

PRESS ADVISORY

FOR IMMEDIATE RELEASE

CONTACT: Scott Vanhorne, (909) 387-4833



Supervisors Approve New Rules for Food Trucks

SAN BERNARDINO—June 5, 2012—On Tuesday, the San Bernardino County Board of Supervisors approved new rules that will allow food truck owners to operate at locations approved by the County or its 24 cities.

“This is a historic moment for San Bernardino County,” said Second District Supervisor Janice Rutherford, who proposed the rule change. “The days of driving to another county or paying a \$10 gate fee just to buy a Korean barbeque taco from a food truck are coming to a close. Now I encourage our local entrepreneurs to get out there and start new businesses and start creating jobs.”

Previously, San Bernardino and Riverside counties were the only two counties in California that banned food truck from operating except at certain community events.

Rutherford brought the proposal forward after hearing from food truck owners wanting to do business in the County and from connoisseurs who enjoy the appetizing creations served by what have been dubbed gourmet food trucks. However, some of the County’s incorporated cities indicated a desire to continue banning food trucks in their jurisdictions, so the Board directed County staff to develop rules that give cities the authority to continue banning trucks or to allow them to operate in stationary locations.

The land use rules adopted by the Board apply only to unincorporated areas. The rules create new land use categories for minor and major food truck events. A minor event can serve 500 people or less and can be in operation 365 days a year. A major event can serve more than 500 people. Major events will be limited to six events per location annually. A two-day weekend event will count as a single event under the rules.

Under the new rules, an entrepreneur who secures a minor food truck event permit for an appropriately zoned location can invite food trucks to operate at the location under the permit terms, including specific operation hours and requirements for restrooms, parking, lighting, trash cans, etc. The location could be open every day and could include a variety of trucks from day to day. Meanwhile, businesses, such as car dealerships, could host minor food truck events to entice customers onto their lots.

Food trucks that secure permits to operate in the County will have to submit to random health inspections in the field and will also be required to post their health inspection letter grades just like brick-and-mortar restaurants. Trucks must be taken to an approved commissary daily for cleaning and storage, per California Health and Safety Code.

###