

# Food Vending Vehicle Permit Application

Any person desiring to obtain a food vending vehicle permit to engage in the vending of food (including produce, fruits, vegetables, prepared food, pre-packaged food or beverages or non-food sundries) from a vehicle, pursuant to Vista Municipal Code, Chapter 8.24, shall complete this application. The application shall be accompanied by a nonrefundable application fee (\$68.00). The permit shall be required to be renewed annually and a separate nonrefundable application fee paid yearly for such renewal application. It is unlawful for any person to operate a food vending vehicle unless a food vending vehicle permit issued pursuant to Vista Municipal Code, Chapter 8.24 is in effect for that food vending vehicle.

Business Name: \_\_\_\_\_

Applicant Name: \_\_\_\_\_

Applicant Address: \_\_\_\_\_

Business Address: (If different from applicant address) \_\_\_\_\_

(Address where vehicle is stored and/or restocked) \_\_\_\_\_

Phone Number: ( ) \_\_\_\_\_ - \_\_\_\_\_ Cell Number: ( ) \_\_\_\_\_ - \_\_\_\_\_

Applicant Driver License Number: \_\_\_\_\_

A description of the goods and merchandise which will be sold or distributed from the food vending vehicle.

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Describe any amplified or non-amplified sound making devices intended to be used from the vehicle for the purpose of advertising the vending activities.

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List all charges resulting in conviction or plea of nolo contendere within the past twelve (12) months.

Date	Place/Agency	Charge	Disposition
_____	_____	_____	_____
_____	_____	_____	_____

Have you had a previous food vending vehicle permit denied or revoked? If so, what are the details of the denial or revocation?

\_\_\_\_\_  
\_\_\_\_\_

Vehicle #1  
Vehicle Make \_\_\_\_\_ Body Style \_\_\_\_\_  
Year \_\_\_\_\_ Vin # \_\_\_\_\_  
License Plate Number \_\_\_\_\_  
Registered Owner Name \_\_\_\_\_ Legal Owner Name \_\_\_\_\_

Vehicle #2  
Vehicle Make \_\_\_\_\_ Body Style \_\_\_\_\_  
Year \_\_\_\_\_ Vin # \_\_\_\_\_  
License Plate Number \_\_\_\_\_  
Registered Owner Name \_\_\_\_\_ Legal Owner Name \_\_\_\_\_

A current copy of vehicle permit shall be maintained in the Food Vending Vehicle and made available upon the request of a Code Enforcement or Law Enforcement Officer.

I, \_\_\_\_\_ an applicant for a Vehicle Food Vending Vehicle Permit, do hereby state that I have read and understood the City's restrictions and limitations on operating the business of vending goods or merchandise from a vehicle. I am applying for a Food Vending Vehicle Permit to operate this business with these restrictions.

Dated this \_\_\_\_\_ day of \_\_\_\_\_ 20\_\_

Signature: \_\_\_\_\_

VERIFICATION REQUIRED BY CODE ENFORCEMENT

California Vehicle License Plate Number \_\_\_\_\_

Proof of Vehicle Liability insurance \_\_\_\_\_  
(Liability Insurance Company)

County of San Diego Health Permit \_\_\_\_\_

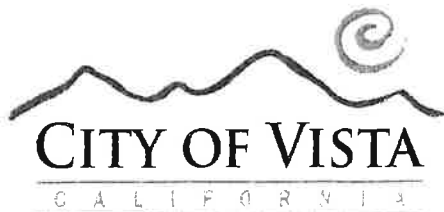
County of San Diego Food Handlers Permit \_\_\_\_\_

Approved by \_\_\_\_\_ Date \_\_\_\_\_

(Code Compliance Manager or designee)

**FOR USE BY BUSINESS/ECONOMIC DEVELOPMENT DEPARTMENT:**

- \_\_\_\_\_ City Business License paid
- \_\_\_\_\_ Food Vending Vehicle Permit Application completed
- \_\_\_\_\_ \$68.00 Food Vending Permit Paid for each Food Truck (Number of Trucks \_\_\_\_\_)
- \_\_\_\_\_ Code Enforcement Vehicle inspection
- \_\_\_\_\_ Finance Approval



## Food Vending- Operator/Vehicle Permit Application

Any person desiring to obtain a vendor operator/vehicle permit to engage in the vending of food (including produce, fruits, vegetables, prepared food, pre-packaged food or beverages or non-food sundries) from a vehicle, or driving of such vehicle, pursuant to Vista Municipal Code, Chapter 8.24 , shall complete this application. The application shall be accompanied by a nonrefundable application fee (\$68.00). The permit shall be required to be renewed annually and a separate nonrefundable application fee paid yearly for such renewal application. No person shall own control, manage, lease, or contract with other persons for the operation of a vending vehicle in the City of Vista without approval of this permit (Food Vending – Operator/Vehicle Permit) by the City of Vista Code Enforcement Department and Business License Department.

Business/Vendor's Name: \_\_\_\_\_

Applicant's Name: \_\_\_\_\_

Applicant Address: \_\_\_\_\_

Business Address: (If different from applicant address) \_\_\_\_\_

(Address where vehicle is stored and/or restocked) \_\_\_\_\_

Phone Number: ( ) \_\_\_\_\_ - \_\_\_\_\_ Cell Number: ( ) \_\_\_\_\_ - \_\_\_\_\_

Current Driver's License # \_\_\_\_\_

Name of other employees on truck: \_\_\_\_\_, \_\_\_\_\_

A description of the goods and merchandise which will be sold or distributed from the food vending vehicle.

\_\_\_\_\_

Describe any amplified or non-amplified sound making devices intended to be used from the vehicle for the purpose of advertising the vending activities.

\_\_\_\_\_

List all charges resulting in conviction or plea of nolo contendere with in the past twelve (12) months.

Date	Place/Agency	Charge	Disposition
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\_\_\_\_\_

\_\_\_\_\_

Have you had a previous food vending vehicle permit denied or revoked? If so, what are the details of the denial or revocation?

\_\_\_\_\_

\_\_\_\_\_

Vehicle #1  
Vehicle Make \_\_\_\_\_  
Year \_\_\_\_\_  
License Plate Number \_\_\_\_\_  
Registered Owner Name \_\_\_\_\_

Body Style \_\_\_\_\_  
Vin # \_\_\_\_\_  
Legal Owner Name \_\_\_\_\_

Vehicle #2  
Vehicle Make \_\_\_\_\_  
Year \_\_\_\_\_  
License Plate Number \_\_\_\_\_  
Registered Owner Name \_\_\_\_\_

Body Style \_\_\_\_\_  
Vin # \_\_\_\_\_  
Legal Owner Name \_\_\_\_\_

A current copy of the vehicle food vending and operator permits shall be maintained in the Food Vending Vehicle and made available upon the request of a Code Enforcement or Law Enforcement Officer.

I, \_\_\_\_\_ an applicant for a Vehicle Food Vending Vehicle and Operator Permit, do hereby state that I have read and understood the City's restrictions and limitations on operating the business of vending goods or merchandise from a vehicle. I am applying for a Food Vending Operator/Permit to operate this business with these restrictions.

Dated this \_\_\_\_\_ day of \_\_\_\_\_ 20\_\_

Signature \_\_\_\_\_

VERIFICATION REQUIRED BY CODE ENFORCEMENT

California Vehicle License Plate Number \_\_\_\_\_

California Driver's License \_\_\_\_\_

Proof of Vehicle Liability insurance \_\_\_\_\_  
(Liability Insurance Company)

County of San Diego Health Permit \_\_\_\_\_

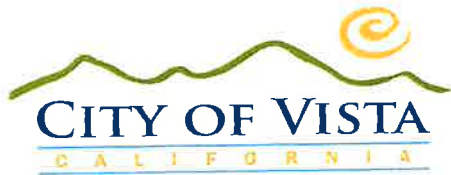
County of San Diego Food Handlers Permit \_\_\_\_\_

Approved by \_\_\_\_\_ Date \_\_\_\_\_

(Code Compliance Manager or designee)

**FOR USE BY BUSINESS/ECONOMIC DEVELOPMENT DEPARTMENT:**

- \_\_\_\_\_ Food Vending Operator/Vehicle Permit Application completed
- \_\_\_\_\_ City Business License paid
- \_\_\_\_\_ \$68.00 fee for Operator Permit paid
- \_\_\_\_\_ \$68.00 Food Vending Permit paid for each Food Truck (Number of Trucks \_\_\_\_\_)
- \_\_\_\_\_ Code Enforcement Vehicle inspection completed
- \_\_\_\_\_ Finance Approval



City of Vista – Code Enforcement

**FOOD VENDING/CATERING TRUCK**

DATE: \_\_\_\_\_ TIME: \_\_\_\_\_ INSPECTED BY: \_\_\_\_\_

VEHICLE INFORMATION

YEAR: \_\_\_\_\_ MAKE: \_\_\_\_\_ TYPE: \_\_\_\_\_ EQUIP.# \_\_\_\_\_

LICENSE NUMBER: \_\_\_\_\_ VIN: \_\_\_\_\_

	Pass	Fail	*		Pass	Fail	*
REGISTRATION				WHEELS & TIRES			
LIGHTING EQUIPMENT				WINDSHIELD WIPERS			
Stop Lamps				HORN			
Red Rear Reflectors				MIRRORS			
Back Up Lamps				FUEL SYSTEM			
Tail Lamps				Fuel Lines			
License Plate Lamp				Fuel Cap			
Turn Signal System				EXHAUST SYSTEM			
Headlamps				GLASS			
Beam Selector				Windshield			
Beam Indicator				Tinting			
SUSPENSION				Obstructions			
PARKING BRAKES				SLOW MOVING			
SERVICE BRAKES				VEHICLE EMBLEM			
STEERING							
Lash							
Gearbox Mount							
Power Steering							
Pump							
Drive Belt							

(\*) COMMENTS: \_\_\_\_\_  
 \_\_\_\_\_

**RECOMMENDED SAFETY ITEMS**

- \_\_\_\_\_ Back Up Alarm
- \_\_\_\_\_ Convex Mirrors (Front & Rear - Min 8" dia.)
- \_\_\_\_\_ Exhaust Tail Pipe Vented to Opposite Side of Service Area

I acknowledge that I have reviewed and received a copy of this report.	OPERATOR'S SIGNATURE
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This inspection only encompasses the structural requirements for stationary mobile food preparation units. Compliance with these requirements does not ensure approval to operate at any or all venues within the State. The local enforcement agency will make such a determination based upon conformance with these structural requirements and an evaluation of the proposed venue and operating site.

EXTERIOR REQUIREMENTS				Yes	No
Yes	No				
		Name, address, and telephone number of the owner, operator, permittee, or business name, permanently indicated in a contrasting color on two sides of the vehicle. The name lettering in minimum 3" high and 3/8"	Compressor units that are not an integral part of equipment, auxiliary engines, generators and similar equipment are installed in an area that is completely separated from food preparation and food storage areas and accessible from outside the unit		
		Entrance doors to food preparation areas are self-closing.	Adequate waste receptacles of easily cleanable construction, with tight-fitting lids are provided for customer use.		
INTERIOR REQUIREMENTS					
		Floors, walls, and ceilings are constructed so that surfaces are impervious, smooth and cleanable.	Space around pipes, conduits, or hoses that extend through cabinets, floors, or outer walls are sealed. The closure is smooth and easily cleanable		
		Floor surfaces provide employee safety from slipping	Waste receptacles are provided inside the vehicle. They are constructed to be smooth, nonabsorbent, and easily cleanable.		
		The juncture of the floor and walls are covered a minimum of 4" up the walls			
		A clear, unobstructed height over the aisle of least 74" and a minimum of 30" of unobstructed horizontal aisle space are provided.	No smoking sign are posted in the food preparation area.		
		Construction joints and seams are sealed to provide smooth, easily cleanable surfaces. Soldered joints and seams are smooth to the touch.	Adequate electrical power is provided to operate the exhaust, lighting, and refrigeration systems, and any other accessories and appliances that may be installed in the unit.		
EQUIPMENT AND UTENSILS					
		All new and replacement food-related and utensil-related equipment meets applicable ANSI sanitation certification has been approved by the local enforcement agency.	All floor mounted equipment is sealed to the floor to prevent moisture from getting under the equipment or raised at least 6" off the floor by means of an easily cleanable leg and foot.		
		Food preparation areas, food storage areas, and all equipment and utensils are protected from potential contamination, kept clean, in good repair, and free of vermin.	Equipment, including the interior of cabinets or compartments are constructed so as to have smooth, easily accessible, and easily cleanable surfaces that are free from channels, crevices, flanges, ledges, sharp or jagged edges, or other cleaning or safety obstructions. Unfinished wooden surfaces are not provided.		
		All equipment is installed so as to be easily cleaned prevent vermin harborage and provide adequate access for service and maintenance. Equipment is spaced apart or sealed together for easy cleaning. A minimum of 4" unobstructed space is provided beneath counter mounted equipment or between the sides of adjacent equipment. (Equipment that can be easily picked up and moved by one person and which has a flex connection, need not comply with the minimum leg height requirement.) Exposed threads, nuts, or rivets that interfere with cleaning are capped or sealed.	Food contact surfaces are designed and constructed so as to be easily cleanable and made of nontoxic, noncorrosive materials.		
		Adequate hot holding equipment and refrigeration equipment is provided in order to maintain foods in compliance with section 113995. Refrigeration equipment conforms to	An accurate thermometer is provided in each refrigeration unit and an accurate metal probe thermometer is provided for measuring food temperatures.		
		Inspected by:	Received by:		