Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**FOOD TRUCK PARK INFORMATION:**

Name of Food Truck Park:

Physical Address:

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

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

**OWNER INFORMATION:**

Business Name:

Owner Mailing Address:

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

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

**OPERATING INFORMATION:**

Park Operating Hours: Number of Staff per Shift:

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

Number of Permanent Restrooms within 500 Feet:

Number of Mobile Food Units Parking Sites:

**SUBMIT A SITE PLAN:** – 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 and vending sites provided for each mobile food unit.

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

🞏 The operations and organization of mobile food units on property

🞏 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.

**RESTROOM ACCESS - Also 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 have access to use a properly plumbed restroom 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** – *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.*

Type of Common Surfaces for Drive Lane & MFU Vending Sites: Concrete, compacted gravel, asphalt

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

Types of Common Surfaces for remaining property: grass, concrete, brick, gravel, asphalt, etc.

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

Name of the Waste Water Utility Provider servicing the property: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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 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:

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 diagram of the layout of the property and identification or location of items 6 through 14 must be submitted with the application.

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**FOR OFFICE USE ONLY**

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

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