park (Live Entertainment = marketing). Need the ability to have a local band on a certain day to bring more people. What makes food truck park different from other food serving places: "People come together and gather."</p> <p>CDD Planning - Food truck park would have different considerations (e.g., noise level, amplified vs. non-amplified, etc.).</p> <p>General Consensus: Live entertainment is allowed as long as it complies with the SCM 16.80.180. More consideration on potential pop-up style events incorporating live entertainment.</p>
<p>b. A dedicated performance and viewing area are required for Live Entertainment.</p>	<p>General Consensus: More consideration – see above.</p>

18. Security.

<p>a. Security is required after 8:00 pm at the rate of one (1) person for every 6 food wagons (trucks). Officers must remain on duty from 8:00 pm until one (1) hour after the food truck park has closed operations or until the last truck has left.</p>	<p>Kenneth/Veronica – Where did CDD get these ratios ("numbers") from? Is there a requirement that is enforced now – so that we can effectively compare these ratios? 10 trucks = 2 security guards? The premise behind these questions is to understand the need for security.</p> <p>Kenneth – safety is a top concern (would like a family environment). Why would be held to having security, even with for 2 hours. Special events (times of double population), could be justifiable.</p>
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	<p>Day to day regular business hours – why need security? Security should be optional.</p> <p>Fran – Several businesses within the City of Stockton require security. Came to those ratios by analyzing those businesses.</p> <p>Kenneth – Is it because Food Truck Parks are outdoors?</p> <p>Veronica – Not fair to the Food Truck Parks owners – would impose an unnecessary financial burden on business owners. Example: Stocklandia had only one incident where police were called. It should not be a daily requirement because most restaurants/ food places from Monday to Wednesday experience the slowest time. Security is justifiable for a big event (e.g., large, foreseen crowds).</p> <p>Courtney W. – <i>Agree about reconsidering the security requirement.</i></p> <p>Courtney W. – <i>Blanket statement: I suggest that for all requirements that the city compare our policies to other cities in the county so that we are not stricter than they are without valid reason - this will only deter businesses from even trying to attempt this in Stockton/will drive people to the cities that are more reasonable/lenient.</i></p> <p style="text-align: center;"><i>General Consensus: More consideration and research required.</i></p>
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19. Utilities

<p>a. Electric outlet hookups are required to be installed for each truck parking space and must be used while the truck is on the premises. No generators shall be utilized in food truck parks.</p>	<p style="text-align: center;">-----Generators-----</p> <p>Veronica – We should reconsider “no generators.” The grid can be overloaded, especially during the summer when Air-conditioners are needed in trucks.</p> <p>Alex – if there is a permanent facility, everything, including the electric capacity, should be built to capacity. This will help ensure the equipment can take on the increased capacity during the summer months.</p> <p>Shayleen – generator also raises the questions concerning such as fueling and fuel storage.</p> <p>Stocklandia – maybe have the ACs connected to the generators – limited use of generators.</p> <p>Jesus Andrade - <i>The food truck park should be designed to power up all requirements of the food truck parks.</i></p>
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	<p>Courtney W. - <i>Exactly Jesus - in practice, things may come up that aren't coming up right now and it would be great to have a check in committee about any changes that need to be made as they come up.</i></p> <p>Mike/John (CDD) – The permanent structure should be built based on the capacity load. If a power outage should occur, the City can work with the park owner for potential temporary use of generators until power is restored.</p> <p>John (Building) – electric code language – Propane use - Spacing from Trucks? Water?</p> <p>Shayleen – Spacing would come under fire for compliance – subject to state regulations.</p> <p>-----Water-----</p> <p>Veronica - Food truck water tanks are not that big. Food truck parks should have water to be able to fill their water tanks. Able to drain into commissary drain. Can emptying of the tank be done at a site?</p> <p>Mike and Planning – At an “approved” site yes.</p> <p>Jeff – Approved water source would be ok. Every commissary should have water fills for the trucks.</p> <p>Consider use of a portable water container (e.g., “Rhino”) to remove water from the Trucks.</p> <p>Planning – We analyzed examples from the San Francisco food truck park concerning water intake and removal.</p> <p>Question/Answer: We wouldn't be able to dispose at site? If it is a commissary, then “yes”. (a combination of Food Truck Parks and Commissary is the industry preference).</p> <p>Veronica – “if it is not written for us – someone might issue a citation.” The industry would like it everything to be clearly documented.</p> <p>MUD - Transferring liquid – potential spill risk? Can pose potential MUD issues.</p> <p>John (Building): Leave potable water out of the ordinance, if it is silent then applicant can always include in their application.</p> <p>General consensus: Electrical should be sized appropriate to accommodate full loads including truck AC in summer. Consider if/how to incorporate use of generators into code in situations of grid</p>
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	power failure. Potable water <i>may</i> be included, consider making required. Consider allowing gray water to be drained into a portable tank for ultimate disposal at a commissary.
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20. Noise.

a. Food Truck Park noise shall comply with Chapter 16.60 [Noise Standards]	No Comment. General consensus among everyone.
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21. Signage.

a. Food Truck Park signage shall comply with Chapter 16.76 Signs of the Stockton Municipal Code.	No Comment. General consensus among everyone.
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22. Operating Hours.

a. Food Truck Park hours of operation shall not be earlier than 7:00 am, or later than 10:00pm.	No Comment. General consensus among everyone.
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C. Food truck Pods (2-5 Food Trucks).

1. General Requirements

a. Food Truck pods (2-5 Food Trucks) must comply with all the provisions with Section B above, except for the optional provisions listed in Section C.	Kenneth/Veronica: Would the City enforce the new ordinance for currently operating Food Truck Pods once the new ordinance is effective? For example, issue citations to those not following the rules. Code enforcement: We investigate based on complaints received. General consensus among everyone.
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2. Seating

a. Seating may be provided at the discretion of the operators.	General Consensus: Reconsider the seating table ratios above.
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D. Recurring Food Truck Parks (Occurring 3 or fewer days per week) at a set location.

1. Location

a. Recurring Food Truck Parks that are the principal use of a site shall be exempt from this section and instead comply with all provisions of Section B above.	No Comment. General consensus among everyone.
b. Recurring Food Truck Parks that are located on a site where the food truck park	

<p>is not the principal use of the site shall comply with the following provisions:</p> <ul style="list-style-type: none"> i. Siting <ul style="list-style-type: none"> (A) Temporary Fencing, bollards, or similar barriers shall be required to delineate the Recurring Food Truck Park site. ii. Landscaping <ul style="list-style-type: none"> (A) Landscaping may be installed. iii. Solid Waste <ul style="list-style-type: none"> (A) Property trash enclosures and dumpsters may be provided. iv. Lighting <ul style="list-style-type: none"> (A) Temporary lighting may be provided. v. Utilities. <ul style="list-style-type: none"> (A) In the event that electric outlet hookups are not available, the use of generators is permissible vi. Restrooms. All Food Truck Parks must provide on-site restrooms for both Food Truck vendors and patrons. <ul style="list-style-type: none"> (A) Food Truck Vendors <ul style="list-style-type: none"> (1) One restroom, providing hot water (100 F/ 37.7 C), shall be provided for vendors, and shall be located within 200 feet of all motorized food locations within the Food Truck Park (California Health and Safety Code 114135). (B) Food Truck Patrons <ul style="list-style-type: none"> (1). Restroom facilities shall be provided for customers at the rate of 1 per 2.5 motorized food wagons. (2) Temporary Restroom Facilities must be removed from the premises after operating hours. (3) One permanent restroom, providing hot water (100 F/ 37.7 C), shall be provided for vendors, and shall be located within 200 feet of all motorized food locations within the Food Truck Park (California Health and Safety Code 114135). 	<p style="text-align: center;">No Comment. General consensus among everyone.</p> <hr/> <p style="text-align: center;">Temporary Restroom Facilities:</p> <p>Will temporary restroom facilities be required to move after the close of each day operation or after the temporary event has concluded all together? Ex: If an event is held nonconsecutively for three days, will restrooms need to be removed after each night or on the last day of the event?</p> <p style="text-align: center;">General consensus: Revisit the removal of temporary restroom facilities and distinguish the difference between scenarios.</p> <p>Question: The basis of the 200 feet restroom requirement? Alex (CDD Planning) – State code. Revisit/research 200 feet state code requirement. Mall example given near Dillard.</p> <hr/> <p style="text-align: center;">Utilities:</p> <p>Stocklandia team: The utility requirements seem unfair between regularly occurring Food Truck operations (i.e., permanent – such as Stocklandia) vs. Temporary Food Truck operations (occurring three days or fewer).</p> <p>Example: Under these requirements, permanent Food Truck parks are required to utilize permanent sources of power (i.e., electric grid hookups), and temporary use (which can operate three days out of the week), can use utilize temporary power generation sources (i.e., generators). Stocklandia – can operate as a reoccurring (temporary) food truck park and not have been subject to these requirements.</p>
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	<p>General consensus: Reexamine permanent utility requirement thresholds.</p> <p>Veronica: Food trucks parking at gas stations? Propane at the gas station parking lots poses a potential issue.</p> <p>Fire: Must be 50 feet from the gas pump. More than one food truck at a gas station is not allowed.</p> <p>Consensus: <i>Consider</i> revisiting applicable section of SMC (not this ordinance) to review separation requirements between food trucks/propane, gas station pumps, and refueling areas.</p>
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4. Pedestrian Protections

<p>a. Temporary Pedestrian Protections shall be provided.</p>	<p>No Comment. General consensus among everyone.</p>
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5. Seating

<p>a. Seating may be provided at the discretion of the operators.</p>	<p>No Comment. General consensus among everyone.</p>
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6. Utility Hookups

<p>a. Electric Outlet hookups for temporary food truck parks are not required.</p>	<p>No Comment. General consensus among everyone.</p>
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E. Temporary Food Truck Event (One-Time Event occurring 7 or less days per calendar year)

<p>1. General Requirements a. Temporary Food Truck Events must comply with all the provisions with Section D above.</p>	<p>No Comment. General consensus among everyone.</p>
<p>2. Temporary Food Truck Event a. A Temporary Food Truck Event requires a Temporary Activity Permit.</p>	<p>No Comment. General consensus among everyone.</p>
<p>3. Restrooms a. One restroom, providing hot water (100 F/ 37.7 C), shall be provided for vendors, and shall be located within 200 feet of all motorized food locations within</p>	<p>No Comment. General consensus: Revisit/research 200 feet state code requirement.</p>

the Food Truck Park (California Health and Safety Code 114135).
 b. Patron restroom facilities shall be provided as follows:

Classification	# of Trucks	Estimated # of Patrons	Required Restrooms
Food Truck Pod	Two (2) to Five (5)	45	1 portable restroom 1 accessible portable restroom 1 portable handwashing station
Food Truck Park	Six (6) to Ten (10)	90	2 portable restrooms 1 accessible portable restroom 2 portable handwashing stations
	Eleven (11) or more	90 plus 9 for each additional truck	1 portable restroom for every 5 trucks 1 accessible portable restroom for every 20 trucks 1 portable handwashing station for every 5 trucks

The number of portable toilets and hand washing stations will be determined based on estimated peak attendance.

Final Comments from 7/8/2022 Meeting:

Kenneth: Reexamine the security requirement outlined in this document.

Double check restroom ratio for consistency. E.g., one section reads "1 accessible portable restroom for "6 to 10 trucks", and the other section reads "1 accessible toilet for every 20 trucks".

John (CDD Building): Consider adding language concerning standards for accessory uses and structure (Title [16.80.020](#)). Example: Canopy for seating and Traffic Cones keep people out of harm's way.

Comment provided by email (7/11/22):

Richard Stiffler (MUD) - If any wastewater from food preparation is discharged to the City sewer, then SMC 13.40 is applicable. This would require the following at each location: installation of minimum 750 gallon in-ground grease interceptors with regular maintenance and pumping yellow grease receptacles and routine hauling employee training on best management practices City inspections and fees.