

CITY OF FALLON CLERK'S OFFICE

55 West Williams Avenue, Fallon, Nevada 89406 Phone: (775) 423-5104

Fax: (775) 423-8874



APR 2 2 2024

MOBILE FOOD VENDOR LICENSE APPLICATION FALLON POLICE DEPT. Modify Renewal Application Type: Application Date: Applicant Name: uner Driver's License Number: Date of Birth: Driver's License State: DBA Limited Liability Company Business Entity Type: Sole Proprietor Partnership Association Corporation Business Owner(s): Title Address Name Business Address (if applicable): Name of owner's authorized agent, if any: Provide a description of the selling methods to be used and the nature of the products or services to be offered: No Have you owned or managed any other business? Yes If Yes, list the business(es) you have managed: State Zip City Address Begin/End Name



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If Yes, when? Have you ever If Yes, when? Have you ever If Yes, when?	had a business	or mobile food vendor licenousiness or mobile food vendor licenousiness or mobile food ven	se revoked?	Yes What Agency? Yes What Agency? Yes What Agency?	No No No	Carsm/ Duglas Chun
If Yes, provide	the following inf	formation:	Arros	ting Agency		Disposition
		Vehicle Information (to	be used for	mobile vending):		
Year of Vehicle Make			Model Plate Nu		Number	
2023		GMC	Sc	anna	187-	· X I
A copy of pro	of of Nevada Sta	evada vehicle registration, if Hea te Division health permit mu State of Nevada I Nevada Department of Tax	Ith Permit: ust be submitte Department o	ed with this applicati <u>f Taxation</u> :	ion.	on.
_		ury that the foregoing is true				

- 1. That I have received and read a copy of Chapter 5.60 of the Fallon Municipal Code- Mobile Food Vendors.
- 2. That upon approval of a mobile food vendor license, I will conduct the business and business establishment in accordance with the provisions of the laws of the State of Nevada, the United States, and the ordinances of the City of Fallon applicable to the conduct of business; and
- 3. That the above information is true and correct to the best of my knowledge and belief and that such declaration is made with full knowledge that any failure to disclose, misstatement, or other attempt to mislead may be considered sufficient cause for denial of a mobile food vendor license.

Applicant's Signature



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AUTHORIZATION AND RELEASE

and to release the results of said City Council in public documents	investigation, which may inc	ne Fallon Police Department to plude information of a confidential meeting. Applicant's signatur	If or privileged nature, to the
	OFFICIAL US	SE ONLY	
011 - 15-11-1	Approve	Approve with Conditions	Disapprove
City of Fallon Chief of Police Engineering/Building Departmen Attorney's Office	Spullery 1		
City Clerk's Office Fallon/Churchill Fire Dept Conditions required for approva	WY		
Recommendation for applicatio	n: Approve Ap	pprove with Conditions	<u>Disapprove</u>
	OFFICIAL	USE ONLY:	
Account No.	License No.	Payment Received By:	

FALLON POLICE DEPARTMENT

55 West Williams Avenue Fallon, Nevada 89406-2941 775-423-2111 Fax: 423-6527

> Ron Wenger Chief of Police April 23, 2024

This letter certifies that Ms. Jennifer Sobers, of 1700 Talking Sparrow Drive Sparks, Nevada 89441, owner of "Sobers Family LLC Kona Ice of South Reno" has completed application and has passed the limited background check, including a local records check, and the CPClear and DMV Database check, for operating a mobile food vending truck/trailer within the City of Fallon.

Ms. Sobers has indicated on her application that she has reviewed chapter 5.60 of the Fallon Municipal Code which specifically lists the laws regarding Mobile Food Vending platforms.

Sincerely,

Ronald D Wenger Chief of Police

STATE OF NEVADA **DEPARTMENT OF MOTOR VEHICLES** RECEIPT

PRINTED BY: 11774 TRAN EMP ID: 11774 LOCATION: RENO DMV DATE: 04/05/2024 TIME: 16:33:18 FY: 2024

Super Tran Id: 176471662

Completed Transactions

Fees Date Paid

1. VEHICLE RENEWAL - WALK IN FOR

\$552.00 04-05-2024

1GD07RFP4P1106214/ GMC / SAVANA CUTAWAY G3500/ 2023/ 187X11

Late Registration Fee **GOVERNMENTAL SERVICES TAX PENALTY** Registration Fee Passenger Vehicles **BASIC GOV SERVICES TAX - WASHOE**

\$6.00 \$47.00 \$33.00

Total Fees Due:

\$466.00 \$552.00

Method of Payment

Paid Amount Date Paid Payment Number Payment Type \$552.00 04-05-2024 **CREDIT CARD** Total Fees Paid: \$552.00



DEPARTMENT OF TAXATION

Taxpayer ID: Correspondence ID: Date: 1044025328-001 2300015499459 01/31/2023

SOBERS FAMILY LLC KONA ICE OF SOUTH RENO 1700 TALKING SPARROW DR SPARKS NV 89441-4811 THIS PERMIT:
IS NOT TRANSFERABLE TO ANY OTHER PERSON.
IS VOID IF ALTERED.
IS NOT ISSUED IN LIEU OF ANY LOCALLY
REQUIRED BUSINESS LICENSE, PERMIT OR
REGISTRATION.

Is authorized to collect Nevada sales tax at the following location if different from above.

Permit Location:
KONA ICE OF SOUTH RENO
1700 TALKING SPARROW DR
SPARKS NV 89441-4811

MUST BE DISPLAYED IN PUBLIC VIEW AT PERMIT LOCATION

(Detach Here)

Attached is your Nevada Sales Tax Permit.

A single number, the TID (Taxpayer Identification Number), identifies a taxpayer for MOST tax types. Please use your TID and LOC (Location Number) on resale certificates, in correspondence or telephone calls to the Department.

Based on your estimated monthly taxable receipts as stated on the Nevada Business Registration Supplemental application, your filing frequency will be monthly.

As stated on the application, your business start date is 04/01/2023, making your first remittance due on or before 05/31/2023.

The Department of Taxation has forms, publications and information available via internet at https://tax.nv.gov.

The Department of Taxation is providing businesses with the ability to view and manage their accounts via the internet through its interactive website, NevadaTax, located at http://nevadatax.nv.gov/. Businesses can file tax returns, make payments, and view financials associated with their Sales and Use Tax, Modified Business Tax accounts, as well as make payments for other tax types.

A business must first register and receive a username and password before NevadaTax will allow access to view and manage accounts. If you are already registered to use NevadaTax, this tax type will be added to your existing account.

Your business should use the following Pre-approved NevadaTax Activation Code when registering to use NevadaTax: Pre-approved NevadaTax Activation Code: C1B4FAE9-D9DF-490C-AFA0-24C839593F24.

The Nevada Sales Tax Permit has been issued pursuant to an application duly filed and payment of prescribed fees, if any. This Sales Tax Permit is subject to the provisions of Nevada Revised Statute 360. This Sales Tax Permit shall be considered valid unless canceled, suspended or revoked for good cause in accordance with Title 32.

If you have questions concerning the permit please call our Department's Call Center at (866) 962-3707

DISTRICT OFFICE LOCATIONS

CARSON CITY MAIN OFFICE 1550 Coilege Parkway, Suite 115 Carson City, Nevada, 89706 LAS VEGAS OFFICE 700 E. Warm Springs Rd Suite 200 Las Vegas, Nevada, 89119

This Office is Closed. Please visit the Las Vegas Office, -

HENDERSON OFFICE

RENO OFFICE 4600 Kietzke Lane Building L, Suite 235 Reno, Nevada, 89502

Food Establishment Inspection Report

allon, l	Central Nevada Health District 485 West B Street				No. of Risk Factor/Intervention Violations: 0 Date: 06/11/2024				
stablishi Cona Ice	Fallon, NV 89406 (775) 867-8181			No. of Repeat Risk Factor/Intervention Violations: 0 Time In: 1				5 AN	
	Establishment: License/Permit: Est#			Permit Holder: Time Out: 1				5 AN	
	01-00344			ose of In	spection	Risk Catego	ry:		
Street Address: State: NV Zip Code:			Plan Review						
ity.		W FAC			BLIC HEALTH INTERVENTION	i IS			
Select t	he designated compliance status (IN_OUT_N/O_N/A) for each r	umber	ed item		Risk factors are important practi		es identified as th	e mos	
IN=in	compliance OUT=not in compliance N/O=not observed N/A=no Mark in the appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation		able	Name of the last o	prevalent contributing factors of interventions are control measur	foodborne illne:	ss or injury. Public	health	
omplian	ce Status	cos	R	Compl	iance Status			cos	
	Supervision				Protection from		lon		
	Person in charge present, demonstrates knowledge, and performs duties		П	16.	Food separated and protected Food-contact surfaces; cleane	THE RESERVE THE PARTY OF THE PA		\vdash	
+		+	H	16.	Proper disposition of returned,			1	
2.	Certified Food Protection Manager (CFPM)			17.	and unsafe food	previously serv	ea, reconditioned		
	Employee Health		-	602,004	Time/Temperatur	e Control for	Safety		
	Management, food employee and conditional employee; knowledge, responsibilities and reporting	THE REAL PROPERTY.	-	18.	Proper cooking time and temp			T	
	Proper use of restriction and exclusion	+	+	19.	Proper reheating procedures f				
	Procedures for responding to vomiting and diarrheal events	+	+	20.	Proper cooling time and temper				
	Good Hygienic Practices			21.	Proper hot holding temperatur	Proper hot holding temperatures			
			$\overline{}$	22.	Proper cold holding temperatu	res			
	Proper eating, tasting, drinking, or tobacco use		+	23.	Proper date marking and dispo	osition			
	No discharge from eyes, nose, and mouth		4	24.	Time as a Public Health Control; procedures & records				
	Preventing Contamination by Hands				Consum	er Advisory			
	Hands clean and properly washed		\vdash	25.	Consumer advisory provided f	or raw/underco	oked food		
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Highly Suspectible Populations				
0.	Adequate handwashing sinks properly supplied and		26. Pasteurized foods used; prohibited foods not offered						
	Approved Source				Food/Color Additive	s and Toxic S	ubstances		
11.	Food obtained from approved source	T	\top	27.	Food additives: approved and	THE RESERVE OF THE PERSON NAMED IN COLUMN 1	dostanoes	T	
12.	Food received at proper temperature	+	28. Toxic substances properly identified, stored, and used			and used	+		
13.	Food in good condition, safe, and unadulterated	+	+-	28.	On effermence with	Approved Dr.	anaduras		
-	Required records available: shellstock tags, parasite	+	Conformance with Approved Procedures 29. Compliance with variance/specialized process/HACCP			1			
14.	destruction				Compliance with variance/spe	cialized process	УПАССР		
		STREET, PARTY OF THE PARTY OF T		IL PRAC					
Mark i	Good Retail Practices are preventative measure n box if numbered item is not in compliance Mark in approp	s to col	ox for C	OS and/or	of pathogens, chemicals, and physicals of COS=corrected on-site of the COS of	te during inspec	tion R=repeat	violatio	
		cos	SR					cos	
	Safe Food and Water				Proper Us	se of Utensils			
30.	Pasteurized eggs used where required	I		43.	In-use utensils: properly store				
31.	Water and ice from approved source	10.00		44.	Utensils, equipment & linens:				
32.	Variance obtained for specialized processing methods			45.	Single-use/single-service artic	les: properly sto	red and used	-	
	Food Temperature Control			46.	Gloves used properly				
33.	Proper cooling methods used; adequate equipment for temperature control	MANAGER			Utensils, Equip			7	
34.	Plant food properly cooked for hot holding	1	\Box	47. Food and non-food contact sur designed, constructed, and use		rfaces cleanable, properly sed			
35. 36.	Approved thawing methods used Thermometers provided & accurate	-	+	48.	Warewashing facilities: installe	The second secon		S	
50.]	Food Identification			49.	Non-food contact surfaces cle	an			
37.	Food properly labeled; original container	1	7		Physic	al Facilities			
	Prevention of Food Contamination			50.	Hot and cold water available;	adequate press	ure	T	
	Insects, rodents, and animals not present	1		51.	Plumbing installed; proper back				
38.	Contamination prevented during food preparation, storage			52.	Sewage and waste water prop	perly disposed			
_	and display		\bot	63.	Toilet facilities: properly const		l, & cleaned		
39.	Personal cleanliness	9	لــــــــــــــــــــــــــــــــــــــ	54.	Garbage & refuse properly dis	sposed; facilities	maintained	WEG	
38. 39.								-	
39. 40. 41.	Wiping cloths: properly used and stored	+	+	55.	Physical facilities installed, ma	THE RESERVE AND ADDRESS OF THE PARTY OF THE			
39. 40.				55. 56.	Adequate ventilation and light	ing; designated			
39. 40. 41.	Wiping cloths: properly used and stored Washing fruits and vegetables		\pm		Adequate ventilation and light	ing; designated yee Training	areas used		

Jennifer and Matt Sobers

Maria Menjivar

Printed Date: 06/11/2024 11:09:07

Food Establishment Inspection Report

Name: 1 Water S	Supply: N/A	Waste Water System: N/A	Inspection Date: 06/11/2024
		GENERAL COMMENTS	
		ona Ice performed with owners Jennifer and Matt Sobers. ved in compliance no issues observed.	
During uns	inspection, mobile lood drift obser	ved in compilation no issues observed.	
		OBSERVATIONS AND CORRECTIVE	ACTIONS
item Number	Violations cit	red in this report must be corrected within the timefra	ames below Corrected by