

## **Policies and Requirements for Food Trucks**

### **Definitions:**

*Mobile food preparation vehicle* – A mobile food preparation vehicle is any motorized vehicle that includes a self-contained or attached trailer kitchen in which food is prepared, processed or stored and used to sell and dispense food to the ultimate consumer. Mobile units must be mobile at all times during operations. The unit must be on wheels (excluding boats) at all times. Any mobile units that removes such wheels or becomes stationary must meet Tennessee Department of Health Regulations 1200-23-1 *et. seq.* in their entirety. This definition does not include pushcarts as regulated by city codes and prohibited from selling potentially hazardous foods by the Tennessee Department of Health, nor vehicles from which only ice cream and other frozen non-hazardous food products are sold, nor vehicles operating under a special event permit.

*Stationary - permanent food preparation vehicle (food truck or food trailer)* are considered permanent or stationary when not moved daily for cleaning and servicing or where there are dedicated utilities serving the vehicle. The vehicle is also considered non-mobile where there are accessories that are mounted, attached or are not removed when the vehicle leaves at completion of the work day. The permanent food truck status will be considered a principal use classification as a restaurant and regulated as such under the Unified Development Code (UDC).

*Servicing Area* – A mobile food unit servicing area shall be provided and shall include at least overhead protection for any supplying, cleaning, or servicing operation. Within this servicing area, there shall be location provided for the flushing and drainage of liquid wastes separate from the location provided for water servicing and for the loading and unloading of food and related supplies.

### **Requirements:**

Mobile food preparation vehicles as defined which remain mobile and do not form attachments to electrical, natural gas or sewer and water connections on the property are outside the purview of the building code. All food trucks located within the City of Memphis and unincorporated of Shelby County must comply with city food truck ordinances.

All food preparation vehicles shall further comply with Shelby County Ordinances, Chapter 8, Article 16 “Mobile Food Preparation Vendors”.

The storage of food preparation vehicles shall be prohibited in the following residential districts:

R-MP	Manufactured Home Park
R-E	Residential – Estate
R-15	Residential Single-Family – 15
R-10	Residential Single-Family – 10
R-8	Residential Single-Family – 8
R-6	Residential Single-Family – 6
R-3	Residential Single-Family – 3
RU-1	Residential Urban – 1
RU-2	Residential Urban – 2
RU-3	Residential Urban – 3
RU-4	Residential Urban – 4
RU-5	Residential Urban – 5

All food preparation vehicles must be permitted through the Fire Prevention Bureau and comply with section 319 of the 2021 International Fire Code as adopted by the City of Memphis and County Fire Marshal's Offices:

Food preparation vehicles(s) within the jurisdiction of Memphis and Shelby County Office of Construction Code Enforcement shall be considered permanent structures and no longer mobile when applications are made at a location for a sewer connection, grease trap application, an electric service and connection, a gas meter and natural gas connection or a water meter and water service, Further the food truck will be considered permanent if there are attached or semi attached structures, awnings, tents, chairs, tables or picnic type tables and benches which are not removed at the same time the food preparation vehicle leaves for the day.

A Certificate of Occupancy and all inspections associated will be required. Any affixed or permanent accessory structures such as, but not limited to awnings, storage buildings, decks, etc. will require the appropriate permits to be obtained.

A permanent food preparation vehicle will be required to comply with the following:

- A certificate of occupancy must be obtained. Covered seating areas for 50 or more persons will be classified as an assembly occupancy and all plans submitted will require the seal and signature of a Tennessee licensed design professional.
- All accessory structures must be permitted and approved.
- The food truck and all accessory structures will be required to comply with all building, electrical, plumbing and mechanical codes.
- Permanent restrooms will be required.
- Backflow protection on the water service at the point of entry to the property and at each water opening when there will be more than one food truck on site.
- Properly sized grease interceptor for the anticipated usage and flow rates.
- The food truck will comply with all applicable zoning regulations for location, parking, landscaping, lighting, etc.
- Comply with all requirements for a principal use classification of “restaurant” found in the Unified Development Code (UDC).