

City of Jacksonville Beach

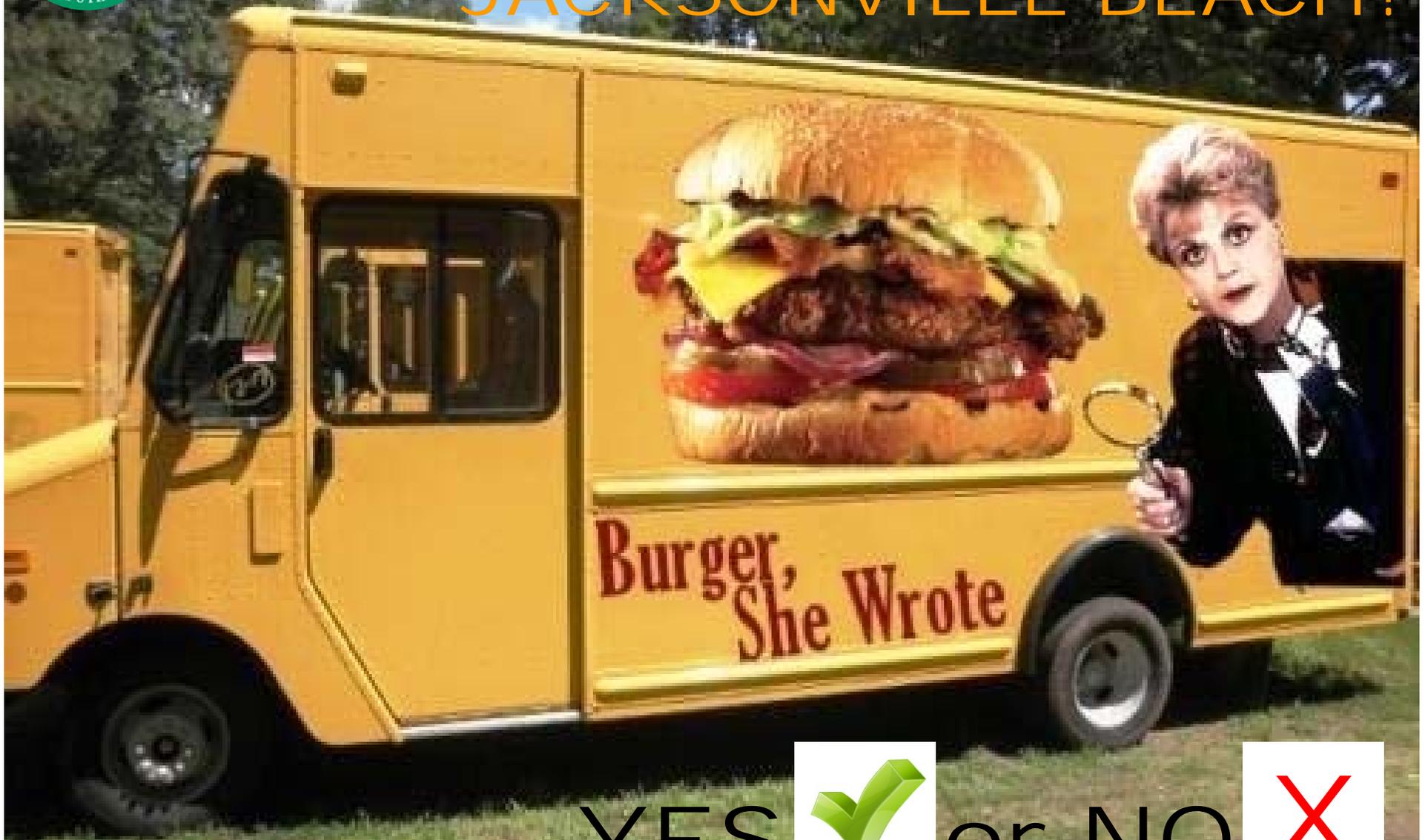


Beaches Watch Meeting
"Mobile Food Vending"

July 11, 2012



FOOD TRUCKS FOR JACKSONVILLE BEACH?



YES



or NO





MOBILE FOOD VENDOR "FOOD TRUCK" RESEARCH RESULTS





LOCATIONS FOR FOOD TRUCKS

TOP PICKS

Location of Truck	Number of Cities (out of 25)
Private Property	13
Public Property	9
As approved through application	6

OTHER LOCATIONS

- ❖ Zones
- ❖ Special Events
- ❖ In Central Business District (CBD)

12 out of 25 cities employ a combination of the above location options



PARKING REQUIREMENTS

MOST COMMON: BUFFER REQUIREMENT

- ❖ 17 out of 25 cities
- ❖ From brick and mortar establishments
- ❖ From driveways and curbs
- ❖ From crosswalks and intersections
- ❖ From building exits
- ❖ From bus stops
- ❖ From another vendor
- ❖ From fire hydrants
- ❖ From schools
- ❖ From churches

ADDITIONAL CONDITIONS

Must not obstruct pedestrian or vehicular traffic

Restroom requirement

Must leave vending site after hours

Cannot take up required parking of the existing use

Must park legally

Must adhere to property setbacks

No on-street parking



HOURS OF OPERATION

7 out of 25 cities mandate that the hours of operation must be approved with the Mobile Vending Permit application

The most common hours of operation are from 6AM to 3AM, implemented by 4 cities

Weekdays v. Weekends

- ❖ Weekday hours examples
 - ❖ 5AM-10PM
 - ❖ 6AM-10PM
 - ❖ 7AM-10PM
- ❖ Weekend hours examples
 - ❖ 7AM-11PM
 - ❖ 5AM-1AM
 - ❖ 11PM-3AM



REQUIRED PERMITS AND LICENSES

All cities have their own Mobile Vending Permit, and requires State Business Licenses and Tax Identification, as well as Health Department approval

- ❖ Permit caps are used by 7 out of the 25 researched cities, and range from 15-100 permits allocated annually
 - ❖ First come, first served
 - ❖ Based on menu similarities
 - ❖ Lottery system
- ❖ Cap for how many permits one can obtain
- ❖ Service Manager Certificate
- ❖ Special events permit
- ❖ Landowner permit



APPLICATION COMPONENTS

Most Common Application Requirements	Number of Cities (out of 25)
Days and hours of operation, route, and/or location	14
Provide evidence of a commissary	12
Provide a site plan of the lot	12
Provide a menu with pricing	8

ADDITIONAL COMPONENTS

- ❖ Provide proof of automobile insurance
- ❖ Provide photo identification
- ❖ Provide a consent letter from the property owner of private lots
- ❖ Provide a Driver's License and Vehicle Registration
- ❖ Provide other plans, such as lighting, signage, and waste management
- ❖ Background Check



INSPECTIONS

Most Common Inspection Requirements (Health and Fire Safety)	Number of Cities (out of 25)
Pre-operational inspections	20
Annual inspections	9
Inspections may be at any time or frequency	7
Both the commissary and the vehicle must pass health and fire safety inspection	7

ADDITIONAL REQUIREMENTS

- ❖ The vehicle must be inspected after any menu or structural change
- ❖ The vehicle must maintain a certain score from the health department

Florida requires 2 unannounced inspections per year for all food service establishments



FEES ASSOCIATED WITH PERMITS AND LICENSES

The most common permit required for mobile vending operation is the Mobile Vendor Permit.

Fees for this permit range from \$25 to \$787, with an average of \$262 per permit

- ❖ Inspection Fee
 - ❖ Range: \$100 - \$649
 - ❖ Average: \$238
- ❖ Business License Fee
 - ❖ Range: \$25 - \$295
 - ❖ Average: \$184
- ❖ Background Check Fee
 - ❖ \$50
- ❖ Property Owner Permit
 - ❖ Range: \$76 - \$118
 - ❖ Average: \$97
- ❖ Pilot Program Fee
 - ❖ Range: \$55 - \$225
 - ❖ Average: \$140
- ❖ Commissary Permit
 - ❖ Range: \$366 - \$750
 - ❖ Average: \$558



OPERATIONAL REQUIREMENTS

Most Common Operational Requirements	Number of Cities (out of 25)
The vendor is responsible for all litter and waste	14
Permits must be visibly noticeable for the police and inspectors	12
Vendors must comply with noise and lighting ordinances	12
A commissary must be visited each day of operation	8

ADDITIONAL REQUIREMENTS

- ❖ Signs must be attached to the unit
- ❖ Single-service articles for use
- ❖ Cart must be self-contained and mobile
- ❖ May not interfere with health, safety, and welfare
- ❖ Operator must be present at all times
- ❖ Agreement with the property owner



RESTRICTIONS

Most Common Operation Restrictions	Number of Cities (out of 25)
Cannot set up an extension to increase the selling/display capacity of the truck	6
No obstructing sight distance for drivers	5
Cannot provide seating for customers	5
No using the required parking for the existing use	4

OTHER RESTRICTIONS

- ❖ No vendors of similar food products in the same vicinity
- ❖ No alcohol
- ❖ No selling to patrons
- ❖ Design restrictions
- ❖ No generators
- ❖ May not sell items that are not licensed



ENFORCEMENT

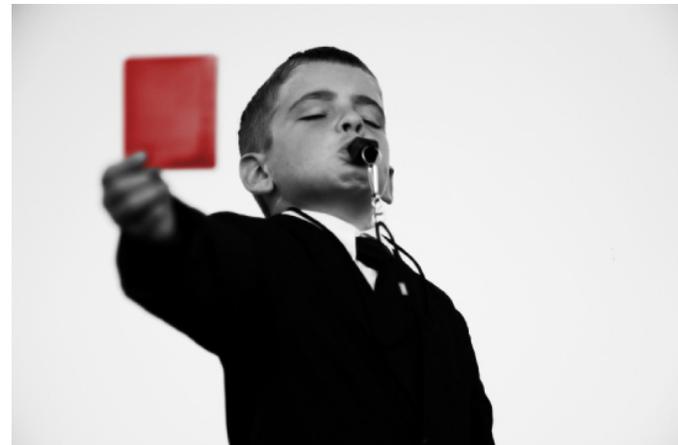
7 out of the 25 cities researched authorize one person, usually the City Manager or the Director of Development, to revoke permits if the vendor is found to violate the health, safety, and welfare of the public

- ❖ Will occur with violation of ordinance/law
- ❖ Will occur with operation without a valid permit
- ❖ Will occur with uncorrected health violations
- ❖ Each day the violation continues is a separate violation
- ❖ Enforcement is the responsibility of a downtown development agency
- ❖ Violations are complaint driven



PENALTIES

- ❖ First offense
 - ❖ Range: \$100-\$250
 - ❖ Mean: \$150
- ❖ Second offense
 - ❖ Range: \$200-\$350
 - ❖ Mean: \$283
 - ❖ Mode: None
- ❖ Third offense
 - ❖ \$500, or revoked
- ❖ Fourth offense
 - ❖ \$500, or revoked





MOBILE FOOD VENDOR "FOOD TRUCK" KEY POLICY ISSUES





- ❖ ISSUE #1 – Where should food trucks be allowed?
- ❖ ISSUE #2 – Should specific locations be designated by the City?
- ❖ ISSUE #3 – Should the days and hours of operation be set and what are reasonable limits?
- ❖ ISSUE #4 – Should there be buffers or separation requirements from brick and mortars, residential uses, schools, other food trucks, etc.?
- ❖ ISSUE #5 – Should there be a limit on the number of food trucks permitted?
- ❖ ISSUE #6 – How will the application process be managed?
- ❖ ISSUE #7 – Should the City set operational standards, such as restrooms or hand washing stations, beyond those already in State law?
- ❖ ISSUE #8 – What other operational requirements should be put in place (design standards, signage, set up/close down, noise/nuisances, litter control, lighting, etc.)?
- ❖ ISSUE #9 – Should use of generators be allowed?
- ❖ ISSUE #10 – Enforcement process?



ISSUE #1 – WHERE ALLOWED KEY QUESTIONS

- ❖ Should food trucks be allowed roam throughout the City?
 - ❖ How long should they be able to stand in one place?
 - ❖ Can they cruise until someone flags them down?
 - ❖ Allow on public property, private property, or both?
- ❖ What zoning districts should they be allowed in?
 - ❖ What about residential areas?
 - ❖ Should there be a mobile vending overlay zone?
 - ❖ What about during special events?
 - ❖ Allow food truck rallies?



ISSUE #3 – DAYS/HOURS KEY QUESTIONS

❖ Days of the Week

- ❖ All Days?
- ❖ Friday-Sunday?
- ❖ Holidays?
- ❖ Other?

❖ Hours of the Day

- ❖ All Day? From 10 a.m. to 2 a.m.?
- ❖ Late Night? From 10 p.m. to 2 or 3 a.m.?
- ❖ Other?





ISSUE #4 - BUFFERS

KEY QUESTIONS

- ❖ Minimum Distance from a Brick and Mortar Restaurant?
 - ❖ Only when the B&M is open?
 - ❖ All the time?
 - ❖ Only if it sells a similar kind of food?
- ❖ What is a reasonable separation requirement for Jacksonville Beach?
- ❖ Should food trucks be separated from each other? How far?





ISSUE #5 – LIMIT NUMBER OF PERMITS

KEY QUESTIONS

- ❖ If so, how many?
- ❖ Cap the number of permits one person may obtain?
- ❖ How to choose if applicants exceed number allowed?
 - ❖ 1st come, 1st served?
 - ❖ Menu diversity?
 - ❖ Raffle or lottery?
- ❖ Automatic annual renewal or reapplication?
- ❖ Incentives for “green” operation, such as bio-diesel, solar power, electric vehicles, etc.?



ISSUE #6 – APPLICATION PROCESS KEY QUESTIONS

- ❖ What Department should be responsible?
- ❖ What information should be required?
 - ❖ State licenses and permits?
 - ❖ Other local licenses and permits?
 - ❖ Menus and pricing information?
 - ❖ Photo/drawings of the vehicle?
- ❖ Criminal background investigation?
- ❖ Timing?
- ❖ What to do if quota of food trucks isn't filled initially?
- ❖ Processing period?
- ❖ Fees?





ISSUE #10 – REVOCATION KEY QUESTIONS

- ❖ What should trigger revocation of a food truck permit?
 - ❖ After a certain number of violations?
 - ❖ Failure to pay fees?
 - ❖ Failure to produce current licenses and permits when asked?
- ❖ If the food truck proves to be a nuisance or public safety hazard?
- ❖ Failure to correct any health department issues?
- ❖ Should the City Manager have the authority to revoke a food truck permit that is not within the public's best interests?



QUESTIONS? COMMENTS? CONTACT US

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