

TOWN OF MINNEDOSA – POLICY 018GEN

FOOD TRUCKS



Approved by Resolution # 2024-178

Date Approved: May 28, 2024

PREAMBLE:

The Town of Minnedosa agrees to provide food trucks an opportunity to operate within the Town limits. This policy sets out operation requirements and the application process for food trucks and other mobile vendors to operate on Town owned and operated property.

GENERAL STANDARDS AND REGULATIONS:

Applicants that wish to operate a food truck within the Town of Minnedosa boundaries are required to comply with this policy.

DEFINITIONS:

Commissary: means a permitted food handling establishment in which food is prepared for sale off site and in which food and related items such as containers, utensils, equipment and other supplies are stored, labeled, packaged or cleaned.

Mobile: means that the vehicle or trailer is readily moveable and does not remain at the same location for more than fourteen (14) days at any one time.

Mobile Food Service Establishment (MFSE): is a food service and/or catering operation which is contained in and operated from a vehicle (truck or trailer) that is readily moveable, is licensed under *The Highway Traffic Act* and may not return to a central commissary daily, and in which food such as French fries, hamburgers, etc. are prepared, processed and sold.

Potentially Hazardous Food: any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious/toxigenic microorganisms.

Vendor: refers to MFSE and Commissary.

APPLICATION REQUIREMENTS:

- All Vendors are required to hold a valid Health Permit, issued by a Manitoba Public Health Inspector.
- All vendors must submit an approved registration application form the Province of Manitoba
- Obtain a permit, which includes a Food Truck License, at a cost of \$35 for a one-time permit, or \$200.00 for an annual permit, from the Town of Minnedosa. Food Truck License and permit must be posted in an area visible to the public.
- Submit an operation plan which includes: photos of the mobile operation; dimensions of the mobile unit; details of signage being displayed; overview of proposed operation; a list of products being sold.
- Provide proof of motor vehicle and liability insurance; a valid food handling permit; proof of completed fire code inspection; a waste and wastewater disposal plan.
- The Vendor must be clean, well lit, and aesthetically pleasing in appearance.
- Vendor shall be self-contained with respect to power and water requirements; if additional power supply is required, (i.e., generator) it may not cause a disturbance.
- Vendors may operate during the hours of 7:00 AM to 9:00 PM, seven (7) days a week, during the months of May through September. For hours or operation dates outside of the noted times and dates, permission may be obtained by request to Council.
- Vendors must not operate in a manner that restricts or interferes with the ingress/egress of any Town of Minnedosa sites or be an obstruction to emergency vehicles or Town employees, vehicles or equipment.
- Vendors must not remain on Town of Minnedosa property overnight or on non-operational days, unless written permission is granted by the CAO or designate.
- Vendors must ensure that their operation is kept free of rubbish and debris, and containers for waste and recycling must be provided by the Vendor.

- Vendors shall not create any disturbance or nuisance in terms of noise, vibration, smoke, dust, odour, air pollution, heat, glare, bright light, hazardous or unacceptable waste. Lights, sounds, or actions which may be a distraction for motorists and/or pedestrians are not permitted.
- Placement of any furniture (i.e., tables, chairs, benches, counters, etc.) associated with the vendor operations is not permitted.
- Failure to obtain the necessary permit will result in a fine, or loss of privileges to operate within the Town of Minnedosa.

FOOD SUPPLIES:

- All food supplies must be from an approved source and prepared and stored within the vehicle or in an approved and permitted food handling establishment.
- Food prepared at home is prohibited.
- All pre-packaged potentially hazardous food must be labeled with the date of preparation and the name and address of the establishment in which it was prepared.
- All foods must be free from and protected from contamination, winds, flies, etc.
- Water & ice used for consumption is considered food and shall be treated as so.
- All condiments must be individually packaged, dispensed by squeeze or pump type dispenser bottles or served from containers with hinged lids.

FOOD STORAGE:

- All foods must be stored in a manner that protects them from contamination, wind, flies, damage, etc.
- Maintaining proper food storage temperatures is absolutely essential to ensuring foods are safe and for preventing foodborne illnesses.