

FOOD & BEVERAGE CARTS

General information

A food & beverage cart can replace a previously approved cart through the Type I process, as long as the previously approved cart was reviewed as a Type II. The Type II permit must still be active or active within the last 12 months prior to obtaining the Type I permit. Applications from new owners will comply with the latest Code Standards.

Code

Standards for Food & Beverage Carts are found in **Section 10.1600** of the Gresham Community Development Code (GCDC).

Timeline (2 months)



Application materials submitted



Completeness review

City will review the application, determine completeness of application, and notify the applicant.



Application deemed complete



days

Planning Director decision



The Planning Director will approve, conditionally approve, or deny the application.

Appeal period over

Application materials

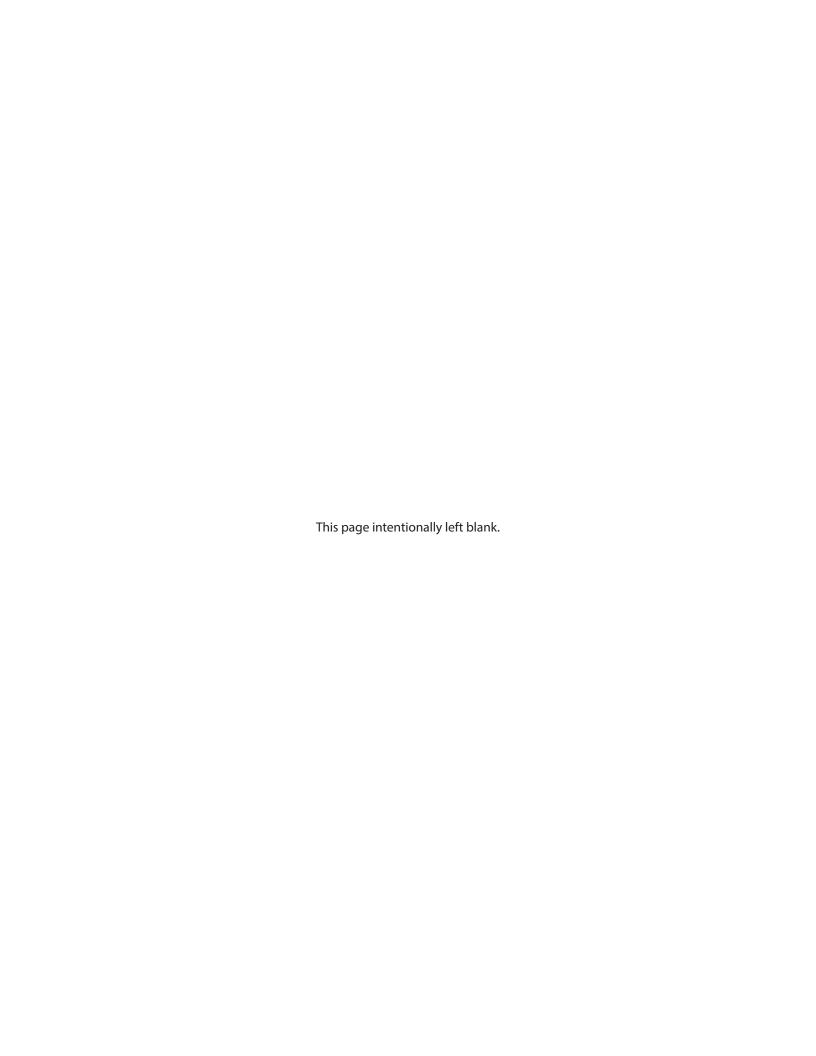
- Non-refundable fee of \$750.
- A completed development permit application.
- Ten copies of the **narrative statement**
- Ten copies of a **site plan** (11x17) showing location and dimensions of existing and proposed:
 - Food cart location
 - Structures
 - **Property lines**
 - Parking spaces
 - · Water & sewer lines
 - Signs
 - Trees (if they will stay or be removed)
 - Location of restroom
- **Specifications** for food cart.
- **Specifications** for any covers or canopies.
- Fire safety documentation.
- **Deed** or **title report** for the property.
- Notarized **signature** of the property owner.
- Copy of waste management plan.

Other required permits

- Multnomah County Health Department license*
- City of Gresham business license**
- City of Gresham Fire Prevention permit**

*This license will be obtained at the same time as the City Food & Beverage Cart permit.

**These documents will be obtained after receiving a City Food & Beverage Cart permit.

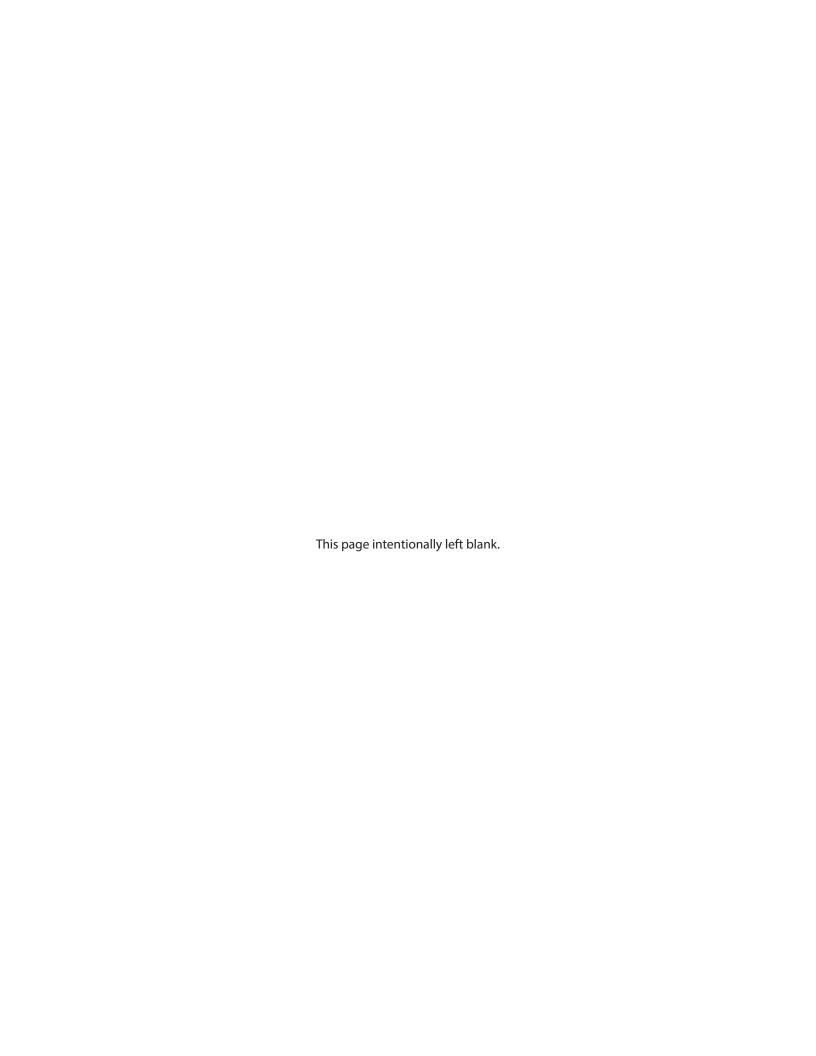




DEVELOPMENT PERMIT APPLICATION

File #	
Planner	

SITE INFORMATION		Office use only:	
Site street address/location		Project #	Work order #
		Procedure Type I Type II Type III Type IV	
City, state, ZIP	Assessor's R# (9 digits)	Pre-app #	
		Land use designation	Special Purpose Overlay districts
APPLICANT INFORMATION			
Name of applicant	Name of representative	Previous land use actions	
Name of firm	Name of firm		
Mailing address	Mailing address		
City, state, ZIP	City, state, ZIP		
Phone	Phone		
Email	Email		
ATTACHMENTS		NON-EPLAN SUBM	ITTALS MUST BE
Submittal checklist*	Plans, maps, special reports (see checklist) Proof of ownership (deed to all properties)	IN COLLATED, FOL Rolled plans will NOT be acce	
Fee Proof of neighborhood meeting* YOUR APPLICATION MAY NOT BE ACCEPTED IF ALL ABOVE ATTACHMENTS ARE NOT INCLUDED. * If applicable		For number of copies, see handout, submittal checklist, or check with the Planner on Duty. Planner will advise applicant on the number of additional plans and/or	
Notarized Letter of Authorization (if there is no owner signature below) NOTARIZED SIGNATURES		narratives needed for further	processing.
	Alarma Harris and Officer Pharming Commission	l	
	oloyees, Hearings Officer, Planning Commissioners, on officers, agents, authorized representatives and/bed above for inspection of site in conjunction		
State of Oregon County of Multnomah SS			
Signed and sworn to (or affirmed) before me on _			
as	of	Notary s	tamp
X	X	Notary signature:	
Applicant signature	Representative signature (if signing on behalf of owner)	M	
		My commission expires:	
APPLICATION FEES		I=	
Submitted to	Date paid	Total non-refundable fee	





FOOD & BEVERAGE CARTS NARRATIVE STATEMENT

Cart features					
Y. What are the external dimensions of	of the proposed ca	rt / vehicle?			
Length: fe	eet Height:		feet	Width: _	feet
X. Will there be floor space in the cart	/ vehicle available	to customers?			
Yes No					
1. Will your food cart trailer have an at	tached awning to p	protect the servi	ce window or	customers fr	om weather?
Yes No					
If yes, will your awning have a minim	um of 7-foot cleara	nce between the	e ground and t	the awning to	o allow access for pedestrians
under the awning? Yes	No				
If yes, the awning has a(n)	foot cleara	nce.			
Z Are you providing a tent or canopy	to protect custome	ers from weathe	r? Yes	No	If yes
What is the size of the proposed tent	or canopy?		_ square feet		
Where will it be located on site?					
Every night, the tent or canopy will:	Stay up	Come dow	/n		
What material is the proposed tent or	canopy made of?				
What is the manufacturer and produc	t number of your p	oroposed tent or	r canopy?		
Product ID:					
I have attached materials show	ing the specific ter	nt or canopy to b	e used. Will ne	ed a fire perm	nit.
Include information on any other c	hanges/additions	you are makin	g to the site h	ere (even if	you are planning to add a
tent, canopy, or shed to the site in t	he future). Includ	le attachments	if needed.		
Is your cart or vehicle motorized?					
Yes No	I have attached	materials showi	ng the specific	cart to be us	sed.
Is a Type I Kitchen Hood Fire Suppress	ion System installe	ed? Yes	No No	If yes	
Model:	Co	mpany who did	installation: _		
I am attaching permitting and in	nstallation docume	entation.			
What type of fire extinguisher will you	ı be using?	Type	Quantity		
		3A40BC			
		Type K			
		Other			
Do you have a propane tank or other	fuel tank for the fo	od cart?	Yes N	lo	
If yes, how far is your tank located fro	m the property line	e?	_ feet		



FOOD & BEVERAGE CARTS NARRATIVE STATEMENT

Cart features cont'd			
P. Will you have any of the following accessory ite	ms? Check all t	hat apply.	
Fuel or other type of tank	Recycling bin Screeni		Screening/decorative fence
Barrel	Trash bin Outdoo		Outdoor heater or A/C vent
Flower pots/vases or other vegetation	Cooler		Storage shed under 80 square feet
Tables and chairs	Raised d	leck	It will besquare feet.
P. Where will accessory items like tables, chairs, tr	ash bins, coole	rs, and umbrellas be s	tored when not in use?
Facilities			
R2. Where will employees go for a restroom with handw	ashing facilities?	R2. Where will clients	go for restroom with handwashing facilities
Onsite location Portable r	estroom	Not applicable for drive-tl	hrough only carts.
Offsite location		Same facility a	as employees
Name of business:		Name of business:	
Address of business:		Address of business	:
Distance to business: feet		Distance to busines	s: feet
I am attaching a signed contract/agreeme	nt.	I am attaching	g a signed contract/agreement.
Site features			
Was there a food cart on this site before?	Yes No	o If yes, what tin	ne period was the previous cart at the site
Start date: E	nd date:		
S. How many food carts will there be at this locat	ion in total?		
Do at least 1/3 of the carts within 25 feet of the ri	ght-of-way face	e the street? Ye	es No
If yes: Quantity facing street	Quanti	ty facing other	
List all business that exist on the proposed site.			
	Type of busin	ess	Square footage
I am attaching an additional list of business	es.		



FOOD & BEVERAGE CARTS NARRATIVE STATEMENT

Site features cont'd
N. Specify the distance between the food cart and
The nearest building: feet
N3. Back of the sidewalk/right-of-way line: feet N5. Other food carts on the site (if applicable): feet
N1. How far is your cart located from the following property lines:
Front: feet Side: feet
Rear: feet Side: feet
Are there residences next to the site where you plan to open?
Are you located at least 20 feet away from the property line next to the residences?
I am feet from the property line with the residences.
N2. Is your cart located within 40 feet of a driveway entrance, curb cut, or street intersection? Yes No
F. Is your cart located inside the restricted clear vision area (GCDC 9.0200)? Yes No
C. Will your food cart or any related activities be placed on a pedestrian walkway (i.e. trail, sidewalk, etc.)? Yes No
C. Will your food cart or any related activities be placed on a landscaped area (i.e. lawn, flower bed, etc.)? Yes No
B. Will you be pouring new cement or asphalt? Asphalt Cement Pavers B. Will you be pouring new cement or asphalt? B. Will you be increasing the size of an existing parking lot in order to accommodate the food cart? Yes No If yes, by how much?
U. What source of light will you provide for your customers during dark hours?
U. Identify all light sources within 20 feet of the proposed cart.
Parking light post Building wall flood light / security light
Other pole-mounted light Other:
Describe any disturbances (noise, light glare, etc.) you anticipate neighbors having about the operation of your cart at this location
H. Will you be using any of the following? Check all that apply.
N/A Heavy duty extension cords
Pipes Cables
Rope Hoses
If yes, what model of commercial-grade trip guard will you be using to prevent tripping hazards?



FOOD & BEVERAGE CARTS NARRATIVE STATEMENT

Utilities	
R1. Are you proposing a temporary water connection? Yes No If yes, describe.	R1. Are you proposing a temporary sewer connection? Yes No If yes, describe.
If no, waste management plan is attached.	If no, waste management plan is attached.
Will you wash dishes on site? Yes No Do you have a fryer on site? Yes No	
Signs	
J. List all the signs you will have for your business:	
Type Materials Wall sign (on cart)	Size (width x height)
Wall sign (on building)	square feet
A-frame	square feet
Banner	square feet
Circulation	
Will a pedestrian pathway be installed, or is one available fo	r walk-up customers to use? Yes No
Q. Are you proposing a drive-through window? Yes	No
Q1. If yes, are you proposing a minimum of 85 feet queuing	distance? The proposed queue is feet.
Q1. If yes, is the queueing lane located between the street a	nd the proposed beverage cart? Yes No
N4. Is the cart occupying a drive aisle? Yes	No
N4. Are you placing any items related to your business in the Yes No If yes, explain.	e middle of a drive aisle or other space designated for car traffic?
Will cars, bicycles, or other delivery vehicles have to drive ar	ound your cart to get where they are going? Yes No
O. Is the cart being parked next to a red curb or within 10 fee	et of a fire hydrant? Yes No



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Parking		
D. How many marked/painted parking spots exist on the site? D. How many unmarked parking spots exist on the site?		
D. How many spots will be occupied for activities related to the food cart? D. How man	ny parking spots will remain unoccupied?	
T. How would you describe the typical use of the parking lot?		
During the day: Very empty Half full Only a few spots	s available No spots available	
At night: Very empty Half full Only a few spots available No spots available		
I am attaching (choose one): Parking count survey Minimum	parking requirement worksheet	
Agreements		
I will submit a Gresham Fire Department permit and have the food cart business.	inspected prior to opening for	
I will maintain the food cart and associated items in a state of good repa	ir and in safe and clean condition.	
I will have a printed copy of the food cart sign rules to keep at the food c	cart location.	
I will display the food cart permit and business license in a place visible t	to all customers.	



FOOD & BEVERAGE CARTS WASTE MANAGEMENT PLAN

Wastewater and Greywater
Dishwashing water may not be poured into storm drains, on the ground, or into indoor drains that are not equipped with a grease interceptor. Select one of the options below. Dishes will be washed at a licensed commissary equipped with a grease interceptor. Dishes will be washed onsite. I will dispose of wastewater by: Draining it to a sanitary sewer connection equipped with a grease interceptor (such as a connection at an approved food cart pod). Having it collected by a licensed sewage hauler*. Attach a copy of your contract with the hauler. Taking it to a licensed commissary or other business equipped with a grease interceptor. Attach a copy of your agreement with the business where you will dispose of wastewater.
Waste Oil and Grease
Grease or oil from commercial kitchens may not be disposed of in the trash, poured into indoor or outdoor drains, or dumped in any outdoor location. Oil collection containers must be kept securely closed. Select one of the options below. My business site is in an approved food cart pod that provides waste grease disposal service. Waste oil will be collected from my site by a grease disposal service**. Attach a copy of your agreement with the service provider. I will collect waste grease in closed containers and take it to: My business does not have a fryer and will not produce waste grease.
Garbage and Recycling
Gresham City Code requires businesses to provide recycling containers and post signs identifying recyclable materials in their work areas. Select all that apply. I have recycling containers and signs that meet regulatory requirements. I need containers and signs. I would like to request assistance from City of Gresham staff.
Businesses must manage the garbage they generate. Answer the questions below. Do you have an account with the garbage hauler contracted for your area? Yes No If no, explain your plan to remove garbage and recycling from the site: Will you provide garbage containers for customers? Yes No If no, explain your plan to manage customers' garbage (i.e. my business is in a pod that provides garbage containers):

^{*}Find a licensed hauler at <u>deq.state.or.us/wg/onsite/sdssearch.asp</u>

^{**}Find a partial list of grease haulers at <u>preferredpumper.org</u>