

Introduction

On December 10, 2024, the Fontana City Council approved Ordinance 1961, which regulates food trucks operating within the city. This brochure provides essential information for food truck operators looking to do business in Fontana, including permit requirements, operational guidelines, and application processes. Follow these guidelines to ensure your business complies with the city's regulations and operates smoothly. Whether you're a new or established food truck, this guide will help you navigate the requirements for a successful operation in Fontana.

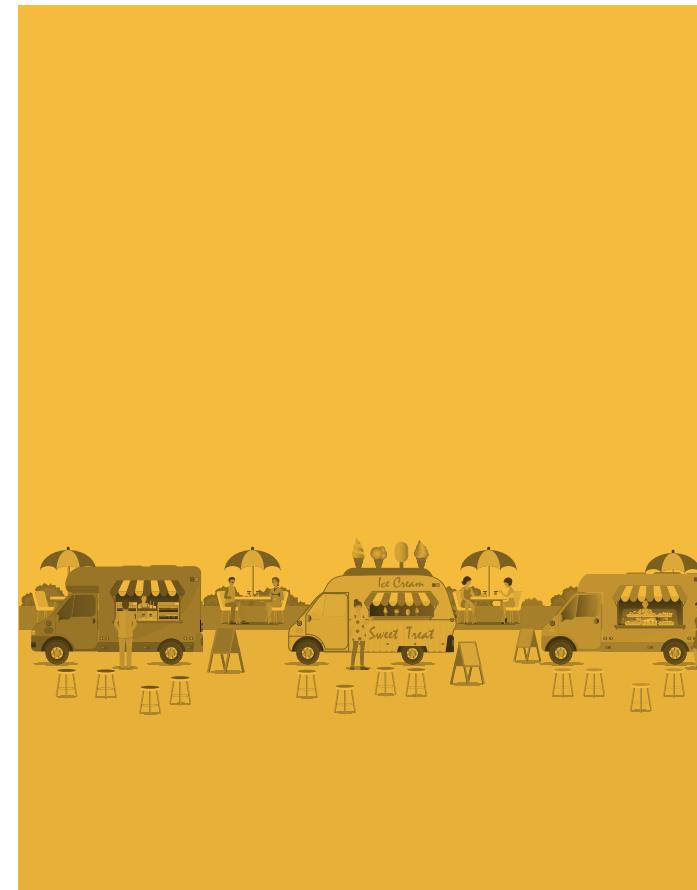


What is a Food Truck?

What is a Food Truck? A food truck is a motorized vehicle or trailer used to store and sell food. Food trucks may or may not include equipment for food preparation, but they must be licensed and operational.

Types of Food Trucks (According to San Bernardino Environmental Health Services):

- **Low-Risk Truck:** Prepackaged ice cream, uncut produce, prepackaged snacks/meals.
- **Medium-Risk Truck:** Shaved ice, coffee, soft serve ice cream.
- **High-Risk Truck:** Hamburgers, plated meals, tacos.



Interested in Food Truck Vending?

Contact the City's Planning Department for more information on operating a food truck:

Location: 8353 Sierra Avenue, Fontana

Hours: Monday – Thursday
8:00 AM – 5:00 PM

Phone: (909) 350-6718



FOOD TRUCK INFORMATION

OPEN FOR BUSINESS

City of Fontana Food Truck Rules and Requirements

Permit Requirement

Before you start operating in Fontana:

- **Food Truck Temporary Use Permit (TUP):** Required to operate within city limits.
- **City of Fontana Business License:** Must be obtained before starting.
- **San Bernardino County Health Permit:** Ensure you have approval from the Environmental Health Services (EHS). Visit EHS Website for more details.
- **Exemption:** Lunch trucks serving only employees at industrial sites or construction zones are exempt from the permit but must still have a business license and county health clearance.

Application Process

Submit your application **60 days** before your intended start date.

The permit is valid for **one year** and must be renewed **30 days** before expiration.

Required documents:

- Site plan
- Property owner affidavit
- Vehicle registration
- Health permit

Operational Guidelines

Location Restrictions:

- Only operate on industrial-zoned properties with proper parking and circulation.
- No parking on public streets, right-of-ways, or parks.
- Maintain **50 feet** from fire hydrants and avoid blocking driveways.

Operating Hours:

- 10:00 AM to 9:00 PM
- No overnight storage on public property.

Setup & Cleanliness:

- No tables, chairs, or amplified music.
- Provide a trash receptacle and maintain cleanliness at all times.
- No additional signage or allowing customers to order from their vehicles.

Enforcement & Penalties

Violations may result in **permit suspension** or **revocation**.

Operating without a permit could lead to immediate closure and penalties.

A revoked permit bars the vendor from reapplying for **two years**.

Submit Your Application

Submit your completed application and payment to the Planning Department for review and approval.



Steps to Follow for Food Truck Operations

1 Before You Apply

Consult with both the Planning and the Business License Department



2 Apply for the Food Truck TUP

Submit your application 60 days before the intended start date.

Include the following:

- **Detailed site plan.**
- **Notarized affidavit from the property owner.**
- **Vehicle registration.**
- **Business description.**
- **Health permit.**



3 Obtain a Business License

If there are any questions regarding this process, please email businesslicense@fontana.org or call (909) 350-7675.

