

MOBILE FOOD VENDOR UNIT

Definitions

- **Mobile Food Unit (MFU):** A completely self-contained, motorized vehicle or towable trailer designed and equipped to prepare, cook, and/or serve food items directly to the public for immediate off-site consumption. An MFU relies entirely on its own systems or temporary, approved utility hookups, and does not feature permanent customer interior or exterior dining space, except for limited, temporary outdoor seating as expressly permitted under the Site Standards of this chapter.
- **Type I MFU:** A mobile food unit that operates using fully self-contained onboard systems and generators without semi-permanent utility hookups.
- **Type II MFU:** A mobile food unit that operates seasonally and may utilize temporary site permissions or basic utility connections.
- **Type III MFU:** A mobile food unit that operates on a semi-permanent basis and connects to approved temporary utility hookups (such as water, sewer, or shore power).

Permitted Zones and Locations

Standalone mobile food units (MFUs) are permitted to operate subject to the requirements of this chapter on private property or designated public areas within the following zoning districts:

Commercial, Light Industrial, and Industrial.

- Standalone MFUs are permitted independently of structured food pods.
- Two or more MFUs must be within an approved food pod unless approved as part of an event by the health authority.
- A mobile food unit shall maintain all licenses and approvals required by the State of Oregon, County Health Authority, and the Boardman Fire Marshal.

Hours of Operation and Duration

To remain a welcoming environment for mobile commerce while preventing unauthorized permanent fixtures, the following timing regulations apply:

- **Hours of Operation:** There shall be no restriction on the hours of operation for mobile food vendors. Vendors may operate 24 hours a day, provided they maintain compliance with other city ordinances, including noise.
- **Duration Types:**
 - A Type I MFU may operate continuously at an approved standalone location for up to 30 consecutive days.
 - A Type II MFU may operate continuously at an approved standalone location for up to 90 consecutive days.

- A Type III MFU may operate continuously at an approved standalone location for up to 180 consecutive days.
- Total operations at a single location shall not exceed 180 days within any 12-month period.

Off-Street Parking Requirements

To balance traffic safety with vendor accessibility, off-street parking shall be provided as follows:

- **Minimum Spaces:** Each standalone mobile food unit operating on a private parcel shall provide a minimum of two (2) designated off-street parking spaces.
- **Shared Parking Allowed:** This parking requirement may be satisfied by utilizing existing surplus parking on an already developed commercial or industrial site, provided the food unit does not reduce the host business's parking below its own minimum required code levels.
- **Surface Standard:** Parking spaces may consist of compacted gravel, asphalt, or concrete surfaces, provided they are safely accessible from the public right-of-way and that the access point is permitted and constructed to City standards.

Site Standards

To ensure compliance with local building codes, structural safety, and food service sanitation frameworks, mobile food vendors must operate strictly under the following layout restrictions:

- No MFU shall be located within 15 feet of a fire hydrant, or within a designated vision clearance triangle at intersections.
- **Outdoor Seating Allowance:** The provision of customer seating by a mobile food vendor or host property owner is permitted strictly under the following conditions:
 - **Capacity Limit:** Seating shall be limited to a maximum total capacity of four (4) people at any given time.
 - **Temporary and Unanchored:** All outdoor seating furniture, such as picnic tables or chairs, must remain entirely unanchored and temporary. No permanent or fixed structures, decks, platforms, roofs, or shelters may be erected around or over the seating area. All furniture must be stored or secured during non-operating hours.
 - **Clearance and Safety:** Seating must be positioned to ensure it does not encroach upon, obstruct, or create hazards within designated vehicle drive aisles, parking spaces, fire lanes, or pedestrian walkways and sidewalks.
 - **Sanitation and Restroom Access:** The deployment of any customer seating must comply with health sanitation restroom access requirements. If required, the vendor must maintain a valid, approved restroom facility agreement and provide

active waste management for the seating area in full compliance with Oregon Health Authority sanitation regulations.

- **Prohibited Structures:** The erection of semi-permanent or permanent roofs, platforms, decks, or enclosures attached to or surrounding the MFU for customer use is strictly prohibited. Temporary awnings or umbrellas attached directly to the frame of the vehicle are permitted solely to provide weather protection for customers waiting in line.
- **Waste Management:** The vendor must provide at least one garbage receptacle and one recycling container within 10 feet of the unit. The vendor must clean up all litter within a 25-foot radius of the vehicle before departing the site.

Utility Connections and Liquid Waste Management

All mobile food units (MFUs) must remain self-contained or utilize temporary utility hookups that comply with state and local plumbing, electrical, and environmental regulations. Cords and connections shall be placed or protected so they do not create a tripping, electrical, or public safety hazard.

- **Electrical Power Supply:**
 - **Generators:** Mounted or portable generators may be used to provide electrical power to a mobile food unit. Generators shall:
 - Be operated in accordance with applicable fire, electrical, and manufacturer safety requirements;
 - Be placed on a stable surface;
 - Be located so they do not create a hazard for customers, employees, vehicles, or neighboring properties;
 - Not block sidewalks, pedestrian routes, accessible routes, required parking, vehicle circulation, or fire access;
 - Be protected from accidental contact when necessary for public safety;
 - Direct exhaust away from customers, occupied buildings, air intakes, and combustible materials; and
 - Comply with applicable City noise regulations.
 - **Power Hookups:** A mobile food unit may connect to an approved electrical source on the host property provided that all electrical connections, cords, and equipment shall comply with applicable electrical and fire requirements.
- **Potable Water Supply:**

A mobile food unit may use its own potable water system or an approved temporary water connection. Water systems and connections shall comply with applicable State, County, and City requirements.

- **Onboard Storage:** MFUs may operate using internal, food-grade potable water tanks that are filled at an approved facility.
- **Temporary Hookups:** Temporary connections to an on-site commercial water source are permitted only if equipped with a certified, tested backflow prevention assembly to protect the municipal water system from cross-contamination.
- **Grey Water Disposal:**

Wastewater shall be stored and disposed of at an approved location in accordance with applicable City, county, and state requirements. Wastewater, grey water, grease, or other liquid waste shall not be dumped onto the ground, sidewalks, streets, storm drains, ditches, or public rights-of-way.

 - **Disposal Methods and Evidence Required:** Wastewater must be legally dumped at an approved commercial RV dump station, a licensed wastewater disposal facility, or an approved on-site commercial cleanout connected directly to the municipal sanitary sewer system. The city may require reasonable evidence of an approved wastewater disposal method when necessary to determine compliance.
- **Fats, Oils, and Grease (FOG) Management:**
 - **Collection:** Any MFU engaged in deep frying, grilling, or cooking that generates grease must store all spent fats, oils, and grease in sealed, puncture-proof containers.
 - **Sewer System Prohibitions:** No FOG shall be poured down municipal sewer cleanouts, sinks, or storm drains.
 - **Disposal and Mandate:** Vendors must contract with a licensed grease rendering or recycling service for the regular removal of FOG. Manifests or receipts of legal FOG disposal must be kept on the unit and made available for inspection by city staff upon request.

Permit Application Requirements

A mobile food unit (MFU) shall obtain a City Mobile Food Vendor Permit before operating within the City. The application shall include:

- (a) The applicant's name and contact information;
- (b) Business information and identification of the mobile food unit;
- (c) Evidence of a current food-service license or approval required by the appropriate health authority;
- (d) A copy of the written agreement proving compliance with the health authority's restroom location standards, if required;
- (e) Property-owner authorization when operating on private property;

(f) Any additional information reasonably necessary to show compliance with applicable City, fire, health, parking, traffic, or public safety requirements; and

(g) A simple site plan showing:

(1) The location of the mobile food unit;

(2) Available parking;

(3) Vehicle access and circulation, including evidence that the access point is permitted and constructed to City standards;

(4) Pedestrian access; and

(5) Any proposed customer seating.