



# Food Truck Regulations

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**Board of Supervisors: Work Session**  
**September 10, 2019**



# Background

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- Applicant applied to amend case PUD 19-01 to allow a food truck on-site as part of their existing restaurant business
- Planning Commission recommended approval with conditions to BOS
- BOS remanded the case to PC to consider it in context of how all food trucks are regulated in the County
- PC asked Staff to research regulations and possible ordinance changes related to food trucks
- Staff presented findings and recommendations to PC; PC recommended approval of PUD 19-01, returning it to BOS, with proposed ordinance on food trucks to follow
- BOS Tonight: Review findings and recommendations on food trucks

# Research Completed

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## Review and analysis of:

Food truck regulations in Prince George County and in Virginia

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Food truck regulations in 10+ other localities

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Key considerations addressed in other communities

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Best practices according to American Planning Association

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Consideration of various food real world examples of food truck-like operations

# Opportunities Presented by Food Trucks

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- Offer flexibility for business in the County:
  - Cost-friendly alternative to brick-and-mortar restaurant
  - Allows business owners to expand customer base beyond a fixed area
- Increase sales taxes and create jobs
- Increase the level of use of (and sales tax generated by) existing commercial properties
- Expand food choices for residents and visitors



# Name of Use and Definition

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Virginia  
Department  
of Health:

**“Mobile food unit”** means a food establishment that is mounted on wheels (excluding boats in the water) readily moveable from place to place at all times during operation and shall include but not be limited to pushcarts, trailers, trucks, or vans. The unit, all operations, and all equipment must be integral to and be within or attached to the unit.

Prince  
George  
County:

**Prepared food and beverage vendors** [No Definition]

Locality A  
Example:

**Mobile food unit** means a food establishment that is designed to be readily moveable.

Locality B  
Example:

**Food truck** means a food establishment that is located in or upon a self-propelled vehicle licensed by the state department of motor vehicles, containing a mobile kitchen, where food and non-alcoholic beverages are stored, prepared, and served in individual portions to walk-up customers.

# How are Food Trucks currently regulated?

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## 1. Comply with Virginia Department of Health requirements

- Entails detailed plans review and demonstrates compliance with food safety and fire safety
- Earn and display “Mobile Food Unit” license

## 2. Obtain Zoning Approval from the County

## 3. Obtain Prince George County Business License

- Food trucks based outside of Prince George County must present proof of existing business license and still register to collect and pay taxes



# Where are Food Trucks allowed in Prince George County?

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## M-1 and M-2 Districts, By-Right Use:

Prepared food and beverage vendors provided that:

- A. Only prepared food and beverage sales **as licensed by county, state and/or federal government requirements** shall be sold from self-contained food trucks with the **owner or agent's written permission** and **county zoning approval** for the food and beverage sales on the premises.
- B. Sufficient area shall be set aside to provide a minimum of **five temporary offstreet parking spaces**. If the sales are conducted on the same lot with an existing use, the required minimum and most accessible parking spaces for the existing use shall not be used for prepared food and beverage sales.

# Where are Food Trucks allowed in Prince George County?

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## In practice:

| Where you may see a food truck operating in Prince George County      | How it's allowed                                                     |
|-----------------------------------------------------------------------|----------------------------------------------------------------------|
| M-1 or M-2 zoned districts                                            | Permitted use in these zoning districts                              |
| County-approved special events                                        | Special Event Permit                                                 |
| Restaurant at Baymont Inn & Suites (if PUD 19-01 request is approved) | Permitted by the County ONLY in that unique PUD (if approved by BOS) |
| Any other food trucks                                                 | Not allowed                                                          |



# Opportunities to Improve on Existing Regulations

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## Clearly define the Use

- Currently:**
- There is no definition for the use “Prepared food and beverage vendors”, and the mobile aspect of the use is not addressed in the name.

## Permit in appropriate areas

- Currently:**
- Only permitted in industrial-zoned districts

Use appropriate conditions to encourage harmony with surrounding uses

- Currently:**
- Limited conditions exist

# Food Truck Regulation Benchmarking

| County        | Summary of how are they addressed by the County                              | Closest Applicable Use                                                                                                             | Zoning Districts Permitting the Applicable Use                                                                                          |
|---------------|------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------|
| Prince George | Permitted use by right with regulations                                      | "Prepared food and beverage vendors"                                                                                               | M-1, M-2                                                                                                                                |
| C             | Permitted use by right with regulations and annual review                    | "Mobile food vending vehicles (food trucks)"                                                                                       | <b>B-1</b> , M-1, M-2, PL, PUD-C                                                                                                        |
| D             | Permitted use by right with regulations and annual review                    | "Food Trucks"                                                                                                                      | AV, PRD, <b>C-1</b> , <b>C-2</b> , <b>NC</b> , <b>PCD</b> , PD1, I-1, I-2, PID                                                          |
| E             | Permitted use by right, with interpreted conditions, or as a Conditional Use | "Mobile Prepared Food Vendor" (interpreted use similar to "Vendor, outdoor, fruit vegetable and prepared food")                    | <b>C-2</b> , <b>C-3</b> , <b>C-4</b> , <b>C-5</b> ;<br>Conditional Use: A, I-2, I-3; or other non-residential districts with conditions |
| F             | Permitted use by right or as "Other..." with interpretation                  | "Temporary outdoor sales lots and stands for retail sales of a temporary nature (except livestock sales and outdoor flea markets)" | <b>B-3</b> ; M-1, M-2, M-3                                                                                                              |

# Key Policy Considerations for Ordinance

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## Operations

- Hours of Operation
- Time limits
- Permanent uses on site
- Noise
- Outdoor furniture
- Equipment separate or connected to the truck
- Removal of items after use
- Size of units
- Outdoor Lighting
- Signage

## Location

- Permitted Districts
- Proximity to adjacent uses
- Parking considerations
- Multiple units per lot
- Additional structures on site
- Ingress/Egress to lot

## Administration & Enforcement

- Permitting process
- Inspections and monitoring for compliance / Enforcement
- Display of permits
- Site sketch during application process

## Health and Safety

- Access to restrooms
- Waste and recycling
- Confirming VDH compliance
- Confirming fire safety
- Liquid Waste

# Realistic Examples

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- Food trucks with a regular parking location (i.e. lunch time)
- Food Trailers hauled by another vehicle
- Food trucks present for special events on public or private property
- Food trucks present on a private property that hosts events (Assembly Hall)
- Food trucks with a semi-permanent location that also travel occasionally
- Restaurants with their own food truck operating at their own location
- Food trucks parked next to a permanent deck or similar structure
- Multiple food trucks on a single property
- Ice cream trucks and similar units that do not cook in the unit



# Staff Recommendations

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1. Recommend BOS consider PUD 19-01 with original PC Recommendation:

*Recommended Approval with Proffer letter dated March 23, 2019 with no Public comments provided*

2. Authorize Staff to draft a Zoning Ordinance Amendment to:

- Update the name and definition of use encompassing “food trucks”
- Continue to Permit the use By-Right in the **M-1 and M-2 districts**, subject to provisions
- Additionally Permit By-Right in **B-1 General Business District**, subject to provisions:
  - Property owner permission (existing requirement)
  - Minimum parking requirements (existing requirement)
  - 1-year renewal period for zoning permit
  - Appropriate setbacks from roads and other uses and structures
  - Site sketch requirement
  - No overnight parking of units
  - Removal of unit at end of each day
  - Waste containers provided and removed daily

3. Hold a community meeting on proposed ordinance changes

4. Planning Commission review draft ordinance amendment

5. Planning Commission hold public hearing on proposed amendment







# Questions / Feedback?

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Currently, Prince George's total Proffer calculation is \$10,974 per housing unit.

|               |          |
|---------------|----------|
| Schools       | \$8,166  |
| Parks         | \$241    |
| General Gov't | \$1,128  |
| Fire & EMS    | \$920    |
| Public Safety | \$308    |
| Libraries     | \$211    |
| Total         | \$10,974 |

We are proposing a reduced proffer, per unit, based on the analysis below:

#### **Schools (\$0):**

The proposed change from 128 hotel rooms to 64 one bedroom apartments will have no impact on the Prince George School system. Market analysis shows one bedroom furnished apartments are not used as "permanent" residences where children are involved. The one bedroom units proposed are specifically designed not to benefit multi person let alone family use. These one bedroom designs are not for "family" living. The market we are focused on is not permanent residents but "temporary" residents which are require lodging in excess of typical "transient" periods. This long term transient or short term "resident" is the new predominate "client" in the Prince George market place. The market we will service is military personnel, teachers, and instructors for Ft Lee, and long term businessmen (Rolls Royce Plant as example). The proposed changes to one bedroom units, is specifically designed away from the "family" market. Family residences are only applicable with a minimum of two bedrooms dwellings. We propose a restriction to our development to only allow for a maximum of one bedroom designs. One bedroom furnished units will result in no additional impact on Prince George County schools. Therefore we are not proposing any proffers for this category.

#### **Parks (\$0):**

The proposed change from 128 hotel rooms to 64 one bedroom apartments will have no adverse impact on Prince George County Parks. Persons using the County Parks system can be transient residents as well as permanent residents. We will be going from 128 living units to 64 units. The change to fewer living units will lessen the impact of our project on the Prince George Parks. Therefore we are not proposing any proffers for this category.

#### **General Government (\$564)**

Again, the proposed changes for our project have to do with meeting market demands for a temporary long term stay market segment. The design of our rooms, one bedroom with furniture, does not attract long term residences in the normal sense of the word. Proffers of this type are for long term residences planning to reside permanently in a certain location for years on end. One bedroom furnished apartments cater to an "in-between" market which is not transient or permanent. The overall impact of our "change" in design



will lower the demands on overall Prince George County government because we are decreasing the number of units currently constructed. However, we acknowledge being in an "apartment" classification will allow the use of certain Government services. Therefore we propose a reduced proffer for this category.

#### **Fire & EMS (\$0)**

The current project has already paid its' dues in terms of Fire & EMS. The current hotel has been in Prince George for over 25 years. Currently, we have paid \$15,000 towards fire services with another \$20,000 scheduled to be paid over the next 4 years. The change in our development plan will decrease the impact already experienced by Fire & EMS. This should negate the need for any additional proffers for this category. Therefore we are not proposing any proffers for this category.

#### **Public Safety (\$0)**

Public safety will not be impacted by the current change in zoning request. The site we are using and propose to use is almost completely built-up. The reduction in the number of rental units from the current 128 to 64 will reduce, by half, any impact on Public Safety. It is important to comment the current site is already a highly concentrated commercial use. There is effectively no increase on the impact to Prince George by the changes we propose. Therefore we are not proposing any proffers for this category.

#### **Libraries (\$50)**

The proposed changes will have minimal impact on Prince George Counties Libraries. Local libraries are currently used in areas where there are no internet services or for residences without computers. Residences of our proposed project will have free access to the internet and access to a computer station. Also, the type of clients we will be catering to are prevalent with portable computers, notebooks, etc.. This virtually eliminates any demand there may be for a library. We believe the impact will be minimal as the temporary residences we are designed for will have access to the internet and the means by which to access it. Therefore we propose a reduced proffer for this category.

Concluding, we respectfully request a proffer amount of \$614, per apartment unit created, as a result of our proposed zoning change. We believe there will be minimal to no impact on Prince George County as a result of the Change in Zoning request. The changes we propose will not adversely impact Prince George County, and in fact these changes will benefit Prince George in a variety of economic factors. The proposed changes are an attempt to "save" a failing development (Hotel), for which without change, may eventually become a burden on The County. We are willing to invest significant capital into our property to allow it to continue to add to the economic vitality of Prince George County. It is important to note we are located in a fully developed market which has already maximized its' financial (proffer burden) impact on The County.

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Adopted on August 13, 2013 and becoming effective immediately.

Board of Supervisors  
County of Prince George, Virginia

Ordinance

At a regular meeting of the Board of Supervisors of the County of Prince George held in the Boardroom, Third Floor, County Administration Building, 6602 Courts Drive, Prince George, Virginia this 10th day of September 2019:

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Present:

Donald R. Hunter, Chairman  
Floyd M. Brown, Jr, Vice Chairman  
Alan R. Carmichael  
Marlene J. Waymack  
T. J. Webb

Vote:

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PLANNED UNIT DEVELOPMENT – PUD-19-01 Request of CI Associates LP pursuant to Zoning Ordinance Section 90-1039 Planned Unit Developments, to permit an additional restaurant related land use (food truck or food trailer) as a PUD amendment request of Case PUD-13-01. The request is located at 5380 Oaklawn Boulevard and is identified as Tax Map 120(0A)00-003-D. The Comprehensive Plan calls for commercial uses.

BE IT ORDAINED by the Board of Supervisors of Prince George County that the Planned Unit Development amendment identified as PUD-19-01 is granted as an amendment to the official zoning map with the following conditions:

The Owner and the Applicant in this case, pursuant to Sections 15.2-2296 and 15.2-2297 of the Code of Virginia (1950 as amended) and Article XVII of the Zoning Ordinance of Prince George County, for themselves and their respective successors or assigns, do hereby proffer that the development of the Property shall be used in strict accordance with the following conditions set forth in this submission, and only if, the request submitted herewith is granted with only those conditions agreed to by the Applicant.

An Amendment of Planned Unit Development PUD-13-01 approved August 13, 2013:

2) To keep the current Restaurant as a Restaurant/Night Club/Banquet and Catering facility. The restaurant area will always be designated for Commercial Use currently allowed under PUD Zoning. One Food Truck or Trailer to be permitted on the site of 120(0A)00-003-D.

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Adopted on September 10, 2019 and becoming effective immediately.

## Realistic examples / Variations of “food truck”: How it’s affected by the proposed code

- **Food trucks present for permitted special events on public or private property:** Permitted through the special event permit
- **Food truck OR trucks present on a private property hosting a private event.** Permitted as part of “A privately catered event not serving the general public”
- **Food truck at a neighborhood party in a cul-de-sac:** Mobile Food Units are not allowed in the public right of way, however they are allowed on a residential lot as long as they are present for a privately catered event not serving the general public”, such as a neighborhood gathering.
- **Food trucks locating on County-owned property with County permission:** County permission on its own property, for benefit of County employees or residents, often part of an approved special event.
- **Multiple food trucks on a single property:** Permitted as long as each one adheres to all other provisions.
- **Food Trailers (enclosed only) hauled by another vehicle:** Considered a “Mobile Food Unit” per the definition. If they are not enclosed, they can’t get a VDH permit.
- **Open-air Barbecue Cookers:** Not allowed since open-air cooking not permitted by VDH.
- **Food trucks with a regular specific operating location for a few hours a day, i.e. a specific parking lot or vacant lot:** Classic “food truck”. Code applies. May seek a zoning permit for that location.
- **Food trucks with a semi-permanent location that also travel to other locations occasionally.**  
**Food truck operates at one primary location, and then changes primary location after a few months.**  
**Food truck wants to move to a different spot during the day or throughout the week.**  
----- Get a zoning permit for each location in the County.
- **Restaurants with their own food truck operating at their own location**
  - **In a PUD district, with board approval (i.e. Baymont Inn Suites):** Only allowed on that property after public hearings.
  - **In any other permitted zoning district:** the restaurant would need a zoning permit for the Mobile Food Unit as a separate use.
- **Food trucks parked next to a permanent deck or similar permanent “attached” structure:** The permanent structure must adhere to building code and the unit and structure will be considered physically attached during operations.
- **A smoothie maker truck:** Considered a Mobile Food Unit, since it requires a VDH permit.
- **Sno Cone Truck:** Considered a Mobile Food Unit, since it requires a VDH permit.

### Others to be clarified or addressed separately

- **Ice cream truck (and other equivalent businesses selling only prepackaged foods on the move):** This does not require a VDH permit since there is no preparation of the food. Pre-packed foods are regulated by Virginia Department of Agriculture and Consumer Services. To be addressed.
- **Truck selling prepackaged foods while parked in one location for hours or more to do business:** To be addressed
- **Commissary for unit:** Each mobile food unit licensed by the VDH requires a commissary which is also regulated for food safety. To be addressed.

## Food Trucks: Benchmarking Ordinances in Other Counties

|               |                                                                                                        |                                                                                                                                    |                                                                                                                | Specific Topics Addressed by Code/Permit/Policy |          |                            |                                                                         |                  |                                         |                    |
|---------------|--------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|-------------------------------------------------|----------|----------------------------|-------------------------------------------------------------------------|------------------|-----------------------------------------|--------------------|
| County        | Summary of how are they addressed by the County                                                        | Closest Applicable Use                                                                                                             | Zoning Districts Permitting the Applicable Use                                                                 | VDH License                                     | Setbacks | Parking (besides district) | Time limits                                                             | Owner Permission | Requires a separate primary use on site | Other Requirements |
| A             | Requires interpretation. They are most often allowed as temporary business use or as an accessory use. | "Temporary Business other than outdoor season sales"                                                                               | As Accessory Use or a Temporary Business Use: Varies                                                           | NO                                              | NO       | YES                        | < 180 days with Temporary Business Permit                               | YES              | YES                                     | YES                |
| B             | Considered off-site business activity for home occupation with few interpreted regulations             | Home occupation (with business activity on a commercial property)                                                                  | B-1, B-2, B-3                                                                                                  | YES                                             | NO       | NO                         | NO                                                                      | YES              | YES                                     | NO                 |
| Prince George | Permitted use by right with regulations                                                                | "Prepared food and beverage vendors"                                                                                               | By right: M-1, M-2                                                                                             | YES                                             | NO       | YES                        | NO                                                                      | YES              | NO                                      | NO                 |
| C             | Permitted use by right with regulations and annual review                                              | "Mobile food vending vehicles (food trucks)"                                                                                       | By right: B-1, M-1, M-2, PL, PUD-C                                                                             | YES                                             | YES      | YES                        | 1 year (annual zoning permit review)                                    | YES              | Not specified                           | YES                |
| D             | Permitted use by right with regulations and annual review                                              | "Food Trucks"                                                                                                                      | By right: AV, PRD, C-1, C-2, NC, PCD, PD1, I-1, I-2, PID                                                       | YES                                             | YES      | YES                        | 1 year (annual zoning permit review)                                    | YES              | NO                                      | YES                |
| E             | Permitted use by right, with interpreted conditions, or as a Conditional Use                           | "Mobile Prepared Food Vendor" (interpreted use similar to "Vendor, outdoor, fruit vegetable and prepared food")                    | By right: C-2, C-3, C-4, C-5; Conditional Use: A, I-2, I-3; or other non-residential districts with conditions | YES                                             | YES      | YES                        | 4 hours max per day; < or = 3 days consecutively or within 7-day period | YES              | YES                                     | YES                |
| F             | Permitted use by right or as "Other..." with interpretation                                            | "Temporary outdoor sales lots and stands for retail sales of a temporary nature (except livestock sales and outdoor flea markets)" | By right: B-3; M-1, M-2, M-3                                                                                   | NO                                              | YES      | YES                        | NO                                                                      | YES              | NO                                      | NO                 |

**Notes:** Most or all communities require a business license to operate in county and allow properly licensed food trucks to operate at approved Special Events



CRATER HEALTH DISTRICT  
MOBILE FOOD UNIT  
PLAN REVIEW PROCESS

1. Before purchasing a new unit or remodeling an existing unit, submit all applicable documents to the Health Department:
  - a. Mobile unit permit application and plan review document with appropriate fees. Please keep copies for your records. Permit application is \$40.00 and the plan review fee is \$40.00.
  - b. Menu
  - c. Equipment layout drawn to scale
  - d. Equipment specification sheets
  - e. Commissary Plan Review (Food storage/Prep Facility, if other than mobile unit)
  - f. Commissary Use Letter from owner of food storage/prep servicing area
  - g. Copies of certificates from Food Safety Classes
  - h. Statement that applicant has contacted local jurisdiction and is in compliance with all local ordinances
2. These documents will be reviewed by the Health Department. Following the review, you will be contacted regarding any questions or changes that need to be made.
3. Following plan approval, you may purchase or build your unit/commissary or begin remodeling.
4. Contact the Health Department when you are ready for an inspection. An inspection must be made prior to the issuance of a permit.

# CODE REQUIREMENTS FOR MOBILE FOOD PREPARATION VEHICLES

| Subject                | Code Requirements                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Definition</b>      | <p><b>Mobile food preparation vehicles.</b> Vehicles and enclosed trailers able to be occupied by persons during cooking operations that contain cooking equipment that utilize open flames or produce smoke or grease laden vapors for the purpose of preparing and serving food to the public. Vehicles used for private recreation shall not be considered mobile food preparation vehicles.</p> <p><b>Permits required.</b> Operational permits may be required by the fire official as permitted under the SFPC in accordance with Table 107.2</p> |
| <b>Permits</b>         | <p><b>Mobile Food Preparation Vehicles.</b> A permit is required for mobile food preparation vehicles equipped with appliances that produce smoke or grease laden vapors.</p> <p><b>Exception:</b> Recreational vehicles used for private recreation.</p>                                                                                                                                                                                                                                                                                               |
| <b>Exhaust Hood</b>    | <p>An exhaust hood is required where cooking equipment produces grease laden vapors.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
| <b>Seating</b>         | <p>Seating for the public within any mobile food preparation vehicle is prohibited.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| <b>Fire Protection</b> | <p><b>Fire protection.</b> Cooking equipment shall be protected by automatic fire extinguishing systems.</p> <p><b>Fire extinguisher.</b> Portable fire extinguishers shall be provided.</p>                                                                                                                                                                                                                                                                                                                                                            |
| <b>Fuel Supply</b>     | <p>Connection to the fuel supply shall be in accordance with the appropriate standard and the manufacturer's installation instructions.</p> <p>Must be inspected for gas leaks prior to each use.</p>                                                                                                                                                                                                                                                                                                                                                   |

# CODE REQUIREMENTS FOR MOBILE FOOD PREPARATION VEHICLES

| Subject                                                | Code Requirements                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
|--------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                                        | <p><b>Cooking oil containers</b></p> <ul style="list-style-type: none"> <li>• Maximum 120 gallons (aggregate).</li> <li>• Must be stored in such a way as to not be toppled or damaged during transit.</li> </ul> <p><b>Cooking oil storage tanks</b></p> <ul style="list-style-type: none"> <li>• <b>Metallic tanks</b> <ul style="list-style-type: none"> <li>○ Shall be listed in accordance with UL 142 or 80 (Aboveground Flammable Liquid Tanks or Standard for Steel Tanks for Oil-Burner Fuels and Other Combustible Liquids respectively).</li> <li>○ Shall be installed in accordance with manufacturer's instructions.</li> </ul> </li> <li>• <b>Nonmetallic tanks</b> <ul style="list-style-type: none"> <li>○ Shall be listed for use with cooking oil.</li> <li>○ Tank capacity shall not exceed 200 gallons per tank.</li> </ul> </li> </ul> <p><b>Capacity.</b> Maximum aggregate capacity shall not exceed 200 pounds.</p> <p><b>Protection of container.</b> Containers shall be securely mounted and restrained to prevent movement.</p> <p><b>Container construction.</b> In compliance with NFPA 58 (Liquefied Petroleum Gas Code).</p> <p><b>Protection of piping system.</b> Piping, including valves and fittings, shall be protected to prevent tampering, impact damage, and damage from vibration.</p> <p><b>Alarms.</b> A listed LP-gas alarm shall be installed with the vehicles in the vicinity of LP-gas system components, in accordance with manufacturer's instructions.</p> |
| <p><b>Liquefied Petroleum Gas (LP-gas) Systems</b></p> | <p><b>Containers</b></p> <ul style="list-style-type: none"> <li>• Maximum aggregate capacity transported on the vehicle is 1,300 pounds water capacity.</li> <li>• Containers shall be securely mounted and restrained to prevent movement.</li> </ul> <p><b>Alarms.</b> A listed methane gas alarms shall be installed within the vehicle in accordance with the manufacturer's instructions.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <p><b>Compressed Natural Gas (CNG)</b></p>             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |

# CODE REQUIREMENTS FOR MOBILE FOOD PREPARATION VEHICLES

| Subject | Code Requirements                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
|---------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|         | <p><b>Exhaust systems.</b> Shall be inspected and cleaned in accordance with Chapter 6 of the Virginia Statewide Fire Prevention Code (SFPC).</p> <p><b>Fire protection systems and devices.</b> Fire protection systems and devices shall be maintained in accordance with Chapter 9 of the SFPC.</p> <p><b>Fuel-gas systems</b></p> <ul style="list-style-type: none"> <li>• LP-gas containers and piping shall be inspected annually.</li> <li>• CNG containers shall be inspected every three years and not used past their expiration dates.</li> </ul> |