

ORDINANCE # 503

**AN ORDINANCE TO AMEND TITLE 9 BUSINESS, PEDDLERS,
SOLICITORS, ETC ADDING CHAPTER 10 MOBILE FOOD VENDING**

WHEREAS, the food truck industry is a growing and vital economic generator and there is increased popularity of food trucks in the Town of Ashland City; and

WHEREAS, the Town of Ashland City desires to promote economic development through the encouragement of vibrant entertainment alternatives, including accommodating the popularity and growth of the food truck industry.

NOW, THEREFORE, BE IT ORDAINED, AND IT IS HEREBY ORDAINED, by the City Council of the Town of Ashland City, Tennessee, that:

SECTION 1: Title 9, Chapter 10, of the Municipal Code is added as follows:

9-1001 PURPOSE.

This article recognizes the unique physical and operational characteristics of mobile food vending and establishes standards for the typical range of activities and mitigates or prohibits practices that are contrary to the health, safety, and welfare of the public.

9-1002 DEFINITIONS.

- (1) **Food Trucks** are vehicles from which the operator cooks, prepares, or assembles food items with the intent to sell such items to the general public and which may market their products to the public via advertising, including social media.
- (2) **Food Truck Rallies** are coordinated and advertised gatherings of more than four (4) Food Trucks in one location on a date certain with the intent to serve the public.
- (3) **Ice Cream Trucks** are vehicles from which the operator vends only pre-packaged frozen dairy or frozen water-based food products, soft serve, or hand-dipped frozen dairy products or frozen water-based food products, and pre-packaged beverages.
- (4) **Location** means any single property parcel and all other parcels that is contiguous or cumulatively contiguous to that owned or controlled by a single or affiliated entities.
- (5) **Mobile Food Service Permit** means a permit issued by the City for the operation of Food Trucks, special events, City co-sponsored events, or an approved Food Truck Rally.
- (6) **Mobile Food Service Vehicle** means a Food Truck, a Canteen Truck, or an Ice Cream Truck and includes any other portable unit that is attached to a motorized vehicle and that is intended for use or in service to the operations of the Mobile Food Service Vehicle.
- (7) **Operate** means to promote or sell food, beverages, and other permitted items from the Mobile Food Service Vehicle and includes all tenses of the word.

- (8) ***Operator*** means any person owning, operating, or permitted to operate a Food Truck and collectively refers to all such persons.
- (9) ***Vehicle***, as used in this article, means every device in, upon, or by which any person or property is or may be transported or drawn upon a highway, excepting devices moved by human power or used exclusively upon stationary rails or tracks.

9-1003 GENERALLY.

- (A) It is a violation to operate a Mobile Food Service Vehicle at any location except in compliance with the requirements of this article.
- (B) Mobile Food Service Vehicle operators must comply with all state and local business license and tax regulation.

9-1004 LOCATIONS AND HOURS OF OPERATION.

(A) Food Trucks.

- (1) ***Public Property.*** Food Trucks may operate on City property, including City parks, only at the times and locations listed on the City's website as public property upon which Food Trucks can operate.
- (2) ***Private property.*** Food Trucks may operate on private property where there is a commercial, office, educational, or industrial use subject to the following conditions:
 - (a) ***Permission.*** Food Trucks selling to the public from private property shall have the written permission of the property owner, which shall be made available to the City immediately upon request.
 - (b) ***Unimproved Properties.*** Regardless of an agreement with the owner of the property, a Food Truck may not operate on an unimproved parcel or portion of an unimproved parcel unless that parcel is paved, has paved ingress and egress, and has on the parcel a principal structure with an operating restroom.
 - (c) ***Frequency.*** Food Trucks may operate no more than four (4) days per calendar week at a location on privately owned property.
 - (d) ***Maximum Number of Food Trucks.*** No more than three (3) mobile food trucks may operate at any location with coordinated advertising to the public unless a Special Event Permit has been secured.
 - (e) ***Existing Parking Spaces.*** Mobile food trucks may not require the use of more than twenty-five percent (25%) of existing parking spaces located on the property for which it has an agreement to operate.
- (3) ***Restroom Facility.*** Food Trucks operating at a location for a duration of more than three (3) hours must have a written agreement, available upon request by the City, that permits employees to have access to a flushable restroom no more than 450 feet of the vending location during all the hours of operation.

(B) Ice Cream Trucks

(1) Locations.

- (a) ***Private Property.*** An Ice Cream Truck may operate on private property with written permission of the property owner, which will be immediately available to the City upon request. An Ice Cream Truck may not require use of more than twenty-five percent (25%) of existing parking spaces. No Ice Cream Truck may

operate on the same or adjoining private property more than two (2) days per week.

(b) *Food Truck Rallies.* An Ice Cream Truck may operate at a Food Truck Rally only after complying with all requirements applicable to a Food Truck.

(c) An Ice Cream Truck may also be mobile on public streets and stopping on private property to sell inventory; however, they may not impede traffic, shall obey all traffic rules and regulations, and will use extreme caution in its operation.

(2) *Hours of Operation.* Ice Cream Trucks may operate after 11:00 a.m. and before sunset.

9-1005 OPERATING REQUIREMENTS.

(A) *Vehicle Requirements.*

(1) *Design and Construction.* Mobile Food Service Vehicles must be specifically designed and constructed for the purpose of preparation and sale of the specific type of food being sold and may not operate in any manner that is not safe and is not compatible with the purpose for which the vehicle has been designed and constructed.

(2) *Licensing.* Mobile Food Service Vehicles must be licensed in accordance with the rules and regulations of any local, state, and federal agency having jurisdiction over motor vehicles and all products sold therein must be properly licensed, permitted, and allowed by local, state, and federal laws or regulations.

(C) *Business Access.* No Mobile Food Service Vehicle may operate in a location that impedes the ingress to, egress from, or signage of another business or otherwise causes undue interference with access to other businesses or emergency areas, paths, or facilities.

(D) *Pedestrians.* A Mobile Food Service Vehicle may not reduce the clear pedestrian path of travel on the sidewalk to less than six feet (6'). This includes all components of the Unit and any patron queue. All awnings or canopies of the Unit shall be at least six feet, eight inches (6' 8") above the sidewalk.

(E) *Distance between Units.* A Mobile Food Service Vehicle may not operate within three (3) feet of any other Mobile Food Service Vehicle.

(F) *Types of Cooking Apparatuses.* Open flame cooking (other than with a gas range specifically constructed and designed within the Food Truck) either within or outside a Mobile Food Service Vehicle is prohibited; except where such activity is specifically permitted by the Fire Department. Ice Cream Trucks can have no heating apparatus installed within the vehicle for the purpose of food service.

(G) *Noise.* Amplified music or other sounds from any Mobile Food Service Vehicles may not at any time unreasonably disturb nearby businesses, pedestrians, or vehicles.

(H) *Commissary.* If the Operator has a fixed, non-mobile establishment or any other place that is used for the storage of supplies, the preparation of food to be sold or served at or by Mobile Food Service Vehicle, or the cleaning and servicing of the Mobile Food Service Vehicle, such a commissary location within the City cannot be located in any residential zoning district; unless such commissary complies with all applicable zoning regulations, building code requirements, and requirements of the Ashland City Water and Sewer Department.

(I) *Utilities.* All Mobile Food Service Vehicles shall comply with the version of the electrical code currently adopted by the City and any power, water, or sewage required for the

Mobile Food Service Vehicle shall be self-contained and shall not use utilities drawn from other sources.

- (J) **Fire Extinguishers Required.** All Mobile Food Service Vehicles must be equipped with a fire extinguisher that is in compliance with local code regulations.
- (K) **Support Methods.** No Mobile Food Service Vehicle may use stakes, rods, or any method of support that must be drilled, driven, or otherwise fixed, into or onto asphalt, pavement, curbs, sidewalks, or buildings.
- (L) **Spills.** To prevent discharges of grease or other contaminants into the storm drain system and river, each Unit shall comply with all storm water regulations of the City. In addition, each Unit shall have a spill response plan and kit on board to contain and remediate any discharge from the Unit. In the event of a spill, Operators are required to call Ashland City Fire and Life Safety Department to assist with the clean-up of spills and to determine the need for a more extensive response.
 - (1) **Spill Plan** – Food Trucks must post, on the interior of the vehicle, instructions for containing spills; at a minimum such plan should include a) description of and typical quantities materials that may be spilled; b) procedures for containing potentially spilled materials including proper disposal of spilled materials; c) procedures for storage, use, handling and transfer of materials to reduce potential for spilling; d) emergency notification requirements; and
 - (2) **Spill Kit** – Food Trucks must have a response kit on the vehicle including a) minimum 5-gallon storage and clean-up container capacity with lid; b) minimum of 10 adsorbent pads and 2 adsorbent socks or equivalent; c) disposable bag adequate to hold contents of spill kit and spilled materials; d) 1 pair of disposable gloves.
- (M) **Waste Collection.** The area of a Mobile Food Service Vehicle operation must be kept neat and orderly at all times. Operation of a Mobile Food Service Vehicle in an area is deemed acceptance by the Operator of the responsibility for cleanliness of the reasonable area surrounding the operations (not less than 20 feet from all parts of the Vehicle) regardless of the occurrence or source of any waste in the area. The Operator must provide proper trash receptacles for public use that are sufficient and suitable to contain all trash generated by the Mobile Food Service Vehicle during the period of operation at a location. All trash within the area of operations regardless of the source must be removed and all garbage, trash, and trash receptacles must be removed when full and prior to departure of a Mobile Food Service Vehicle from a location.
- (N) **Signage.** Mobile Food Service Vehicles are limited to signs mounted to the exterior of the mobile food establishment and one (1) sandwich board sign with dimensions no larger than six (6) square feet. All signs mounted on the Unit shall be secured and mounted flat against the Unit and shall not project more than six inches (6") from the exterior of the Unit. Sandwich board signs shall not obstruct or impede pedestrian or vehicular traffic. All signage must at all times conform to community standards of decency.
- (O) **Alcohol sales.** Food Trucks may not sell alcoholic beverages, except as may be specifically allowed by state law and City ordinance. Canteen Trucks and Ice Cream Trucks are prohibited from selling alcoholic beverages.
- (P) **Insurance Requirements.** Mobile Food Service Vehicles shall obtain, at a minimum, any motor vehicle insurance required by any local, state, or federal laws and regulations.

- (1) Food Trucks operating on City property are required at all times to maintain insurance coverage in the form and amounts required by the City. In the event the required coverage is not properly maintained, the Operator's Mobile Food Service Permit will be immediately revoked. The failure of the Operator to notify the City of any change in coverage will preclude the Operator from obtaining a permit for a period of six months from the date the City learns of the failure to provide the required notification of change.
 - (2) Ice Cream Trucks shall not operate on City property, except upon obtaining written permission from the City, and may be required to obtain insurance consistent with the type of operation permitted.
- (Q) All food trucks must meet all of the requirements with the State of Tennessee Department of Health and have documentation of such compliance on the food truck and available for City review.

9-1006 MOBILE FOOD SERVICE PERMITS.

- (A) *Applicable.* No Mobile Food Service Vehicle may operate within the City without a Mobile Food Service Permit issued by the City. A Mobile Food Service Permit authorizes the holder only to engage in the vending of products from a Mobile Food Service Vehicle in compliance with City Code and as specified on the permit. The Mobile Food Service Permit must be prominently displayed when the Mobile Food Service Vehicle is in operation.
- (B) *Application.* A Mobile Food Service Vehicle operator shall apply for a Mobile Food Service Permit by payment of a \$50 application fee and the following:
- (1) Complete an application form provided by the City, which shall include the following information:
 - (a) Name and address of the owner of the vehicle;
 - (b) Name and address of the operator of the vehicle;
 - (c) Three color photographs of the exterior (front, side, and back) and interior food service portion of the vehicle in the final condition and with and with all markings under which it will operate;
 - (d) A copy of the vehicle license and registration form reflecting the vehicle identification number (VIN) of the Mobile Food Service Vehicle.
 - (e) A copy of the state or county health department license or permit applicable to mobile food providers;
 - (f) A copy of the Fire Marshal's inspection report;
 - (g) A copy of any alcoholic beverage licenses, if applicable;
 - (h) A copy of the operator's Tennessee business license issued by the City or the operator's home-based County; and
 - (i) A copy of insurance coverage.
 - (2) *Permittee Obligations.*
 - (a) Permittee has an on-going duty to provide the City with notice of any change to any of the information required by the City to obtain a Mobile Food Service Permit, including current photographs of the Mobile Food Service Vehicle in the event of any change in the appearance of or signage on the vehicle.
 - (b) Permittee shall display permit sticker provided by the City, upon approval of application, on the Mobile Food Service Vehicle.

- (c) Permittee is responsible for renewal of permit and will file renewal application with the city 30 days prior to expiration of permit.
- (3) This section does not apply to contractual arrangements between a Mobile Food Service Vehicle Operator and an individual, group, or the City for catering at a specific location, for a period of not more than four (4) hours, and that is not open to or serving the public.
- (C) **Issuance.** A Mobile Food Service Permit shall be issued upon full completion and review of the application required by this section except that no Mobile Food Service Permit will be issued to:
 - (1) an Operator that operated within the prior six (6) months notwithstanding a Mobile Food Service Permit that is suspended or has been revoked; or
 - (2) an Operator, or any person affiliated with the Operator for purposes of operating a Mobile Food Vehicle that is the subject of a suspended Mobile Food Service Permit or has held a Mobile Food Service Permit revoked within the prior twelve (12) months.
- (D) **Expiration.** A Mobile Food Service Permit expires on the date twelve (12) months after issuance and may be renewed provided that all City requirements are met and the license has not been suspended or revoked.
- (E) **Transferability.** A Mobile Food Service Permit may not be transferred except as part of the sale of an interest in a business holding the license or a sale of substantially all of the assets of a business holding the license.
- (F) **Enforcement.** The City holds the right to inspect at any given time of operation and responsibility of enforcement will be a shared responsibility between the Police Department and Fire, Building and Life Safety Department.
 - (1) **Temporary Permit.** If an Operator is found to be operating within the City and without a Mobile Food Service Permit, the Operator will be cited and the City will issue a Temporary Permit that will allow the Operator to operate for not more than one hour after which time the Temporary Permit will be revoked. The Operator will pay a fine of \$500 to offset the City's costs of compliance measures, inspections, and correction of any circumstance resulting from Operators failure to comply with this Article.
 - (2) **Warnings.** A City Enforcement Officer may provide one (1) warning to any Operator for a violation of this section except that a citation shall be issued as set forth in the section.
 - (3) **Citation.** A City Enforcement Officer must issue a citation to the mobile food service Operator for the following:
 - (a) A second violation of this section is found to have occurred after a warning has been issued within the previous six (6) months; or
 - (b) Any violation that constitutes ground for revocation of a mobile food service permit.
 - (4) **Suspension.** A Mobile Food Service Permit shall be suspended until restatement upon issuance of a citation for the following reasons:
 - (a) A second violation of this section is found to have occurred after a warning has been issued within the previous six (6) months;
 - (b) The required vehicle license, health permit, or business tax license for the Operator or the Mobile Food Service Vehicle has expired or been suspended, revoked, or otherwise terminated;

- (c) The Operator fails to obtain or maintain the insurance coverages required by this section.
- (d) Operator violates any other provision of this Ordinance or state law.
- (5) *Revocation.* The City shall revoke a Mobile Food Service Permit after two (2) suspensions within a twelve (12) month period except that the Mobile Food Service Permit revoked (i) if an Operator fails to obtain a permit and upon expiration of the Temporary Permit as set forth in the Article; or (ii) the Operator operates in an unlawful manner such a manner as to constitute a breach of the peace, interferes with the normal use of the right-of-way, or otherwise constitutes a menace to the health, safety, or general welfare of the public.
- (6) *Reinstatement.*
 - (a) *Suspension.* An Operator may reinstate a suspended Mobile Food Service Permit by payment of a fee of \$500 to offset the City's costs of compliance measures, necessary inspections, and the correction of any circumstance that lead to the suspension.
 - (b) *Revocation.* The City may allow an Operator to reapply for a Mobile Food Service Permit after three (3) months from the date of revocation, the Operator corrects all circumstances that led to the violations, and the Operator pays a fee of \$500 to offset the City's costs of compliance measures, necessary inspections, and the correction of any circumstance that led to the suspension.
- (G) *Notice.* Upon denial, suspension or revocation of a Mobile Food Service Permit, the City shall give notice to the Operator in writing. There shall be no refund of any other fee paid to the City.
- (H) *Appeal.* Citation may be appealed to the Board of Mayor and City Council, whose decision, which will be based upon a written summation of the facts submitted by the City Enforcement Officer who cited the Mobile Food Service Vehicle and the permit holder, is final.

9-1007 FOOD TRUCK RALLIES.

All Food Truck Rallies on public or private property require a Special Event Permit.

SECTION 2: Legal Status Provisions

(1) Exercise of Police Power

This entire ordinance shall be deemed and construed to be an exercise of the police power of the Town of Ashland City, Tennessee, adopted under the authority of Sections 6-19-101 and 6-20-205, Tennessee Code Annotated, for the preservation and protection of the public's health, safety, morals, and general welfare, and pursuant to all other powers and authorities for the aforesaid purposes, and all of its provisions shall be liberally construed with a view toward effectuation of such purposes.

(2) Severability

If any section, clause, provision, or portion of this ordinance is held to be invalid or unconstitutional by any court of competent jurisdiction, such holding shall not affect any other section, clause, provision, or portion of this ordinance, which is not of itself invalid or unconstitutional.

(3) Conflict with Other Ordinance

In case of conflict between this ordinance or any part hereof, and the whole or part of any existing or future Ordinance of the city, the most restrictive provision shall in all cases apply.

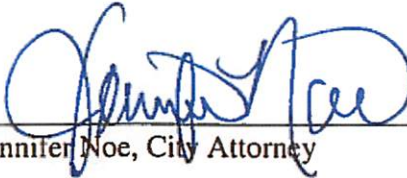
(4) Interpretation

Words herein in the singular number shall include the plural, the present tense shall include the future, and the masculine gender shall include the feminine and neuter.

(5) Effective Date

This ordinance shall be effective 20 days after final passage, the public welfare requiring it.

Approved as to Legality and Form: _____


Jennifer Noe, City Attorney

Passed First Reading: 5-8-18

Passed Second Reading: 6-12-18


Richard Johnson, Mayor


Kellie Reed, City Recorder

ATTENTION.

Food Truck Operators

Are you aware that your compressed gas cylinders must be inspected?

Cylinders are required to be requalified, or replaced every 5-12 years depending on the cylinder type, condition, and previous requalification method (Ref. 49 CFR §§ 180.205(d) and 180.209).

The original manufacture/test date and any requalification/retest dates must be presented in a specific manner. Cylinders that are overdue for requalification must not be refilled.

If propane tanks are manufactured to ASTM Standards and built into the truck's body making it difficult to remove, then these tanks are exempt from the DOT reinspection requirements.

For more information, contact the Hazmat Info-Center: 1-800-467-4922.



RIN number identifying retester/requalifier

7^{A1}₃₂14

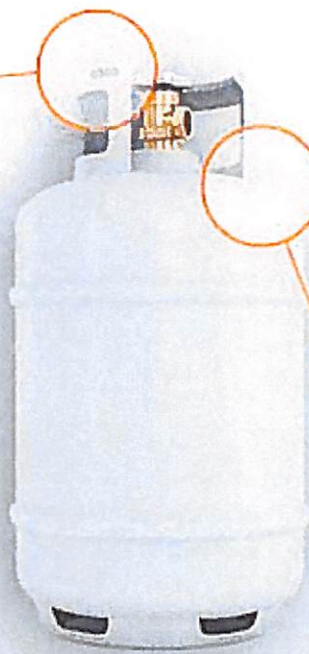
Month last requalified Year last requalified

Requalification Date



Original Manufacture/ Test Date

If no requalification markings are found, the cylinder must be requalified within 12 years of the original manufacture date. (Must be requalified by 5/2017 in this example)



Volumetric Test.

Basic Marking. Must be requalified within 12 years of stamped date (Must be requalified by 7/2026 in this example)



Proof Pressure Test.

"S" indicates cylinder must be requalified within 7 years of stamped date (Must be requalified by 7/2021 in this example)

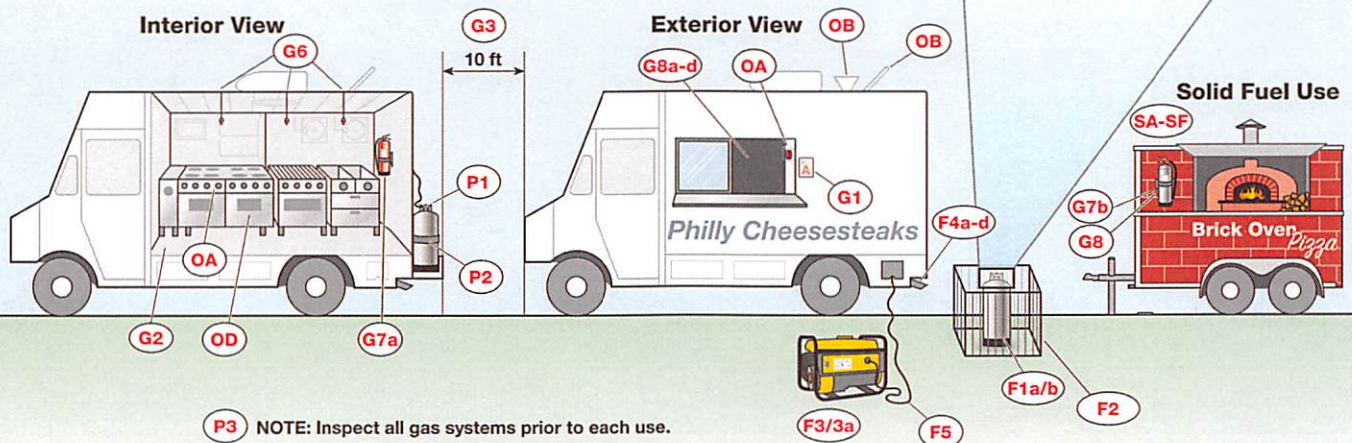
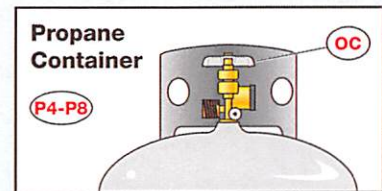
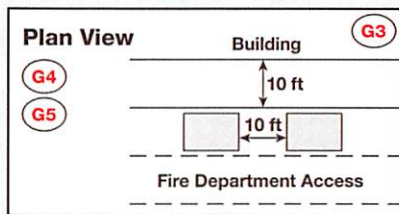


External Visual Test.

"E" indicates cylinder must be requalified within 5 years of stamped date (Must be requalified by 7/2019 in this example)



FOOD TRUCK SAFETY



NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Annex B in NFPA 96.

General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- Ensure there is no public seating within the mobile food truck. [1:50.7.1.6.3] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.5] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3] **G7a**
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] **G7b**
- Ensure that workers are trained in the following: [96:B.15.1]: **G8**
 - Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
 - Proper method of shutting off fuel sources [96:10.4.1] **G8b**
 - Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] **G8c**
 - Proper procedure for how to perform simple leak test on gas connections [58:6.16, 58:6.17] **G8d**

FOOD TRUCK SAFETY *CONTINUED***Fuel & Power Sources Checklist**

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:B.18.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:B.16.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - At least 10 ft in all directions from openings and air intakes [96:B.13] **F4a**
 - At least 10 ft from every means of egress [96:B.13] **F4b**
 - Directed away from all buildings [1:11.7.2.2] **F4c**
 - Directed away from all other cooking vehicles and operations [1:11.7.2.2] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:B.18] **F5**

Propane System Integrity Checklist

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:B.19.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [96:B.19.2.1] **P8**

Operational Safety Checklist

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:14.2.2; 96:14.2.3] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:11.4] **OD**

Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)

- Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8] **SF**

NFPA RESOURCES

NFPA 1, *Fire Code*, 2018 Edition

NFPA 1 Fire Code Handbook, 2018 Edition

NFPA 58, *Liquefied Petroleum Gas Code*, 2017 Edition

LP-Gas Code Handbook, 2017 Edition

NFPA 70®, *National Electrical Code*®, 2017 Edition

National Electrical Code® Handbook, 2017 Edition

NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2017 Edition

NFPA 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook, 2017 Edition



IT'S A BIG WORLD.
LET'S PROTECT IT TOGETHER.™

NOTE: This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to nfpa.org/foodtrucksafety.

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Town of Ashland City Building & Codes

Permit Application for Mobile Food Service Vehicle

233 Tennessee Waltz Pkwy; Ashland City, TN 37015

(615)792-6455

This application must be filled out completely. Application for a permit does not guarantee that a permit will be granted. Application approval is based upon compliance of the Mobile Food Service Vehicle (MFSV) with state and local health requirements and the Town of Ashland City ordinances governing MFSV operation.

| | | | | | |
|---|--|--|--|-------|--|
| Business Name: | | | | | |
| MFSV Name: | | | | | |
| MFSV Owner: | | | | | |
| Owner Address: | | | | | |
| Owner Phone Number: | | Owner Email: | | | |
| MFSV Operator: | | | | | |
| Operator Phone Number: | | City Business License Number: | | | |
| TN Department of Health License Number: | | County Business License Number: | | | |
| Applicant Driver License Number and State of Issuance (please attach copies of all drivers) | | | | | |
| Type of Vehicle (Please attach color photo of inside, front, side and back of vehicle): | | Truck | | | |
| | | Other (specify): | | | |
| Vehicle Make: | | Vehicle Model: | | Year: | |
| Vehicle Weight (If weight exceeds 26,000 lbs., a Commercial Drivers License is required): | | Vehicle License Plate Number (Please attach copy of registration): | | | |
| Applicable Fee: | | | | | |
| ___ Annual Permit (valid one year)- \$50 | | | | | |
| ___ Renewal Application (application must be made within 30 days of expiration of current permit)- \$50 | | | | | |
| ___ Renewal Application (changes have been made since last inspection by the City) please check here | | | | | |

I certify that all information in this application and the required documents are accurate to the best of my knowledge. I agree to comply with the Town of Ashland City regulations regarding the MFSVs. I understand that if any changes are made to the information included in this application, I am required to notify the Town.

Applicant

Date

Please attach the following items to this application and email to gcarpenter@ashlandcitytn.gov:

- * Certificate of Liability Insurance naming the Town of Ashland City as additional insured if the MFSV will operate at the city owned properties designated locations and hours are named on the city website.
- * Proof of current automobile insurance for MFSV
- * Proof of current of State Health Department Permit
- * Proof of State Business License (Provide copy of Town of Ashland City Business Licenses if needed)
- * Contact the Ashland City Fire Department (615) 792-4531 to schedule inspection once permit is issued