



INDIVIDUAL FOOD CARTS IN EXISTING POD

A food and beverage cart as allowed by Ordinance 2024-01 must be a mobile unit, but may not operate from a motorized vehicle. Trailers that are modified for the sale of food and beverage are allowed, but not a food truck or RV. Carts shall not exceed 20 feet in length, not including the trailer hitch, or be greater than 200 square feet.

The City of Sandy does not allow drive through food carts.

Exceptions: Food and beverage carts used at temporary duration events of three days or less are not subject to the motorized vehicle restrictions but are subject to the requirements of Section 17.74.60 for temporary use.

Submittal Requirements

Requirements : Individual food and beverage carts operating in the City of Sandy must submit the following items:

1. City of Sandy Food and Beverage Cart Permit Application & Fee (Fee \$212)
2. City of Sandy Business License & Fee (\$85 -Inside City Limits business / \$115 - Outside City Limits business)
3. Clackamas County Health Department License & Approval (contact: Christy Yeoumans - cyeoumans@clackamas.us)
4. Clackamas County Fire Marshal Approval
5. Pictures of Food Cart
6. Approval from property owner
7. OLCC approval if applicable

Review Process

Review Process: Once all the above requirements have been submitted, the review of your food cart permit will begin. Food cart permits are reviewed through a Type I process. This process can take between two to three weeks for processing once all submission requirements have been submitted.

The food cart ***must not operate until receiving an approved Final Order from the Director of Development Services.***

This document provides a summary of the rules regarding setting up a food cart in the City of Sandy. For more details, please refer to adopted food cart standards contained in Chapter 17.74.90 of the Sandy Development Code available online at: www.cityofsandy.com.



Individual Food Cart Standards

Exterior Conditions - Carts shall meet the following exterior requirements:

1. Exterior surfaces shall be clean and free from dents, rust, peeling paint, and deterioration, and windows shall not be cracked or broken. Day-glo and highly reflective colors are prohibited.
2. Awnings shall not have tears, mold, or broken or non-functioning supports and shall be securely anchored.
3. Carts shall provide an awning for shelter to customers with a minimum clearance of seven (7) feet between the ground and the awning.

Setbacks - Carts shall maintain the following setbacks:

1. Minimum of three (3) feet from the public right-of-way or back of sidewalk, whichever provides the greater distance from the public right-of-way.
2. Minimum of five (5) feet away from other carts.
3. Not within 25 feet of an active driveway entrance as measured in all directions from where the driveway enters the site at the edge of the street right-of-way.
4. Customer service windows shall be located at least five (5) feet from an active drive aisle used by cars.

Prohibited Locations - Carts shall not occupy the following areas:

1. Pedestrian walkways or required landscape areas.
2. Parking areas needed to meet minimum vehicle and bicycle parking requirements.
3. Fire lanes or drive aisles necessary for vehicular circulation or fire/emergency vehicle access and shall be stabilized as approved by the Fire Marshal.

Parking - A minimum of one paved off-street parking space for employee use shall be provided or provide proof of written permission from an adjacent business or property owner within 1/4 mile of the subject site allowing the food cart operator to share parking facilities, unless exempt in accordance with Section 17.98.20(A)(1).

Screening - The visual effect of accessory items not used by customers, including tanks, barrels, etc. shall be limited. Screening with a site-obscuring fence or landscaping, or containing them within a small storage shed may be necessary.

Storage - Auxiliary storage shall be provided on site when there are four (4) or more food carts. The structure for auxiliary storage shall meet Chapter 17.90, Design Standards.

Seating Areas - Seating areas located on the subject property shall be at least 10 feet from a food cart and seating areas shall be separated from parking areas by an approved fence or barrier.

Signage - Signage shall comply with Chapter 15.32, Sign Code regulations. In addition, each cart is permitted one (1) A-Frame sign.

Fire Safety - Carts are required to meet Fire Code requirements regarding distances from other structures or combustible materials. Appropriate fire extinguishers are required as approved by the Fire Marshal and carts shall not have any internal floor space available to customers.

Certain Cooking Devices - Any cooking equipment producing smoke or grease-laden vapors shall be equipped with an approved fire extinguishing system and an exhaust system that complies with all equipment and performance standards found in NFPA or as otherwise approved by the Fire Marshal.

Propane Tanks - Propane tanks shall be stored and handled properly and be located at least 10 feet from combustible vegetation and trash receptacles and 20 feet from a potential ignition source. Propane tanks shall remain outdoors and be secured from falling. LP-Gas systems on carts shall be certified for compliance with NFPA 58 by an approved company with expertise in installation, inspection, and maintenance of LP-Gas systems.



Individual Food Cart Standards Cont.

Trash & Recycling - Trash and recycle receptacles shall be provided on site, and must be emptied and maintained. Trash and recycle receptacles shall be provided at a rate of one (1) receptacle for every food cart. Where the food cart operator proposes to provide a common seating area a minimum of one (1) trash receptacle and one (1) recycle receptacle shall be provided in the common seating area.

Restrooms - Restrooms with handwashing facilities shall be provided for employees and customers. The restroom can be on-site or within one-quarter mile or a five-minute walk (such as at a neighboring business) and must be available during the cart's hours of operation. If the restroom is not on-site, the food cart operator shall submit written permission from an adjacent business or property owner where the facility is located. Sites containing more than one food cart shall provide a restroom facility on-site.

Wastewater - Wastewater and gray water shall be disposed of properly without harm to the environment or city infrastructure. An approved disposal plan shall detail storage and removal methods and meet the requirements of Title 13 of the Sandy Municipal Code.

Utilities - Food carts that are fully contained; i.e., carts that provide their own water, power, and waste disposal, are permitted with no additional utility considerations beyond the permitting process and site plan approval described herein. Food carts that require a water source, power source, or waste disposal location are permitted only where the Director has approved site plans that show safe access and location of the aforementioned provisions. Such provisions may be subject to all applicable building permits and System Development Charge requirements.

This document provides a summary of the rules regarding setting up a food cart in the City of Sandy. For more details, please refer to adopted food cart standards contained in Chapter 17.74.90 of the Sandy Development Code available online at: www.cityofsandy.com.

For more information please contact the Development Services Department at 503-489-2160.