
Catering Trucks



Presentation by Watsonville Police, Community Development, and Fire Departments



Current Ordinance

- Requires all Traveling Merchants that engage in business to obtain a traveling merchant permit, business license, Environmental Health Permit and Fire inspection.
 - Permits expire on June 30th or end of the duration of activity.
 - Shall not park for more than ten minutes in any particular location. Exceptions apply.
 - Shall only operate in industrial areas of the City.
 - Duty of police officers to enforce.
 - Police officers, police service specialists or anyone designated has the authority to issue a citation for any violations incurred.
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**MOBILE STREET
VENDING**

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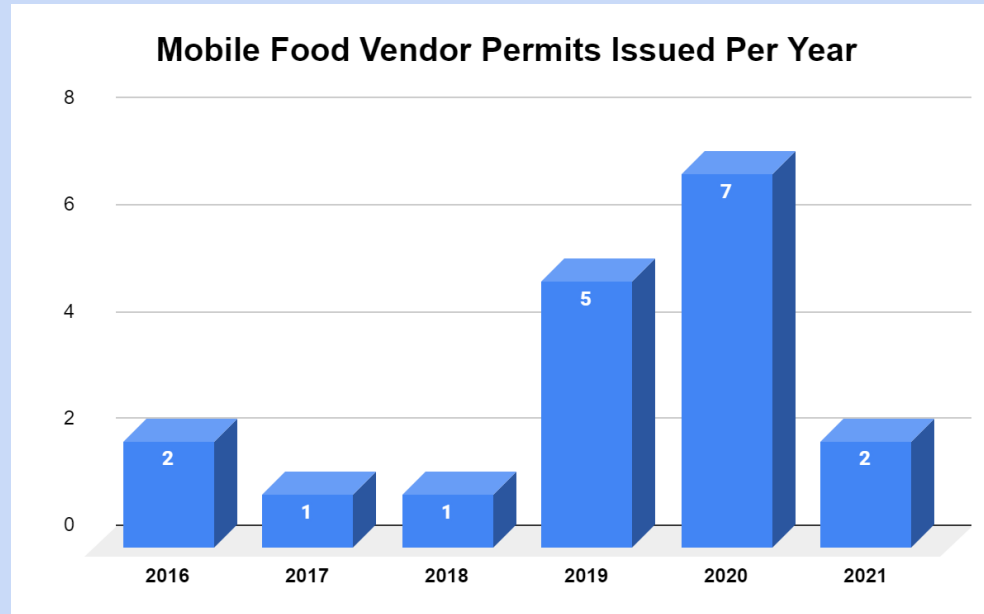


Pamphlet

Current Permit Process

- Business Owners that inquire about a Mobile Food Vendor Permit get routed to the Police Department.
- Business Owners are provided the following:
 - Permit Application
 - LiveScan Application (Background)
 - Business License Application
 - Pamphlet with list of required documents
- Business owners will return to PD with all 3 completed applications and required documents, and will be preapproved and sent over to CDD to obtain their business license.
- CDD receives the Business License Application along with required documents. After the license is approved, the business owners get routed back to the PD.
- PD makes a copy of their Business License, processes permit payment (Currently \$270), takes their photo and gives them their Mobile Food Vendor Permit.

Vendors by the Numbers



- 8 valid permit holders as of today
 - Approximate vendors that are currently unpermitted: 10
 - 5 started the process but never completed.
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Fire Inspection Process

- Catering truck owners/event coordinators schedule a fire inspection with a Fire Department representative.
 - The inspection will include the following:
 - Commercial Cooking Hood System
 - Automatic fire extinguishing system
 - Liquefied petroleum gas (propane)
 - Portable generators
 - Portable fire extinguishers
 - Storage
 - Exit way
 - Electrical
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Community Concerns



Take away business from brick and mortar restaurants

Expanding to all areas of town

They look cluttered parked at gas stations and at existing restaurants

Not following local regulations

Catering Truck Benefits

Less expensive than a brick and mortar restaurant for start-up businesses

Portable

Flexible hours

Expand the range of dining options





What are Other Cities Doing?

CRITERIA	City of Santa Cruz	City of Gilroy	City of Monterey	City of Salinas
Limits on # trucks	no	no	no	27
department responsible	police	police	public works	public works/city manager's office
allowance on private property	yes with CUP	yes- for employees of property only	2 hours per day w/out CUP	yes

CRITERIA	City of Santa Cruz	City of Gilroy	City of Monterey	City of Salinas
separation requirements	300' from school/park	300' from school	yes	300' from schools, 500' from any other catering truck. 20' from driveway, 40' from intersection
limits on streets where allowed	yes	no	yes	yes- per city engineer
hours of operation	8 am to 9 pm		8 am to 8 pm	8 am to 5 pm

CRITERIA	City of Santa Cruz	City of Gilroy	City of Monterey	City of Salinas
zoning districts allowed	no restrictions	no commercial zones	no restrictions	No restrictions
provide garbage cans	yes	no	yes	yes
restroom requirement	no		yes for long term	yes within 200 feet

CRITERIA	City of Santa Cruz	City of Gilroy	City of Monterey	City of Salinas
time limits on public Right of Way	4 hours, residential: 15 minutes	10 minutes	1 hour	not specified
approvals required	health, fire, seller's permit, business license, police permit	police permit	health, seller's permit, business license	business license, health permit, vendor permit

Council Direction

Should the City explore modifications to the current ordinance?

Conduct business and community stakeholder outreach?

Are there specific changes the Council would like staff to review?
