Application must be made by the property owner and/or food truck park manager desiring to open a food truck park. **Please contact all other City or County departments to determine other applicable requirements**.

A “Food Truck Park” is an area designed to accommodate two or more mobile food units offering food and/or beverages to the public as the primary use of the property, and functioning as a single business. All food truck parks shall comply with all applicable federal, state and local laws.

All mobile food units shall be removed from the food truck park upon closing of the park unless the central preparation/commissary facility is located on the food truck park property.

The food truck park must have a designated on-site manager that is responsible for the operation and organization of mobile food units and the cleanliness of the site. The on-site manager shall not allow a public health nuisance to exist.

A Site Plan of the layout of the property and identification or location of items within this application must be submitted with the application.

**FOOD TRUCK PARK INFORMATION:**

Name of Food Truck Park:

Physical Address:

**PROPERTY OWNER INFORMATION:**

Name of Property Owner: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Mailing Address of Property Owner: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**BUSINESS OWNER INFORMATION:**

Business Name:

Owner Mailing Address:

Registered Agent or Owner’s Name and Title: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone #: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**On-Site MANAGER Responsibilities** – manager is responsible for:

🞏 The operations and organization of mobile food units on property and the departure of mobile food units at closing

🞏 The prevention of public health nuisances on property by keeping the property clean and sanitary

🞏 Providing access to restrooms within 500 feet of all mobile food units during all operating hours.

**OPERATING INFORMATION:**

On-Site Manager’s Name and Title: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone #: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Park Operating Hours: Number of Staff per Shift:

Will Patron Dining Occur On-Site: Total Square Feet of Facility: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Has the Fire Marshal Inspected the Food Truck Park Plans and set an Occupancy Limit? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

What is the Approved Total Occupancy for the Food Truck Park:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

What is the Food Truck Park Capacity for Mobile Food Units

🞏 2-4 Mobile Food Units = $75.00 Plan Review

🞏 5-10 Mobile Food Units = $125.00 Plan Review

🞏 11 Plus Mobile Food Units = $175.00 Plan Review

**FOOD TRUCK PARK – SITE PLAN**

**Attach A SITE PLAN With This Application Submittal:** – A site plan is required for review showing the location of the business; location of buildings on-site including alleys, streets; and location of any equipment such as: dumpsters, grease interceptor, water well, septic system, restrooms, concessions, commissary, utility connections, vending sites, etc. provided for each mobile food unit.

**RESTROOM ACCESS - Designate the location on the Site Plan**

At least one permanent restroom shall be within 500 feet of all mobile food units and must be made accessible to mobile

food unit operators during all operating hours.

Patrons invited to sit and dine should also have access to use approved, properly plumbed restrooms where they can use the facilities and properly wash hands before handling consumable products to prevent disease transmission and promote good hygiene.

Describe the location and number of toilets to be provided at the Food Truck Park. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PARK GROUNDS** – Include landscaping detail within the Site Plan. *Park grounds can’t cause windblown dirt or allow water to pool or track mud. Allowing these conditions can be favorable conditions for contamination of food or other public health nuisances. Common Surfaces for Drive Lanes & MFU Vending Sites: Concrete, Compacted Gravel, Asphalt, Brick*

Indicate the surface material used for driving lanes and mobile food unit vending sites: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Indicate the surface material used for the remaining property (No Bare Dirt): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**POTABLE WATER SUPPLY** – Designate Location of Water Connections on the Site Plan

Name of the Potable Water Utility Provider servicing the property:

*Will potable water connections be provided to each mobile food unit?* 🞏 Yes 🞏 No

Will potable water connections be available to periodically clean and sanitize the grounds as needed? 🞏 Yes 🞏 No

**WASTE WATER DISPOSAL:** Designate location of On-Site Waste Water System, Waste Water Connections and Dump Stations on the Site Plan

Select the type of Wastewater System for this property.

🞏 Public Sewer System. Name of the Waste Water Utility Provider servicing the property: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 🞏 Onsite Septic/Aerobic System. Permit number of the On-Site Waste Water Disposal System. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Will waste water connections be provided at each mobile food unit vending site? 🞏 Yes 🞏 No

\***NOTE: If fresh water connections are provided at mobile food unit vending sites then it is a requirement that waste water connections are also installed at each vending site.**

**ELECTRICAL CONNECTIONS:** Designate location of electrical connections at each mobile vending site on the Site Plan

Will electrical connections be provided to each mobile food unit vending site? 🞏 Yes 🞏 No

Name of the Electrical Power Supply Company

**TRASH CONTROL:**  – Designate Location of trash receptacles on property on the Site Plan

The surface of the location the trash receptacle is placed shall be a washable, easily maintainable surface material.

Name of the Garbage Disposal Company servicing the property:

I have received and reviewed Food Truck Park Requirements identified in NET Health District Order 2023-1 and I hereby certify that the above information is correct and I understand that approval of these plans and specifications by the Northeast Texas Public Health District (NET Health) does not indicate compliance with any other code, law or regulation that may be required by federal, state, or local agencies.

Signature(s):

Title(s): Date:

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

**FOR OFFICE USE ONLY**

Reviewed with Operator on (date): \_\_\_\_\_\_\_\_\_\_\_\_ Reviewer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 🞏 Accepted 🞏 Not Accepted

Reason for not accepting: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_