

For discussion on  
15 December 2015

## **Legislative Council Panel on Economic Development Introduction of Food Trucks to Hong Kong**

### **Purpose**

This paper aims to brief Members on the findings of the Government's study on food trucks and the details of the food truck pilot scheme.

### **Background**

2. Food Trucks is a new initiative<sup>1</sup> announced by the Financial Secretary in the 2015-16 Budget Speech. The Tourism Commission (TC) under the Commerce and Economic Development Bureau (CEDB) has been tasked to conduct a study and devise a proposal for introducing Food Trucks to Hong Kong.

### **TC's Study on Food Trucks**

3. The TC has conducted a study on the overseas experiences of food trucks operations in the following 11 cities by gathering information through CEDB's Economic and Trade Offices:

- the United States (US): New York City, Washington DC and San Francisco;
- Europe: Amsterdam, Brussels and London;
- Australia: Sydney; and
- Asia: Seoul, Singapore, Taipei and Tokyo.

4. Our study covers the types and basic installations of food trucks in these cities; their licensing requirements, the locations and proximity restrictions for food trucks operating in public places and streets; as well as the allocation mechanisms for food trucks operating in designated locations and their prescribed operating hours. Details of our findings are summarized at **Annex 1**.

<sup>1</sup> The Financial Secretary mentioned in paragraph 86 of the 2015-16 Budget that "Hong Kong has many locations suitable for alfresco dining where visitors can enjoy delicacies and Hong Kong's spectacular scenery at the same time. I have asked relevant departments to implement as early as possible the proposal to facilitate alfresco dining operation, and to consider introducing Food Trucks, which is popular abroad, to the mix of Hong Kong's existing food scene".

5. Common characteristics of the regulatory framework and the operations of the food truck business in these cities worthy for our reference are summarized below:

- food trucks is an economic activity of which the operator has to bear its profit and loss;
- food trucks are usually modified from trucks and have good design outlook. The interior of the trucks are installed with cooking equipment to facilitate on-site cooking of specialty gourmet food for selling;
- the majority of the above city governments have laid down regulations to regulate food trucks operations. In general, operators of food trucks need to apply for relevant licences from different departments before they can start business. When submitting applications for licence, operators have to provide business plans and drawings of the design of their food trucks, etc. for approval;
- all of these city governments attach great importance to the food safety of food trucks. They require the operators to observe the safety regulations governing the preparation and selling of food and impose certain requirements on the installations and hygienic conditions of the food trucks;
- individual city governments are particularly strict in setting the requirements on the processing and preparation of food on food trucks and require staff working on the trucks to undergo food safety training. In the US, Sydney and Singapore, back-up kitchen<sup>2</sup> is even a mandatory requirement;
- as regards operating locations, the city governments usually set out specific guidelines for food trucks operating in public spaces (e.g. a food truck should maintain certain distance from other restaurants) so as to ensure the food trucks operations are conducted in an orderly manner, without causing traffic congestion or undue impact on existing restaurants, etc.;
- some of the above city governments designate specific locations for the food trucks operation and draw up a roster for food trucks to operate at different designated locations on a rotation basis; and
- to help the promotion of food trucks, city governments or private organizations in most cities above publicize the operating locations, business hours, specialty gourmet food, etc. of food trucks to visitors and the locals through the internet.

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<sup>2</sup> Back-up kitchen is a licensed commercial kitchen for food truck operators to prepare, cook and store the food. The back-up kitchen is also used for the parking of the food truck, cleaning and storage of equipment and disposing sewerage. To ensure food safety, health departments of some cities make it a mandatory requirement for food trucks to engage a back-up kitchen.

6. In August 2015, the Secretary for Commerce and Economic Development (SCED) and the Commissioner for Tourism visited Sydney which has implemented a food truck pilot scheme and exchanged ideas with the city government officials and the food truck operators there on their experience in implementing the pilot scheme. In addition, SCED also examined the food trucks operation in San Francisco and noted its popularity and the business opportunities that food trucks might create.

## **The Proposed Food Trucks Pilot Scheme**

### **A. Objective and Positioning**

7. Food Trucks is a new concept to Hong Kong. In designing a suitable scheme for Hong Kong, we have engaged some experts who have knowledge and experience in food trucks operations, as well as representatives of the catering associations. After due considerations, we propose to take a step-by-step approach and take forward the initiative as a tourism project. To this end, we propose to launch a pilot scheme which will help test out the consumer market and enable us to gain experience in the regulation and operation of the food truck business in Hong Kong with a view to enhancing the scheme in future.

8. The food truck pilot scheme aims to add fun and vibrancy to Hong Kong's tourist attractions (including the Central and Tsim Sha Tsui waterfronts) by providing diverse, creative and high quality food options to tourists and the locals. It also aims to showcase the good standard of food hygiene and safety in Hong Kong. As a tourism initiative, the positioning of food trucks is to enhance and complement the existing food landscape in Hong Kong and to bring more specialty gourmet food to tourists and the locals. It is not intended to drive consumers away from existing restaurants.

9. We propose that a pilot scheme be launched for a period of two years starting from a designated commencement date. This will not only allow the operators to gain gradual return from their investment, but also let the Government have sufficient time to evaluate the effectiveness of this new initiative.

### **B. Licensing Requirements and Regulatory Framework**

10. Under our proposed pilot scheme, a food truck refers to a vehicle equipped with a suitably fitted out food preparation compartment and obtains a Food Factory Licence (FFL) issued by the Food and Environmental Hygiene Department (FEHD). The vehicle has to be classified as a special purpose vehicle (SPV), with body type classified as "food processor" by the Transport

Department (TD). In consultation with the Food and Health Bureau, FEHD, TD, Electrical and Mechanical Services Department, Fire Services Department and Environmental Protection Department (EPD), the TC has worked out the following licensing requirements and regulatory framework for the pilot scheme:

### Food Business Licence and Hygiene Requirements

11. In Hong Kong, there is at present no food business legislation designed for food trucks operation. To cater for the implementation of the pilot scheme, we consider that among the existing food business licences, the FFL issued under the Food Business Regulation (Cap 132X) can temporarily be used as the licence for food trucks operating under the pilot scheme. With this licence, the operators can prepare and cook food on vehicles at locations designated by the TC and sell take-away food. In the long run, if there is a continued need to take forward the food truck initiative as a tourism initiative, a dedicated piece of legislation would be necessary.

12. Key hygiene requirements for food trucks are highlighted as follows –

- **Type of food:** in principle, the type of food to be sold is subject to similar restrictions as other food business licences. Food trucks have to comply with the relevant licensing requirements as imposed by FEHD, including a suitably fitted out food preparation compartment in the vehicle.
- **Cooking process:** operators will be allowed to cook raw food in the truck if requirements on food safety and hygiene are met. They should train up their staff or appoint persons possessing the relevant qualifications as Hygiene Managers or Hygiene Supervisors of the food trucks.
- **Restricted food:** where there is sale of restricted foods such as sushi, sashimi, milk, frozen confections, non-bottled drinks, etc., additional licensing requirements such as dust proof showcase for storage and display of ready-to-eat food, food from licensed food factories or other approved sources, thermometers for recording storage temperature, etc. would be imposed.
- **Back-up kitchen:** food preparation activities must be conducted in licensed food factories, including the food truck itself. A back-up kitchen would not be a must if all steps of the food preparation process could be performed in the truck. However, preparing food at home or any other unlicensed premises will be strictly prohibited.

- **Source of food:** irrespective of whether there is a back-up kitchen, the food prepared or sold in the food truck should be obtained from licensed food factories or other approved sources.
- **Disposal of waste:** solid and liquid waste from food trucks must be disposed of at approved points (such as refuse at a back up food factory and waste water at a licensed facility connected to a government sewer) according to existing legislation.
- **Inspection/enforcement:** food trucks will be subject to regular/surprise inspections of the FEHD to ensure compliance with the licensing requirements/conditions, food safety and hygiene standards prescribed under the law. Operators who are found breaching the law or licensing requirements/conditions will be subject to prosecution or warning as appropriate. Repeated offenders, apart from punishment by the court, may also have their licences suspended or cancelled under the Demerit Points System or Warning Letter System administered by the FEHD.

13. Sale of liquor<sup>3</sup> and tobacco by food trucks will not be allowed during the pilot scheme.

#### Cooking Fuel

14. Both electricity and liquefied petroleum gas (LPG) may be used as cooking fuel in food trucks. If LPG is used for naked flame cooking on food trucks, the LPG installations should comply with the Gas Safety Ordinance (Cap 51). We will remind food truck operators of the current provisions, including that a vehicle carrying LPG cylinders cannot enter tunnels, in the invitation for application document. Besides, operators are not allowed to use solid fuels (such as charcoal) for cooking on food trucks due to fire safety concerns.

#### Electricity

15. On electricity supply, to improve air quality and project a green city image for Hong Kong, EPD is of the view that food truck operators should not rely on generators for electricity generation. In this regard, the relevant management authorities of the identified food truck venues have agreed in principle to provide grid power for use by food trucks under the pilot scheme.

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<sup>3</sup> The Liquor Licensing Board only regulates the sale of liquor at premises for consumption on the premises only. The prohibition of sale of liquor at a food truck would be imposed through TC's agreement with the selected participants.

## Fire Safety

16. Operators are required to ensure fire safety of their food trucks by observing relevant safety guidelines and providing necessary fire safety facilities (e.g. fire extinguisher and automatic fire suppression / extinguishing system on the trucks, depending on the type of cooking fuel used).

## Vehicle Registration and Licensing

17. Vans, light goods vehicles or medium goods vehicles may all be converted to food trucks. However, trailers or push carts will not be allowed under the pilot scheme.

18. The procedures for registration of a food truck, vehicle licensing and obtaining relevant driving licence are the same as other vehicles. A food truck will be classified as a special purpose vehicle (SPV), with body type “food processor”. Approval of the drawings, followed by an examination of the vehicle will be required. To reduce air pollution, food trucks should meet the prevailing emission standard of goods vehicles (currently Euro V level or equivalent) and smoke emission requirements under the Air Pollution Control (Vehicle Design Standards) (Emission) Regulations (Cap 311J). Also, the driver of a food truck should hold the relevant driving licence.

## Overnight Parking of Vehicles

19. Operators may require back-up service for overnight parking and waste disposal for their food trucks after business every day. While parking overnight, they may also require power supply to keep the refrigerators running. Considering that some operators, particularly those individuals or small business operators, may need such supporting facilities, the Government is now exploring with the operator of the Kai Tak Cruise Terminal the feasibility of using the existing car parking spaces at the Terminal for overnight parking of food trucks as well as the related operational arrangements, including the number of spaces to be provided, supporting facilities (e.g. electricity supply) as well as the charging mechanism.

20. Details about the requirements mentioned above will be listed in the invitation for application document to be issued so that interested operators can make an overall assessment of whether to take part in the pilot scheme or not.

## **C. Operating Locations**

21. Since the urban area of Hong Kong is already saturated with traffic, it would not be desirable from the traffic management and road safety angles to

allow food trucks to park and operate on public roads. Moreover, as many locations in Hong Kong have already got food establishments, to avoid unnecessary competition, neither would it be desirable to introduce food trucks there. The TC has, in consultation with tourist attractions and relevant departments, identified six locations as possible sites for the pilot scheme. In identifying the locations, the TC has taken into account the objective and positioning of the pilot scheme; the specific environment of Hong Kong; as well as the fact that food trucks, being an economic activity, require adequate flow of people in the operating locations to ensure business opportunities. The proposed operating locations are:

- Golden Bauhinia Square;
- Tsim Sha Tsui Salisbury Garden (now under renovation, expected to be reopened in the first half of 2017, subject to the progress of works);
- Tsim Sha Tsui Art Square (the open space outside the Museum of Art);
- the New Central Harbourfront;
- Ocean Park (area outside the theme park); and
- Hong Kong Disneyland (area outside the theme park).

22. The TC has obtained in-principle agreement from the owners/management authorities of the above venues to provide two pitches at each location for the pilot scheme. In other words, there will tentatively be about 12 pitches.

23. During the trial period, food trucks will operate at these locations on a rotation basis. To achieve this, TC will work out a pre-determined rotation schedule with the owners/management authorities of the above venues before the commencement of the pilot scheme. As discussed with the owners/management authorities and stakeholders, it is suggested that food trucks (say, two trucks as a group) will move from one location to another at regular interval (say every two to three months). This will allow the venues to test out the popularity of different food trucks while at the same time provide opportunities for every food truck to trade at every location.

24. Food Trucks is a kind of business operation. To recover the cost of provision of the pitches, electricity, cleansing and management service, etc., the owners/management authorities of the venues will collect fees from the food truck operators. We will discuss with the owners/management authorities the suitable arrangements. The initial idea is to charge a fixed percentage of the food trucks' monthly gross turnover or a minimum service charge as agreed by the venue owners/management authorities, whichever is the higher.

25. We will continue to liaise with the owners/management authorities of the above venues to work out the detailed requirements for food trucks operation. The food truck operators will have to sign agreements with the venue owners/management authorities before starting their business.

26. On the other hand, overseas experience suggests that food trucks are popular in providing food and beverage services at events. Notwithstanding this, given that visitors and the public are expecting to taste the gourmet food of food trucks at the above-mentioned venues, we propose that during the pilot scheme food trucks will only be allowed to leave the designated locations and operate at the tourism mega events or large scale activities as designated by the TC.

#### **D. Application and Selection Procedure**

27. The TC will invite open applications from the public (including individuals and companies) to take part in the pilot scheme in around March 2016 by submitting proposals.

28. To encourage and assist start-up entrepreneurs, we have worked out with the Hong Kong Mortgage Corporation Limited (HKMC) that food truck applicants, where needed, may apply for a loan (up to \$300,000) under the existing Microfinance Scheme. The HKMC will also provide support services including mentorship and entrepreneurial training for the applicants.

29. Each application will undergo careful scrutiny. The selection process will be divided into two stages. The first stage will be the assessment of the food truck proposals from applicants. The second stage will be a cook-off challenge. A selection panel comprising representatives from the relevant government departments and venues, food critics, etc., will be set up to select the suitable food trucks to participate in the pilot scheme so as to ensure diverse, creative and high quality food offers would be provided to tourists and the public.

#### **Assessment of Proposals (First Stage)**

30. To ensure business viability and encourage innovation, proposals must provide the following information for the selection panel to shortlist suitable applicants –

- a business plan (e.g. operating plan) and a financial plan (e.g. operating budget);
- a clear description of the cuisine, food menu as well as the preparation and cooking procedures, demonstrating that the food,



including its quality, to be offered has its creativity / distinctiveness from that being currently offered by other food establishments or chain restaurants; and

- the food truck concept design together with draft drawings, the interior design of which should be in compliance with the food safety and hygiene requirements set out in the invitation for application document.

### **Cook-off Challenge (Second Stage)**

31. Only applicants shortlisted in the first stage will be invited to enter the second stage of the selection process, i.e. the cook-off challenge. The panel will select successful applicants to participate in the pilot scheme after the tasting session.

32. We will establish a dedicated office under the TC to coordinate the implementation of the pilot scheme and related matters, providing one-stop service. Successful participants who are selected to take part in the pilot scheme will be invited to submit formal licence applications (including a detailed layout plan of their trucks) through the TC to FEHD and TD. After obtaining the approval-in-principle for their licence applications, they may proceed to procure or modify their food trucks. Selected participants have to comply with all the licensing requirements, acquire all required licences and approvals, and sign necessary agreements with venue owners/management authorities before they can commence operation.

33. A flowchart of the application process for the pilot scheme is at **Annex 2**.

34. The dedicated office to be set up by the TC will develop a mobile application and a website dedicated for the pilot scheme so that operators can disseminate information and promote their food offers to the public. Tourists and the public can download the mobile application so as to trace the operating locations of the food trucks.

### **Evaluation of Pilot Scheme**

35. The TC will evaluate the effectiveness of the pilot scheme in various ways e.g. how well the objective of the scheme is met, whether the licensing requirements are adequate, the degree to which the licensing requirements are met, effects on the surrounding area, to what extent the scheme has broaden the choice of food for consumers, whether food trucks can bring profit to the operators, etc.

36. We will prepare the final evaluation report and recommend the way forward for the food truck scheme. We may, in the course of the pilot scheme, modify the scheme in the light of the interim evaluation. The evaluation will also cover areas for enhancement of the food truck scheme and the need for dedicated legislation for food trucks operations in Hong Kong in the long run.

### **Advice Sought**

37. Members are invited to note the proposal on the food truck pilot scheme.

**Tourism Commission  
Commerce and Economic Development Bureau  
December 2015**

Table 1.1 Types and Basic Installations of Food Trucks

City	Common types of vehicle	Basic specification of vehicle	Electricity / cooking fuel for operation	Basic equipment required						
				Potable Water Tank	Waste Water Tank	Sink	Ventilation	Cold Storage	Hot Storage	Thermometers
Sydney	Vans or trucks	Maximum 11m (H) x 2.5m (W)	<ul style="list-style-type: none"> <li>- Generator to provide electricity for cooking and other appliances</li> <li>- LPG <sup>Note 1</sup> may be used as cooking fuel</li> </ul>	✓	✓ (at least 50L)	✓	✓ (mechanical ventilator)	✓ < 5 °C	✓ > 60 °C	✓ (accurate to +/- 1°C)
New York City	Vans or trucks	For non-truck units, mobile food vending unit should not exceed 3m (L) and 1.5m (W)	<ul style="list-style-type: none"> <li>- Generator to provide electricity for cooking and other appliances</li> <li>- LPG may be used as cooking fuel</li> </ul>	✓ (at least 40 gallons)	✓ (at least 15% > potable water tank)	✓	✓ (mechanical ventilator)	✓ < 5 °C	✓ > 60 °C	✓ (accurate to +/- 1°C)
San Francisco	Vans or trucks	<ul style="list-style-type: none"> <li>- Surface materials should be smooth, durable, washable allowing frequent cleaning</li> <li>- Interior at least 1.9m (H) and 0.8m (W)</li> </ul>	<ul style="list-style-type: none"> <li>- Generator to provide electricity for cooking and other appliances</li> <li>- LPG may be used as cooking fuel</li> </ul>	✓	✓ (at least 50% > potable water tanks or at least 7.5 gallons)	✓	✓ (mechanical ventilator)	✓ Food should be stored in mechanical refrigeration unit or compartments meeting approved standard		✗

City	Common types of vehicle	Basic specification of vehicle	Electricity / cooking fuel for operation	Basic equipment required						
				Potable Water Tank	Waste Water Tank	Sink	Ventilation	Cold Storage	Hot Storage	Thermometers
Washington, DC	Vans or trucks	Maximum 5.6m (L) x 3.2m (H) x 2.4m (W)	<ul style="list-style-type: none"> <li>- Generator to provide electricity for cooking and other appliances</li> <li>- LPG may be used as cooking fuel</li> </ul>	✓ (at least 38 gallons)	✓ (at least 15% > potable water tank)	✓	✓	✓ < 5 °C	✓ > 60 °C	✗
Amsterdam	Vans or trucks	Maximum operation area: 20m <sup>2</sup>	<ul style="list-style-type: none"> <li>- Generator to provide electricity for cooking and other appliances</li> <li>- LPG may be used as cooking fuel</li> </ul>	✓	✓	✓	✓ (natural or mechanical)	✓ Prepared food (< 7°C), poultry (< 4°C), frozen food (< -18 °C)	✓ > 60 °C	✓
Brussels	Generally vans but also old fire engines, trailers or tricycles	No specific requirement	<ul style="list-style-type: none"> <li>- At markets, food trucks can connect to the grid electricity <sup>Note 2</sup> and pay for the consumption</li> <li>- Generally generator to provide electricity for cooking and other appliances in other places</li> </ul>	✓	✓	✓	✓	✓ Depends on food types	✓ > 60 °C	✓ (accurate to +/- 1°C)

City	Common types of vehicle	Basic specification of vehicle	Electricity / cooking fuel for operation	Basic equipment required						
				Potable Water Tank	Waste Water Tank	Sink	Ventilation	Cold Storage	Hot Storage	Thermometers
London	Vans, lorries, trailers, tuk-tuks, military vehicles, bikes or motorcycles	Maximum 12m (L) x 2.55m (W)	<ul style="list-style-type: none"> <li>- Electricity is supplied either by site owner or generator</li> <li>- LPG may be used as cooking fuel</li> </ul>	✓	✓	✓	✓	✓ < 8 °C	✓ > 63 °C	✓
Seoul	<ul style="list-style-type: none"> <li>- Light or medium trucks</li> <li>- Vans, trailers and motorcycle are restricted</li> </ul>	<ul style="list-style-type: none"> <li>- Food preparation area should be separated from driver compartment with minimum area of 0.5m<sup>2</sup></li> <li>- Height over 1.5m or 1.2m for light truck</li> </ul>	<ul style="list-style-type: none"> <li>- Mostly generator to provide electricity for cooking and other appliances</li> <li>- LPG may be used as cooking fuel</li> </ul>	✓	Not specified	✓	✓	✓	✓	✗
Singapore	Trucks	No specific requirement	<ul style="list-style-type: none"> <li>- Generator to provide electricity for cooking and other appliances</li> <li>- LPG may be used as cooking fuel</li> </ul>	✓	✓ (1.5 times of potable water tank)	✓	✓	✓	✓ > 60 °C	✓

City	Common types of vehicle	Basic specification of vehicle	Electricity / cooking fuel for operation	Basic equipment required						
				Potable Water Tank	Waste Water Tank	Sink	Ventilation	Cold Storage	Hot Storage	Thermometers
Taipei	Volkswagen T1 vans (Pun Car, 胖卡)	No specific requirement	- Some venues provide grid electricity - Portable generator is not preferred - LPG is the most common cooking fuel	Information not available as Taipei has not established any dedicated regulatory framework for food truck operations						
Tokyo	Vans or small trucks	No specific requirement	- Generator to provide electricity for cooking and other appliances - LPG may be used as cooking fuel	✓ (at least 40L)	✓ (at least of same capacity as potable water tank)	✓	✓	✓	Not specified	✓

Note 1: LPG stands for liquefied petroleum gas or liquid petroleum gas.

Note 2: Grid electricity is the power grid which is installed in the venue. Operators are required to pay the electricity consumption to the venue owner.

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Table 1.2 Licensing Requirements

City	Major licence(s) required to operate a food truck	Licence fee (HK dollar <sup>Note1</sup> )	Validity period	Required documents / approval	Requirements relating to food safety, hygiene (such as backup kitchen), fire safety, etc.
Sydney	<p>Operators are required to apply for a mobile food vending approval issued by the City of Sydney which is categorized into the following four types:</p> <p>(i) Food Truck Premium 1 – for on-street vending and at designated high and low demand sites.</p> <p>(ii) Food Truck Premium 2 – for on-street vending and at designated low demand sites.</p> <p>(iii) Standard Food Truck – for on-street vending.</p> <p>(iv) Food Van Permit – for food vans selling simple food and drink on-street that do not require a kitchen.</p>	<p>Application fee: \$3,500 (food van permit exempted)</p> <p>\$94,900 per annum</p> <p>\$51,200 per annum</p> <p>\$19,900 per annum</p> <p>\$2,400 per annum</p>	1 year	<p>Operators are required to:</p> <p>(a) provide concept design approval of the vehicle from the Food Truck Design Panel, a plan detailing how food safety and other operational issues will be managed, insurance, sample menu and outline of the proposed cuisine or theme of the food truck for applying the mobile food vending approval; and</p> <p>(b) apply vehicle registration from Roads and Maritime Service.</p>	<ul style="list-style-type: none"> <li>• Operators are required to:               <ol style="list-style-type: none"> <li>(a) obtain Trade Wastewater Permit from Sydney Water for disposal of waste water to sewer;</li> <li>(b) obtain a satisfactory health inspection report for the facility of vehicle or backup kitchen; and</li> <li>(c) arrange all staff to complete food safety training</li> </ol> </li> <li>• One Food Safety Supervisor needs to be on site in each food truck/van which processes and sells food. A copy of Certificate must be kept in the vehicle.</li> <li>• Operators are required to comply with the provisions of the NSW Food Act 2003, Food Regulation 2010 and Food Standards Code.</li> </ul>

City	Major licence(s) required to operate a food truck	Licence fee (HK dollar <sup>Note1</sup> )	Validity period	Required documents / approval	Requirements relating to food safety, hygiene (such as backup kitchen), fire safety, etc.
New York City	Operators are required to apply for: (a) Mobile Food Vending Licence issued by Department of Health and Mental Hygiene (DOHMH) for an individual to prepare and/or sell food from a permitted food truck; and	\$400	2 years	Operators are required to obtain a business certificate filed with the relevant local authority.	Operators are required to complete the Food Protection Course and obtain the Food Protection Certificate.
	(b) Mobile Food Vending Unit Permit issued by DOHMH for a food truck to operate in public space. There is a cap on the number of Mobile Food Vending Unit Permit.	\$1,500	2 years	Operators are required to: (a) obtain Mobile Food Vending Licence before application; (b) obtain in-principle approval for the design of vehicle; and (c) pass vehicle inspection conducted by the authority.	Operators are required to provide a documentary proof of engagement with a backup kitchen (except prepackaged food).



City	Major licence(s) required to operate a food truck	Licence fee (HK dollar <sup>Note1</sup> )	Validity period	Required documents / approval	Requirements relating to food safety, hygiene (such as backup kitchen), fire safety, etc.
San Francisco	Operators are required to apply for: (a) Mobile Food Facility Permit issued by Department of Public Health for an individual to operate a food truck; and	<u>Plan check fee:</u> \$2,300 – \$5,400 <u>Annual licence fee:</u> \$1,500 – \$6,200 (depends on vehicle classification)	1 year	Operators are required to: (a) provide a list of food sold, drawing of vehicle, proof of worker's compensation insurance, written operational procedures, etc.; (b) obtain Business Registration Certificate; and (c) obtain seller's permit for selling taxable goods.	Operators are required to obtain: (a) a documentary proof of engagement with a backup kitchen and restroom; (b) Food Safety Certification for operator (or a designated employee) and Food Handler Card for all employees; and (c) a permit issued by the Fire Department.
	(b)(i) <u>Operate at public property:</u> Mobile Food Facility Permit issued by Department of Public Works to a food truck; or	<u>Single location</u> - Processing fee: \$1,000 - Notification fee: \$1,700 - Inspection fee: \$3,200 <u>Additional location:</u> - Notification fee: \$1,600 - Inspection fee: 1 <sup>st</sup> : \$3,200, each additional: \$1,600	1 year	Operators are required to: (a) choose a trading location in public place; (b) provide a diagram showing the trading location; and (c) make public notification (and public hearing may be required if there is any objection on the location).	-
	(b)(ii) <u>Operate at private place:</u> Private property owner to apply for a Temporary Use Authorisation issued by the Planning Department.	\$3,500 as an initial fee		The landlord may apply for approval of the site as a permanent or temporary place for the operation of food truck.	-

City	Major licence(s) required to operate a food truck	Licence fee (HK dollar <sup>Note1</sup> )	Validity period	Required documents / approval	Requirements relating to food safety, hygiene (such as backup kitchen), fire safety, etc.
Washington, DC	Operators are required to apply for: (a) Class A Vending Business Licence issued by the Department of Consumer of Regulatory Affairs (DCRA) for an individual to sell food; and	\$3,700	2 years	Operators are required to: (a) build the truck after passing the plan review, including equipment and food menu, conducted by the Department of Health (DOH) and obtain approval for the truck; (b) provide a registered tax number; (c) obtain a Clean Hands Certification from the Office of Tax and Revenue; and (d) pass the vehicle inspection by the DCRA.	Operators are required to: (a) provide a documentary proof of engagement with a backup kitchen; (b) obtain a Health Inspection Certificate issued by DOH. (c) obtain Certified Food Protection Manager Identification from DOH; and (d) obtain Propane Operation Permit if necessary.
	(b) Mobile Roadway Vending (MRV) Site Permit issued by DCRA for a food truck to operate in public places. Food truck with MRV site permit can operate at locations designated by the Government (allocating locations by monthly lottery) or any legal parking spot outside the designated MRV zone.	\$4,600 per permit ● Application fee for monthly lottery: \$200 per vehicle; ● Monthly permit fee for MRV location: \$1,200 per vehicle	2 years	Submit with Vending Business Licence.	-

City	Major licence(s) required to operate a food truck	Licence fee (HK dollar <sup>Note1</sup> )	Validity period	Required documents / approval	Requirements relating to food safety, hygiene (such as backup kitchen), fire safety, etc.
Amsterdam	<p>The Government launched a pilot scheme for food trucks in February 2015. The top 50 initiatives with the highest scores will be selected to participate in the pilot scheme.</p> <p>Selected operators are then required to apply for a Food Truck Pitch Licence issued by the Market Office for operating at the 28 locations designated by the government. The licence is categorized into three types:</p> <p>(i) individual permit;</p> <p>(ii) permit for collaborative venture of individual entrepreneurs;</p> <p>(iii) permit for one business for the operation of two or maximum three food trucks.</p>	<p>\$1,300</p> <p>Selected operators are required to pay a legal charge in addition to the licence fee of which the amount is not yet confirmed.</p>	2 years	<p>Operators are required to:</p> <p>(a) register with the Dutch Chamber of Commerce;</p> <p>(b) provide Vehicle Registration Certificate issued by RDW (the vehicle registration authority in the Netherlands) which contains both vehicle data and owner data; and</p> <p>(c) obtain periodic technical inspection approval issued by RDW.</p>	<ul style="list-style-type: none"> <li>• Operators are required to observe the Aid on Food Safety for Itinerant Trade.</li> <li>• It is not required to have a backup kitchen for food preparation or storage. Yet, the Food and Consumption Product Safety Authority will carry out surprise inspections to monitor food hygiene and safety.</li> </ul>

City	Major licence(s) required to operate a food truck	Licence fee (HK dollar <sup>Note1</sup> )	Validity period	Required documents / approval	Requirements relating to food safety, hygiene (such as backup kitchen), fire safety, etc.
Brussels	Operators are required to obtain a Certificate of Itinerant Seller (business authorisation) issued by the Belgian Counter for Enterprises to conduct itinerant trade. The authorisation is non-transferrable and lasts for the entire duration of the operation.	Information not available	Permanent	Employee authorisation (type A) issued by the Belgian Counter for Enterprises is required for the employee of the food truck business. This authorization, which is transferable, is linked to the business authorisation with the same validity period as the business authorization.	<ul style="list-style-type: none"> <li>• Operators are required to obtain an authorisation (for food safety) from the Federal Agency for Food Safety which will carry out inspection of food truck for food safety purpose.</li> <li>• It is not required to have a backup kitchen for food preparation or storage. Yet, all food business is required to set up a HACCP test (Hazard Analysis - Critical Control Point) which is a self-checking mechanism for operators to verify whether they comply with food safety and hygiene requirements.</li> </ul>

City	Major licence(s) required to operate a food truck	Licence fee (HK dollar <sup>Note1</sup> )	Validity period	Required documents / approval	Requirements relating to food safety, hygiene (such as backup kitchen), fire safety, etc.
London	There is no permit system for the operator or the vehicle in the UK. It is the place of trade which is licensed. A trading spot is licensed to an individual operator, namely Street Trading Licence, for operating the food truck within a time period.	Information is not available.		<p>(a) Operators are required to apply for a vehicle licence.</p> <p>(b) Conditions of the Street Trading Licence includes vehicle details, food types allowed, times and days of trade, hygiene training of staff, insurance, food hygiene management system, food safety risk assessment, waste management, local authority registration on environmental health, etc.</p>	<ul style="list-style-type: none"> <li>• Operators are required to apply for a Food Licence issued by the local environmental health office which specifies the type of food allowed to be sold. A food hygiene rating will be given after a full inspection of the trading unit, assessment on the competency and compliance of the operator and their legal compliance.</li> <li>• Backup kitchen is not a must but many operators have a separate kitchen for food preparation.</li> </ul>

City	Major licence(s) required to operate a food truck	Licence fee (HK dollar <sup>Note1</sup> )	Validity period	Required documents / approval	Requirements relating to food safety, hygiene (such as backup kitchen), fire safety, etc.
Seoul	Since the legislative amendments in late 2014, operators selected by the local government or venue management through a bidding process are required to apply for a Food Truck Permit for operating at the approved locations.	Information is not available	Based on contract	<p>Operators are required to obtain:</p> <p>(a) Business Registration Certificate from the local government authorities;</p> <p>(b) Vehicle Reconfiguration Permit from the Korea Transportation Safety Authority; and</p> <p>(c) Food Truck Inspection Certificate from the Korea Transportation Safety Authority and Korea Gas Safety Authority.</p>	<ul style="list-style-type: none"> <li>• Operators are required to obtain: <ul style="list-style-type: none"> <li>(a) Food Truck LPG Equipment Permit from the Korea Gas Safety Authority;</li> <li>(b) Safety Facility Certificate from the local fire department; and</li> <li>(c) Certificate on food hygiene and medical examination of food truck operators and employees from the local government authority.</li> </ul> </li> <li>• It is not required to have a backup kitchen for food preparation or storage. Yet, operators should observe the Food Sanitation Act and its Enforcement Regulations for safe and hygienic on food preparation and storage.</li> </ul>

City	Major licence(s) required to operate a food truck	Licence fee (HK dollar <sup>Note1</sup> )	Validity period	Required documents / approval	Requirements relating to food safety, hygiene (such as backup kitchen), fire safety, etc.
Singapore	Operators are required to obtain a Mobile Food Wagon Licence (vehicle-specified) issued by National Environment Agency (NEA) for operating the food truck.	\$700 per year	1 year	<p>Operators are required to:</p> <p>(a) provide specification and layout plan, including details of equipment, wastewater, freshwater tank, washing and other facilities provided to NEA for obtaining in-principle approval;</p> <p>(b) obtain approval for vehicle from the Land Transport Authority; and</p> <p>(c) obtain approval for operation location from the Urban Redevelopment Authority / private landlord.</p>	<ul style="list-style-type: none"> <li>• Operators are required to obtain: <ul style="list-style-type: none"> <li>(a) a documentary proof of engagement with a backup kitchen;</li> <li>(b) approval from the Public Utilities Board for handling of water and sewerage;</li> <li>(c) approval from the Civil Defence Force for the use of LPG cylinders in vehicles; and</li> <li>(d) Workforce Skills Qualifications for food handler from the Workforce Development Agency.</li> </ul> </li> <li>• Requirements for food safety and hygiene are set out in the conditions of the mobile food wagon licence.</li> </ul>

City	Major licence(s) required to operate a food truck	Licence fee (HK dollar <sup>Note1</sup> )	Validity period	Required documents / approval	Requirements relating to food safety, hygiene (such as backup kitchen), fire safety, etc.
Taipei	There is no dedicated permit for food truck.	NA	NA	Operators are required to obtain: (a) vehicle licence from 交通部; (b) business registration from 經濟部 / 直轄市政府.	There is no specific provision for food safety and hygiene of food trucks. In case of operation in a venue, the venue owner will set out food safety and other hygiene requirements in the agreement for compliance of the operator.
Tokyo	Operators are required to apply for a Food Truck Business Permit issued by the Bureau of Social Welfare and Public Health of the Tokyo Metropolitan Government for running a food truck.	\$700 – \$1,100 depends on types of food sold	5 years	Operators are required to: (a) obtain a Special Purpose Motor Vehicle Licence from the Ministry of Land, Infrastructure, Transport and Tourism (MLIT); and (b) pass the vehicle inspection conducted by the MLIT.	<ul style="list-style-type: none"> <li>• Operators are required to obtain a Certificate from the Food Sanitation Supervisor to confirm that the vehicle comply with the standards of the Government.</li> <li>• Only simple steps like subdivision, arranging and heating of small serving size can be done inside the vehicle. If there is a separate kitchen for preparation, a business permit has to be applied separately.</li> </ul>

Note 1: Exchange rates based on The Treasury's "TAB Currency Exchange Rates" on 1 June 2015 (round up to the nearest hundred).

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**Table 1.3 Locations and Proximity Restrictions for Food Truck Operation in Public Places and Streets**

City	Details on Locations and Proximity Restrictions
Sydney	<ul style="list-style-type: none"> <li>● Food trucks are restricted from operating within 164 feet of a restaurant or takeaway shop that serves the same or similar cuisine.</li> <li>● The Government has designated 17 off-street locations in parks, malls and squares in the Central Sydney for operators with Food Truck Premium 1 or 2 Permits to operate. Operators are also allowed to operate on all city-owned streets in general parking lots, except the Kings Cross area and any roads and streets governed by the Roads and Maritime Service.</li> </ul>
New York City	<ul style="list-style-type: none"> <li>● Food trucks are restricted from operating at: <ul style="list-style-type: none"> <li>➤ any place in a park or any street adjacent to a park</li> <li>➤ metered parking space</li> </ul> </li> <li>● Food trucks are required to maintain a minimum clearance of: <ul style="list-style-type: none"> <li>➤ 10 feet from a subway entrance</li> <li>➤ 10 feet from a pedestrian crossing</li> <li>➤ 20 feet from a store entrance</li> <li>➤ 20 feet from another street vendor</li> <li>➤ 25 feet from the corner of curb</li> <li>➤ 200 feet from a school</li> <li>➤ 500 feet from a public market</li> </ul> </li> <li>● Food trucks are allowed to operate on public streets except the specified commercial areas all-year-round.</li> </ul>

City	Details on Locations and Proximity Restrictions
San Francisco	<ul style="list-style-type: none"> <li>● Food trucks are restricted from operating at any residential district. Besides, food trucks are required to maintain a minimum clearance of: <ul style="list-style-type: none"> <li>➤ 75 feet from an existing restaurant primary entrance</li> <li>➤ 8 feet from a street artist</li> <li>➤ 5 feet from a curb return</li> <li>➤ 6 feet path of travel</li> <li>➤ 6 feet from a street furniture</li> <li>➤ 7 feet from a fire hydrant</li> <li>➤ 8 feet from a bus zone</li> <li>➤ at least 500 feet from a school</li> </ul> </li> <li>● If a food truck will operate in a fixed location for over an hour, there should be restroom facilities within 200 feet of the food truck.</li> <li>● Operators choose the location(s) and seek approval from the Department of Public Works for operating on public right-of-way. Application includes going through a procedure that includes public notice (and public hearing if there is an objection). Food trucks shall operate on the street in a legal park space.</li> <li>● Food trucks are limited to serving one location no more than three days per week.</li> </ul>

City	Details on Locations and Proximity Restrictions
Washington, DC	<ul style="list-style-type: none"> <li>● For Food trucks operate outside the designated MRV zone, they are not allowed to park and vend: <ul style="list-style-type: none"> <li>➤ within areas under the exclusive jurisdiction of the United States Park Police, the United States Capitol Police, or any other agency of the United States government</li> <li>➤ within a designated loading zone, entrance zone, parking space designated for diplomatic parking, valet parking, or other curbside zone restricted for certain vehicles or uses</li> <li>➤ where the adjacent unobstructed sidewalk is less than 1.8m wide</li> <li>➤ along the length of a Metrobus Stop Zone, a commuter bus zone, an intercity bus zone, or other curbside zone specifically designated and demarcated as being for transit use</li> <li>➤ within 40 feet of the driveway entrance to a police or fire station, or within 6.1m of any other driveway</li> <li>➤ within 20 feet of an alley</li> <li>➤ within 40 feet of any crosswalk</li> <li>➤ within 10 feet of a fire hydrant</li> <li>➤ within 5 feet of a fire control room</li> <li>➤ at any location that is not a legal parking space</li> <li>➤ at any location that is adjacent to a duly permitted sidewalk café</li> <li>➤ within a zone designated for Stationary Roadway Vendors</li> </ul> </li> <li>● The authority also took the above restrictions into account when establishing designated MRV locations.</li> <li>● Food trucks can either operate at designated locations (about 100 sites in the central business district) by the Government by participating in a monthly lottery or operate at any legal parking space outside the designated MRV zone and pay the meter.</li> </ul>

City	Details on Locations and Proximity Restrictions
Amsterdam	<ul style="list-style-type: none"> <li>● The District Committees designated food truck locations through an evaluation as to whether the presence of food trucks would bring an additional burden to the public spaces in the district. Factors taken into account were road safety, possible nuisance or disruption in the surrounding environment and the current quantity of food offered in the vicinity.</li> <li>● 50 selected operators of the pilot scheme can operate in 24 locations in different districts in Amsterdam as chosen by the local District Committees.</li> </ul>
Brussels	<ul style="list-style-type: none"> <li>● Locations chosen for the “Food Truck Roadmap” Scheme are considered on the basis of the regulations on land-use and urban planning, security and public safety, diversity of offerings and of non-competition with existing brick-and-mortar shops. Applicants are not allowed to propose locations, and have to stay within the framework of the municipal regulations.</li> <li>● Food trucks are not allowed to operate in other places, except for designated public places and private premises.</li> </ul>
London	<ul style="list-style-type: none"> <li>● General considerations on food truck locations in London include local availability, regeneration of the area, time of trading, i.e. day or night, traffic, noise, smells and odours, residential developments, toilet, waste and drainage facilities, alcohol licensing, competition from other traders or markets, environmental issues and conservation issues. Local consultation generally happens if it is likely to impact on local business or the environment. Also, operations of food truck are not allowed to obstruct a public footpath.</li> <li>● In London, there are designated areas, such as markets, areas awaiting redevelopment, night time city centre car parks, public squares but usually not on main roads.</li> </ul>

City	Details on Locations and Proximity Restrictions
Seoul	<ul style="list-style-type: none"> <li>● General criteria for local government and respective venue management to designate operation locations include: <ul style="list-style-type: none"> <li>➤ not to obstruct vehicular traffic</li> <li>➤ away from waste disposal facility</li> <li>➤ absence of harmful insects</li> <li>➤ away from restaurants to avoid competition with existing restaurants.</li> </ul> </li> <li>● Food trucks are required to operate at designated locations determined by local government or venue management.</li> </ul>
Singapore	<ul style="list-style-type: none"> <li>● Food trucks are only allowed to operate at fixed locations approved by local government agencies or respective land owners.</li> <li>● Operators are required to secure operating locations by seeking approval from relevant government agencies or land owners. These locations are specified in the licence of the food truck.</li> </ul>
Taipei	<ul style="list-style-type: none"> <li>● Food trucks are restricted from operating on public roads.</li> <li>● Taipei has not established any dedicated regulatory framework for food truck operations. Food trucks may operate at certain public and private venues through contracts and agreements with the venue management.</li> </ul>
Tokyo	<ul style="list-style-type: none"> <li>● Food trucks are found in various locations, e.g. office areas, factory areas, university campus, event venues and shopping areas, in Tokyo.</li> <li>● Food trucks are only allowed to operate at locations approved by local government agencies or respective land owners. The applicant for a food truck permit has to secure a vending location and indicate it in the application. The applicant has to seek approval from the respective management of the venue irrespective of whether it is a private or public venue.</li> </ul>

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**Table 1.4 Allocation Mechanism and Operating hours of Designated Locations for Food Truck Operations in Public Places**

City	Allocation mechanism and operating hours of designated locations for food truck operations in public places
Sydney	<p>Operators can pre-book off-street locations designated by the city government through a dedicated website on a first-come-first-served basis.</p> <p>For street vending, operating hours are from 8 am to 3 am in Central Sydney, and from 9 am to 12 midnight at other areas.</p>
New York City	<p>Restrictions on operating hours are set for specified streets.</p>
San Francisco	<p>Operating hours are approved by the Government and specified in the licence. In general, food trucks are not allowed to peddle food or drink between 3 am and 6 am, unless approved by the Government.</p>
Washington, DC	<p>Food trucks with Mobile Roadway Vending (MRV) Site Permit and participate in the monthly lottery may park at the designated MRV locations from 10:30 am to 2:30 pm on weekdays.</p> <p>Food trucks with MRV Site Permit but do not participate in the monthly lottery can operate at legal parking space outside the designated MRV zone. They can only operate during the following hours:</p> <ul style="list-style-type: none"> <li>● from 5 am to 10 pm on Sunday to Thursday</li> <li>● from 5 am to 1 am the next day on Friday to Saturday</li> <li>● shall not vend past 10 pm on any night of the week at residential zones</li> </ul>

City	Allocation mechanism and operating hours of designated locations for food truck operations in public places
Amsterdam	<p>To enable the food trucks to move around in the city, the Government set up a pre-determined rotation system, with the agreement of the participating operators, indicating the different timeslots for a food truck to operate in different designated pitches.</p> <p>Food truck may stay in one of the designated locations for two to four hours. According to the Trading Hours Act, operators can sell their goods between 6 am and 10 pm. Outside of these hours, food trucks are not permitted to operate in the public space.</p>
Brussels	<p>Selected operators have to share the designated locations following a roster. The locations are granted on a per-day basis. Operating hours are determined in the contract between the food truck operator and Brussels City.</p> <p>For food trucks operating in the three public markets dedicated for selling food, locations are allocated by subscription or lottery. Each market has a specific schedule varying between a half-day and a full day.</p> <p>There are a few locations at the public spaces designated for selling waffles, french fries, ice cream and similar foodstuffs. Locations are allocated by subscription. The regulation does not specify the operating hours.</p>
London	<p>Licence for operating the food truck is issued by open tender. Recently, some local authorities in the UK (e.g. Leeds) are looking into a more flexible model. In the new model, there are several pitches at one location, of which operators are licensed on a daily, weekly or monthly basis so as to allow greater variation in food types.</p> <p>Operating hours are usually from 7 am to 3 pm in daytime, and from 5 pm to 11 pm in nighttime. Food and drink sales after 11 pm require an additional entertainment licence.</p>
Seoul	<p>Locations are allocated to applicants through a bidding process. One spot is specified for one food truck only. Operating hours are decided by government or respective venue management.</p>

City	Allocation mechanism and operating hours of designated locations for food truck operations in public places
Singapore	<p>Operators are required to explore operating locations, usually in squares and parks, and seek approval from relevant government agencies or land owners. Food trucks can only operate at the fixed locations as approved.</p> <p>Operating hours are decided by government or respective venue management. In general, local authority does not restrict operating hours for food retail outlets.</p>
Taipei	<p>Food trucks may operate at certain public and private venues through contracts and agreement with the venue management. Information on operating hours is not available.</p>
Tokyo	<p>Food trucks are allowed to operate at locations with the approval of relevant authorities and venue management.</p> <p>Operating hours are decided by government or respective venue management.</p>

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## Application Flow for Hong Kong Food Truck Pilot Scheme

