



Land Use & Economic Development Committee Agenda

LU&ED Committee Members

Councilmember Emery
Councilmember Harris
Councilmember Jordal
Council President Schmalz (Alternate)

Mukilteo City Hall
Council Chambers
11930 Cyrus Way

Tuesday, June 7, 2022
5:30 PM - 7:00 PM

If participating virtually by Zoom, use:

<https://us02web.zoom.us/j/82064633272>

By Phone

1 253 215-8782

Meeting ID: 820 6463 3272

CALL TO ORDER - 5:30 PM

Meeting Objectives:

1. Economic Recovery
2. Code Amendment - Mobile Food Units
3. Community Development Department Update

ADJOURNMENT - 7:00 PM

Next Meeting Date: *Wednesday, July 6, 2022, 5:30pm*

- For accessibility information and for accommodation requests, please call the ADA Coordinator at (425) 263-8005 (or TRS (800) 833-6384 or dial 711), or visit

<https://mukilteowa.gov/departments/executive/ada-program/>

LAND USE & ECONOMIC DEVELOPMENT COMMITTEE AGENDA REPORT	
SUBJECT TITLE: CA-2020-003 Mobile Food Truck Code Amendment	FOR AGENDA OF: June 7, 2022
Contact Staff: David Osaki, Community Development Director	EXHIBITS: <ol style="list-style-type: none"> 1. PowerPoint 2. City of Mountlake Terrace - Mobile Food Vendor Regulations 3. City of Fife - Mobile Food Unit Regulations 4. City of Burien Food Truck Pilot Program (Resolution No. 445) 5. Snohomish Health District - Mobile Food Unit Plan Review Guide (Excerpt)
Department Director: David Osaki Community Development Director	

DISCUSSION

On August 3, 2020, the Mukilteo City Council approved several items for further detailed review following a public hearing on the 2020 Preliminary Docket, including a code amendment to allow food trucks within certain zoning districts.

There was brief discussion about a food truck ordinance at the May 4, 2022 Land Use & Economic Development Committee meeting. There was also reference to food trucks at the May 9, 2022 City Council study session when interim use of waterfront property was discussed. Further, the Planning Commission discussed the issue at its May 16, 2022 meeting, although that meeting was not a public hearing.

The June 7, 2022 Land Use & Economic Development Committee meeting will provide the Committee with more information about mobile food trucks, keeping in mind that a mobile food truck ordinance must still be drafted and will be subject to the Planning Commission public hearing process.

BACKGROUND

Food trucks are a type of temporary, mobile food vendor that typically require various local approvals due to the fact that they are a vehicle, a food service establishment and a business.

Currently food trucks are not allowed in the City of Mukilteo; except in conjunction with an approved special event permit such as the Lighthouse Park Festival.

Food trucks proponents have advocated food trucks based on various items such as, but not limited, to:

- Creating a new path for entrepreneurs to start a business.
- Encouraging growth of food-oriented businesses that may subsequently grow into a brick-and-mortar business.
- Building community and vibrancy.

A concern raised about food trucks is that they may have an adverse effect on brick-and-mortar restaurants. This is based on the argument that food trucks have lower fixed costs than restaurants, may not have invested in public improvements (i.e. sidewalks, utilities) and therefore unfairly compete against brick and mortar restaurants

Many communities allow and regulate mobile food trucks/vendors. As examples, **Exhibit 2** are mobile food vendor regulations from the City of Mountlake Terrace, while **Exhibit 3** are mobile food vendor regulations from the City of Fife.

The Mountlake Terrace regulations address private property, the public right-of way, locating in a city park or other city-owned land (not right-of-way), and special events. The City of Fife regulations address private property only.

Exhibit 4 is a City of Burien March 15, 2021 Agenda Bill with a resolution establishing a Burien Food Truck Pilot Program. The pilot program is to be effective for 12 months from the effective date of June 30, 2021, but could be extended. The Resolution received opposition from restaurants opposed to a food truck pilot program because of concern that food trucks would harm brick-and-mortar businesses already hurting during the COVID-19 pandemic.

While not entirely similar, **Exhibits 2 through 4** identify commonly addressed food truck requirements such as:

- Permitted locations (e.g., right-of-way and/or private property).
- If private property, what zoning districts should they be allowed in.
- Allowed on vacant property, or only on property that is developed.
- Site placement (e.g., impact on parking lots and parking availability).
- Safety (e.g., electrical connections, trip hazards).
- Sanitation (e.g., restroom access for workers and customers).
- Advertising (e.g., vehicle signage, portable signs, etc.).
- Hours of operation.
- Noise limitations (e.g., mechanical audio systems).
- Managing on-site trash.
- Separation requirements from brick-and-mortar restaurants.

Exhibit 5 is an excerpt from the Snohomish Health District Mobile Food Unit Plan Review Guide to assist new mobile food vendors to obtain Health District plan review approval. These requirements relate to food storage, handling and preparation, including necessary equipment.

Finally, the Washington State Department Labor and Industries reviews mobile food trucks. Such units are regulated by Labor & Industries for the structural elements, where applicable, such as electrical wiring, the water supply and waste water systems, as well as

any mechanical systems such as fuel gas piping and fire suppression systems. While the health department may require a hand washing sink, it is Labor & Industries responsibility to be sure it is installed correctly.

RECOMMENDED ACTION

Information and discussion.

EXHIBIT 1



CITY OF

MUKILTEO

Land Use & Economic Development Committee

CA-2020-003

Mobile Food Truck Code Amendment

June 7, 2022



What is a Mobile Food Truck/ Vendor

- **“Mobile food unit”** means a self-contained food service operation, located in a readily movable motorized wheeled or towed vehicle, used to store, prepare, display or serve food intended for individual portion service. This definition shall not include businesses providing or offering to provide scheduled delivery of food products to individual businesses or residences.
- A **“Food Truck Vendor”** is defined as a seller of food from a mobile food preparation van, truck, or other vehicle or conveyance. Sales of only pre-packaged food products do not constitute food truck vending.
- **“Mobile food truck/vendor”** means a licensed and operable motor vehicle or trailer, *or a push cart*, used to serve, vend, or provide food (hot or cold meals, snacks, or nonalcoholic beverage) for human consumption.



Mobile Food Trucks





Other Mobile Vendors/Services (Food Delivery Vans/Carts)





Situations/Locations Where Regulated

1. Private Property
2. Public Right-of-Way (*Public Streets*)
3. City Park/Other City-Owned Land (*but not public right-of-way*)
4. Special Events (*e.g. Lighthouse Festival*)



Food Truck Requirements (Examples)

- Where Permitted (*e.g. right-of-way, private property, both*)
- If private property, what zoning districts allowed
- Allowed on vacant property, or only on developed property
- Site placement (*e.g. impact on parking lots and parking availability*)
- Safety (*e.g. electrical connections, trip hazards*)



Food Truck Requirements (Examples)

- Advertising (*e.g., vehicle signage, portable signs, etc.*)
- Hours of operation.
- Noise limitations (*e.g., mechanical audio systems*)
- Managing on-site trash.
- Separation requirements from brick-and-mortar restaurants.
- Sanitation (*e.g., restroom access for workers and customers*).



Other Considerations

Health District (s)

Food Preparation requirements

- Includes mobile food trucks, trailers, and carts
- Plan Review and Inspection Process

Labor & Industries

- Food Truck Plan Review and Inspection Process
 - Structural elements
 - Electrical wiring
 - Water supply and waste water systems
 - Mechanical systems such as fuel gas piping
 - Fire suppression systems



Other City Examples



Burien

One Year Pilot Program

- May operate from 6:00 am-10:00 pm
- Comply with noise and garbage regulations
- Not allowed to park in a location overnight
- Only food and beverages capable of immediate consumption may be sold



Burien

One Year Pilot Program (cont.)

- One sandwich board sign on the same block that the food truck is parked.
- Property owner permission required (*private property*)
- Must have each restaurant owner's permission if operating within 50 feet of an existing restaurant



City of Mountlake Terrace

(Private Property Regulations)

- Allowed in commercial or light industrial zones. (*A special event permit is required in residential zones*)
- Only one mobile food truck/vendor located on a site at any given time.
- No alcoholic beverages or cannabis related products
- Cannot block fire lanes/drive aisles/pedestrian access to businesses or the public sidewalk
- Parked a maximum of once a day, up to six hours, on a site/property
- Hours of operation between 6:00 a.m. to 9:00 p.m., including clean-up time



City of Mountlake Terrace (Private Property Regulations; Cont.)

- Trucks can be parked no more than four days a week
- No overnight parking or storage of the food truck
- No excessive smoke associated with food preparation
- No mechanical audio or noise making devices
- Provide waste collection receptacles. Keep area clean and free of trash
- Trash must be removed with truck on a daily basis and emptied regularly during the day
- Folding menu boards, if used, do not interfere with walkways
- City can limit the number of food truck/vendor permit sites in any given area of the city



City of Fife

Mobile Food Trucks

- Mainly Commercial and Industrial Zones
- Property owner written approval
- No more than two mobile food units on a property at any one time.
- One A-Board sign (9 square feet maximum) within 20 feet of the mobile food unit allowed
- Maximum outdoor seating capacity for eight persons.
- Hours of operation 6:00 a.m. to 9:00 p.m.
- Shall not occupy required off-street parking spaces, landscaped areas, or obstruct required loading, circulation or fire access.
- No customers can stand in the public right-of-way.



City of Fife

Mobile Food Trucks (cont.)

- Must be located at least 100 feet away from certain (residential) zoning districts
- Comply with health department rules
- Portable toilets not allowed
- Maintain a minimum 20-foot setback from all other building structures
- Amplified music or loudspeakers shall only be permitted between 10:00 a.m. and 6:00 p.m.
- Shall comply with the provisions of the city noise regulations
- A mobile food unit permit shall be obtained from the city



Next Steps

- Business Outreach
- Washington State Food Truck Association (*Contacted*)
- Draft Ordinance



Questions



EXHIBIT 2

CITY OF MOUNTLAKE TERRACE

D. Food Vendors – Mobile. To provide for food vendors to operate at a specific location, on a temporary basis, and for a limited period of time.

1. Definition. “Mobile food truck/vendor” means a licensed and operable motor vehicle or trailer, or a push cart, used to serve, vend, or provide food (hot or cold meals, snacks, or nonalcoholic beverage) for human consumption.

2. Private Property. Temporary use permit approval is required when located on private property, is valid for a 12-month period, and is subject to meeting all of the following general standards:

- a. Meets the definition of “mobile food truck/vendor”;
- b. Is located in a commercial or light industrial zoning district. (In residential zones, a special event permit is required in conformance with Chapter [10.20](#) MTMC);
- c. No more than one mobile food truck/vendor can be located on a site at any given time. The allowance of more than one food truck/vendor on a property is only permitted with the approval of a special events permit as provided for in Chapter [10.20](#) MTMC;
- d. No alcoholic beverages. No cannabis related products;
- e. Does not block fire lanes, or drive aisles, or pedestrian access to businesses or the public sidewalk;
- f. Parked a maximum of once a day, up to six hours, on a site/property;
- g. Hours of operation can occur no earlier than 6:00 a.m. and no later than 9:00 p.m., including clean-up time;
- h. Trucks can be parked no more than four days a week;
- i. No overnight parking or storage of the food truck is allowed, including no portion of the vendor’s inventory, sales equipment, or any other objects associated with the vendor;
- j. No excessive smoke associated with food preparation can occur;
- k. No mechanical audio or noise making devices and no hawking is allowed. Hawking is the loud, repeated oral solicitation of business by the vendor or assistant;
- l. Possess a current City business license;
- m. Has obtained necessary permits from the Snohomish Health District;
- n. Meets South County Fire District requirements;
- o. Provides waste collection receptacles, and keeps area clean and free of litter, food and beverage wastes, or other trash. Waste collection receptacles should be placed near the curbside space the food truck occupies and not limit the pedestrian walkway to less than five feet wide. Compost and recycling receptacles are encouraged. Trash must be removed with truck on a daily basis and emptied regularly during the day should they become full during the period the food truck is in operation;
- p. Folding menu boards, if used, should be placed near the curbside space the food truck occupies and walkways shall be kept clear to a width determined by staff and not limit the pedestrian walkway to less than five feet wide.

- q. The city reserves the right to limit the number of food truck/vendor permit sites in any given area of the city.
3. In Right-of-Way. A right-of-way use permit is required when located in city right-of-way as defined in this section, subject to meeting all of the following:
- a. Right-of-way includes any public street, or sidewalk or parking lane, improved or unimproved;
 - b. Obtain a right-of-way use permit for each location;
 - c. Meets all of the requirements in subsection (D)(2) of this section;
 - d. Provides any required insurance and/or indemnification; and
 - e. Any other filing requirements requested by the Director and/or conditions of approval.
4. To locate in a city park or other city-owned land (not right-of-way):
- a. Contact the Recreation and Parks Department Director for approval of concessions permit;
 - b. Obtain a temporary use permit per MTMC [10.20.180\(C\)](#);
 - c. Meets all of the requirements in subsection (D)(2) of this section;
 - d. Provides any required insurance and/or indemnification. Vendors selling product on public land are subject to the leasehold excise tax, Chapter [82.92](#) RCW;
 - e. Provides any required insurance and/or indemnification; and
 - f. Any other filing requirements requested by the Director and/or conditions of approval.
5. Special Events. Any food vendor activity that is defined per Chapter [10.20](#) MTMC may need to obtain a special event permit in lieu of, or in addition to, the requirements set forth in this section.
6. Violations and Enforcement. Violators and violations of this section are subject to any applicable code enforcement actions and penalties per city code, including but not limited to Chapters [8.30](#), [13.10](#), and [19.140](#) MTMC.

EXHIBIT 3

CITY OF FIFE

19.68.075 Mobile Food Units

Where allowed in a zoning district in the city, mobile food units shall be subject to the following standards. These standards shall be in addition to lot area coverage, density, setback standards, landscaping and other development standards and requirements applicable to the zoning district.

- A. Mobile food units shall only be located on private property.
- B. The mobile food unit vendor shall have written approval from the property owner.
- C. There shall be no more than two mobile food units on a property at any one time.
- D. No freestanding signage shall be permitted, except that one A-board sign not exceeding nine square feet in area shall be permitted. The A-board sign shall be placed within 20 feet of the mobile food unit.
- E. Outdoor seating areas associated with mobile food units are permitted; provided, that seating capacity does not exceed eight persons.
- F. Hours of operation shall be limited to 6:00 a.m. to 9:00 p.m.
- G. Mobile food units shall not occupy required off-street parking spaces necessary to meet the requirements of the uses on the property, shall not park on landscaped areas, and shall not obstruct required loading, circulation or fire access. The siting of the mobile food unit shall also not allow for pedestrians to stand in the public right-of-way.
- H. Properties with mobile food units shall be located at least 100 feet from the following zoning districts: single-family residential, small lot residential, medium density residential, high density residential, neighborhood residential and neighborhood commercial. The distance shall be measured from the nearest point of the property line upon which the mobile food unit is located to the nearest point of the property line of the applicable zoning district.
- I. The mobile food unit operator shall comply with all applicable Tacoma-Pierce County health department rules. Nothing in these regulations is intended to supersede requirements of the Tacoma-Pierce County health department or any other agency with oversight over the operation of mobile food units.
- J. Restroom facilities shall meet minimum requirements set forth by the Tacoma-Pierce County health department. Portable toilets shall not be allowed.
- K. Mobile food units shall maintain a minimum 20-foot setback from all other building structures.
- L. Amplified music or loudspeakers shall only be permitted between 10:00 a.m. and 6:00 p.m. The operation shall comply with the provisions of the city of Fife noise regulations.
- M. A mobile food unit permit shall be obtained from the city.

EXHIBIT 4



Agenda Bill

City Council Regular Business Meeting - 15 Mar 2021

Department

City Manager

Staff Contact

Chris Craig, Economic Development Manager

Agenda Placement

Consent Agenda

Agenda Bill Title

Approval of Resolution No. 445, Food Truck Pilot Program

Summary

In February 2020, the Burien City Council directed the Business and Economic Development Partnership (BEDP) to study whether food trucks should be allowed to operate in the City of Burien as part of their 2020 work plan.

After discussion and consideration, the BEDP recommended that a food truck pilot program be authorized for twelve (12) months to assess the efficacy of food truck operations in Burien. Program guidelines were developed to ensure local restaurants, community members, and food truck operators benefit from the program.

At the March 1, 2021 City Council meeting, Council moved to place a resolution approving creation of the Burien Food Truck Pilot Program on the consent agenda for March 15, with some requested modifications reflected in the attached resolution.

Options

1. Approve Resolution No. 445
 2. Do not approve Resolution No. 445
-

Administrative Recommendation

Approve Resolution No. 445

Suggested Motion

I move to approve Resolution No. 445, regarding the food truck pilot program.

Attachments

CITY OF BURIEN, WASHINGTON

RESOLUTION NO. 445

A RESOLUTION OF THE CITY OF BURIEN, WASHINGTON, AUTHORIZING A PILOT PROGRAM FOR FOOD TRUCKS IN THE CITY OF BURIEN, CALLED “THE BURIEN FOOD TRUCK PILOT PROGRAM,” THAT WILL BE EFFECTIVE FOR TWELVE MONTHS FROM THE EFFECTIVE DATE OF THIS RESOLUTION.

WHEREAS, food trucks have proliferated in recent years due in large part to consumer demand;

WHEREAS, food vendors or proprietors have sought to operate food trucks in the City of Burien;

WHEREAS, the Burien Business and Economic Development Partnership Commission (“BEDP”) considered the food truck pilot program at public meetings on June 26, July 24, and September 25, 2020;

WHEREAS, the BEDP has developed preliminary food truck pilot program guidelines, which are attached as Exhibit A, to allow licensed and permitted mobile food vendors to operate city-wide utilizing private properties (as authorized by the private property owner(s)), and on-street parking rights-of-way;

WHEREAS, the BEDP recommended that the following would be prohibited areas in the City of Burien for food trucks within 50 feet of an existing restaurant without the business owner(s) permission.

WHEREAS, a majority of the BEDP commission members support a food truck pilot program and recommend the food truck pilot program be sent to the City Council for consideration;

WHEREAS, a food truck pilot program in the City of Burien can and will be established administratively, subject to adoption of this resolution; and

NOW, THEREFORE, THE CITY COUNCIL OF THE CITY OF BURIEN, WASHINGTON, DOES RESOLVE AS FOLLOWS:

Section 1. A food truck pilot program is authorized in the City of Burien, subject to all applicable state and local laws, regulations, and administrative processes.

Section 2. Food Truck operators shall be required to comply with all Burien administrative requirements for food trucks in the Burien Food Truck Pilot Program.

Section 3. The Economic Development Manager shall have the authority to make administrative adjustments to this pilot program to increase the possible success of the program.

Section 4. Effective Date. This resolution shall take effect 45 calendar days after the passage of this resolution.

ADOPTED BY THE CITY COUNCIL OF THE CITY OF BURIEN, WASHINGTON, AT A REGULAR BUSINESS MEETING THEREOF THIS ____ DAY OF _____, 2021.

CITY OF BURIEN

Jimmy Matta, Mayor

ATTEST/AUTHENTICATED:

Megan Gregor, CMC, City Clerk

Approved as to form:

Garmon Newsom II, () Attorney

Filed with the City Clerk: [Insert anticipated date of passage here]
Passed by the City Council: [Insert anticipated date of passage here]
Resolution No. 445



City of Burien
400 SW 152nd Street
Suite 300
Burien, WA 98166-1911

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burienwa.gov

BURIEN FOOD TRUCK PILOT PROGRAM

PROGRAM GUIDELINES

A food truck vendor is defined as a seller of food from a mobile food preparation van, truck, or other vehicle or conveyance. Sales of only pre-packaged food products does not constitute food truck vending. food truck vendors operating within the regulations of this program shall be exempt from a temporary use permit, but must apply for and obtain the following:

- City of Burien Food Truck Pilot Program authorization
- City of Burien business license
- Certificate of Insurance, with a copy of an endorsement naming the additional insured as the City of Burien
- King County Health Department approvals
- Any required fire inspection approvals

In addition, Food Truck Vendors must abide by:

- Governor's COVID-19 related public health orders
- Other local and state laws as they apply

1. Operating Conditions and Regulations

Food truck vendors shall comply with all parking time limits and location limitations, including sight distance, established in Burien Municipal Code.

Vendors operating hours shall be limited to 6:00 am-10:00 pm. Vendors shall comply with all regulations regarding noise in Burien Municipal Code 9.105.410.

Food truck vendors shall not be parked more than 12 inches from curb nor any place where official signs prohibit parking. These distance requirements are all measured in a straight line from the closest point of the proposed food truck location to the closest point from the buffered object.

Vendors shall ensure safe circulation for pedestrians, bicyclists, and/or vehicles around the trucks if in the Right of Way.

Signage: One sandwich board sign allowed, placed within the same block the truck is parked; sign shall not impede ADA access.

2. Allowable Locations

Food truck vendors operating within this program shall be allowed to operate on on-street parking rights-of-way, and private property with property owner approval. Food truck vendors shall be required to abide by parking standards referenced in Burien Municipal Code 10.15 unless otherwise noted in the Burien Food Truck Pilot Program Guidelines. Food trucks must receive restaurant owner permission to operate within 50 feet of an existing restaurant.

To operate in a City Park, please contact the City of Burien Parks Department at 206-988-3700 for a Parks permit.

3. Length of Pilot Program

The Burien Food Truck pilot program will begin on May 1, 2021 and be effective until May 1, 2022. Extension or adoption of the program will be based on an assessment and results gathered by the City of Burien and authorization by the Burien City Council. Council may revoke the pilot program if there has been sufficient time to evaluate the program.

4. Prohibitions and Violations

Prohibitions: food truck vendors operating in the right-of-way shall not utilize tables, chairs, or audio amplification in conjunction with the food truck. All equipment shall be contained within or on the food truck vendor, the vendor must provide a trash receptacle and follow all waste disposal and spill prevention regulations.

Violations: If a food truck vendor is found to be in violation of the Burien Food Truck Pilot Program regulations, a written warning will be issued for the first offense. A second offense will result in revocation of the vendor's pilot program authorization. Other regulations and associated violations of the Burien Municipal Code may still be enforced, in addition to the Burien Food Truck Pilot Program regulations.

EXHIBIT 5



This plan review guide is designed to help you through the plan review process for opening a new mobile food truck, trailer, or cart. You will find the following resources in this guide:

1. The 4 Steps to the Plan Review Process
2. Mobile Unit Requirements
3. Fee Schedule
4. Agency Resource List

Before you apply:

- Contact your local building and planning departments for additional requirements. (Common contacts are provided in the Agency Resource List included in this packet.) Inquire about any grease trap requirements.
- Get your Washington State Business License. You can apply online at www.bls.dor.wa.gov.
- Obtain water and sewer/septic approval. If the facility will be connected to an on-site septic system, please visit the Snohomish Health District [Septic Permits](#) page.
- Review Minimum Requirements
- Make an appointment for a consultation (recommended)
- *For Mobiles:* Contact Washington State Department of Motor Vehicles (DMV). All mobile food trucks or trailers must be currently licensed as a truck or trailer by the Washington State DMV. If a trailer is used, proof of ownership of a tow vehicle to move the trailer is also required.
- *For Mobiles:* Contact Washington State Department of Labor & Industries (L&I). All mobile food trucks or trailers must pass inspection and be approved by the Washington State L&I for electric, structural, and mechanical correctness. Call 360.902.5221 to receive all necessary paperwork required for L&I approval.

STEP 1

Submit plans.

All items listed on the [Mobile Food Unit Plan Review Checklist](#), including the nonrefundable [plan review fee](#) must be submitted to Snohomish Health District (SHD). Applications will not be accepted unless all items on the checklist are complete and submitted together.

We accept applications in person Monday through Friday from 8 a.m. to 5 p.m. or by mail to Snohomish Health District, Attn: Food Section Plan Review, 3020 Rucker Ave, Suite 104, Everett, WA 98201-3900.

STEP 2

Wait for approval letter.

Our goal is to send you a response letter within **30 days**, informing you that either that the project is approved and meets state and local codes, or that additional information or changes are needed before approval can be given. A copy of the approval letter will be sent to all applicable agencies, such as the Building Department, Washington State Liquor Control Board, and Labor and Industries.

To avoid costly mistakes, do not purchase equipment or begin construction until you have SHD written approval.

STEP 3

Pass inspection.

Once your project is complete, contact the Environmental Health Division to schedule a pre-operational inspection, which will allow SHD to verify that the establishment meets all state and local codes and matches the approved plans. For mobiles, the pre-operational inspection will take place at SHD.

Review the [Pre-operational Checklist](#) to see if you are ready for inspection. Schedule at least 7 days in advance. Charged reinspection may be necessary.

STEP 4

Pay for permit.

Once you have passed the pre-operational inspection, you will receive an invoice for the Annual Operating Permit. Use that invoice to pay the permit fee, and reinspection fees if applicable. A facility may be required to obtain multiple permits.

Once you have received approval from all other applicable agencies, such as local building inspection and/or fire marshal inspection, you are approved to operate your food business. Operating permits expire after 1 year.

General Requirements of Mobile Food Units

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. The mobile unit must return to the commissary kitchen each day. Use of a commissary kitchen outside of Snohomish County is not allowed.

The commissary kitchen must provide the following:

- Potable water
- Cooking equipment (as necessary)
- Mop sink
- Restrooms
- Three-compartment sink for dishwashing
- Garbage disposal (as necessary)
- Food preparation sinks (as necessary)
- Backup refrigeration (as necessary)

Mobile units must be clearly marked with the name of the food establishment in a location visible to customers.

All food, equipment, utensils, paper products, water tanks and cleaning supplies must be stored on the mobile food unit or in the commissary kitchen. No additional tables, storage or cooking equipment (smoker, barbeque) are allowed off the frame of the mobile food unit.

A garbage container must be provided for waste generated by the mobile food unit operation.

Mobile food units must maintain their mobility and return to the commissary kitchen daily for storage and cleaning. Alternative servicing locations may be allowed but must be approved in advance by Snohomish Health District.

Mechanical refrigeration is required for all food that must be kept cold. Food that must be kept cold for safety must be kept at 41°F or below. Thermometers must be visible in all refrigeration units. It is required to pre-chill refrigeration units prior to loading food.

An ice chest is allowed for storage of beverages that do not require refrigeration.

Equipment used to keep food hot must maintain at 135°F or above. Mechanical units are required, either powered by propane, electricity or generators. It is required to pre-heat hot holding units prior to loading food.

All potentially hazardous food that is kept hot must be served the same day. Cooling and reuse of leftover hot food is not allowed. Hot food must be discarded at the end of each day.

Barriers or dividers must be provided to separate customers from grills, steam tables and other hot or dangerous equipment.

Condiments must be served in single-service packages or squeeze bottles. If condiments are not available in single service packages or cannot be served in bottles, they may be served in bulk. Condiments served in bulk must be protected by a sneeze guard and must not require refrigeration.

All food must be protected from contamination. Work areas, food and single-service items must be protected from customer contamination by sneeze guards, dome lids or other approved means.

A handwash sink must be provided. The handwash sink basin size must be at least 10 inches x 10 inches x 5 inches deep.

Handwash sinks must be easily accessible and cannot be located underneath counters or in locations that make access difficult. If the sink is installed on a slide-out drawer it must be locked in an open position when food is prepared or served.

A hot water heater must be installed and able to provide hot water (100°F or above) to all sinks.

The water system must have a mechanical pump capable of pressurizing both the hot and cold water systems to 15 psi.

Fresh water tanks and all piping/tubing must be made of food grade materials.

Food grade hoses must be used to fill fresh water tanks.

The connection to the wastewater tank must be easy to connect/disconnect and must not leak.

All sink basins must have rounded corners to allow for easy cleaning.

The number of menu items may be restricted due to mobile food unit size limitations.

With the exception of freezers and ice chests, all equipment shall be listed by the National Sanitation Foundation (NSF) or equivalent for its intended use.



In addition to Snohomish Health District plan review and permitting requirements, there may be other permits you are required to have before opening your business. Please see the Agency Resource List.

- Local building officials may require you to apply for a “land use” permit for your sales site(s). Contact the city or jurisdiction where you want to place your mobile unit.
- Fire Department approval and permit is required if you will be using liquid propane, charcoal, wood or oil frying equipment.
- State and local business licenses are required.

Specific Requirements for Occupied Mobile Truck/Trailer

Food Establishments where operator will be inside the unit

The fresh water tank must provide sufficient water to wash, rinse and sanitize reused utensils and provide a minimum of 5 gallons of water for washing of hands.

The wastewater tank must have a capacity at least 15% larger than the fresh water tank. (For a 35-gallon tank, the wastewater tank capacity must be 42 gallons.)

The hot water heater must be large enough to completely fill two compartments of the 3-compartment sink with hot water (100°F) without the temperature dropping below 100°F.

If make-to-order items are on the menu, such as sandwiches, salads, or tacos, a food prep refrigerator is required.

If fruits or vegetables, such as lettuce, tomato, onion, avocado, etc. are washed in the mobile unit, a commercial NSF approved sink is required. The sink must be stainless steel and be equipped with at least one drainboard. If food prep sinks are installed on the mobile unit, additional potable water supply and wastewater tank may be required.

A three-compartment sink with attached drainboards on both ends is required. The sink compartments should be large enough to submerge and wash all equipment used on the mobile truck. Attached drainboards should be the size of a sink compartment.

Cooking of raw meat is restricted to thin food such as hamburger patties. Cooking of raw meat thicker than 1 inch is prohibited.

Ventilation hoods are required for any cooking equipment that produces grease. If deep fryers are used, a tight fitting, heat resistant cover shall be locked in place for safe transport of hot grease.

Obtain Labor and Industries inspection and seal of approval prior to final inspection with Snohomish Health District (black label affixed to the outside of the vehicle.) All occupied vehicles (commercial coaches, trucks, trailers) must obtain approval from Washington State Department of Labor and Industries. Labor and Industries regulations govern the safety of design and the installation of plumbing, heating and electrical equipment. Contact the Labor and Industries Plans Examiner at (360) 902-5222 for more information.

THE STATE OF WASHINGTON
DEPARTMENT OF LABOR AND INDUSTRIES
INSPECTED AND APPROVED TO THE RULES AND REGULATIONS FOR CONVERSION TENDON UNIT OR SELF-PROPELLED MEDICAL UNITS, RCW 43.22.340. UNITS BEARING A DEPARTMENT INSIGNIA SHALL NOT HAVE IT'S PLUMBING, MECHANICAL OR ELECTRICAL EQUIPMENT AND INSTALLATIONS ALTERED UNLESS APPROVAL IS FIRST OBTAINED FROM THE DEPARTMENT OF LABOR AND INDUSTRIES. SELLER/CONVERTOR CERTIFIES TO COMPLIANCE OF UNIT.

VENDOR NO.	P.A.	D.
MIN.		DSN
ELECTRICAL SERVICE LEAD	PLUMBING FIXTURES	HEATING AND/OR COOLING
		<input type="checkbox"/> YES <input type="checkbox"/> NO

Labor and Industries does not determine the number or type of equipment you must install for food establishment approval. Please call (425) 339-5250 for a consultation with Snohomish Health District to determine your specific equipment needs.

Specific Requirements for Unoccupied Mobile Truck/Trailer

Food Establishments where operator will be outside the unit

The fresh water tank must be 5 gallons or larger. Buckets are not allowed.

The wastewater tank must be 6 gallons or 15% larger than the fresh water tank. Buckets are not allowed.

Raw meat or seafood is not permitted on an unoccupied mobile truck or trailer unless sold in unopened packages.

Specific Requirements for a Mobile Cart

Food Establishments that can be easily pushed by a single person to move between locations

The fresh water tank must be 5 gallons or larger. Buckets are not allowed.

The wastewater tank must be 6 gallons or 15% larger than the fresh water tank. Buckets are not allowed.

Juice extractors and blenders are not allowed.

Raw meat or seafood is not permitted on a mobile cart unless sold in unopened packages.

Reusable utensils (i.e., tongs, spoons, etc.) must be washed and sanitized at the commissary. Extra clean and sanitized utensils must be kept on the cart. A sanitary container for clean utensils and a separate container for soiled utensils must be provided.

Specific Requirements for Selling Only Pre-Packaged Food

Mobile unit that sells unopened commercially pre-packaged food items requiring temperature control

A handwash sink is not required on the mobile unit.

Sampling is not allowed.