



CITY OF JAMESTOWN, NEW YORK Mobile Food Vendor Program





FOOD TRUCK PERMIT APPLICATION | JAMESTOWN, NEW YORK

Submit application to: Department of Development, 200 E. 3rd St., 4th fl. Jamestown NY 14701

Submit payment to: City Clerk's Office, 200 E. 3rd St., 1st fl., Jamestown, NY 14701

Submit questions to: Principal Planner, 716.483.7657

FOR THE APPLICANT: Read carefully, and assemble the following items/conduct tasks below

IN ORDER –

- 1. Proof of valid driver's license or non-driver's ID for owner-operation and all employees that will be working in the food truck
- 2. Proof of vehicle registration
- 3. Photographs and/or detailed sketches, designs, plans, etc. of truck
- 4. List of Employee/s: Name and Address
- 5. Signed Hold Harmless Agreement - *page 6*
- 6. City of Jamestown Registration of Business – *page 7*
- 7. Certificates of Insurance (*see page 8*)
- 8. New York State Sales Tax Certificate (*page 9*; & visit, <https://www.tax.ny.gov/bus/st/register.htm>)
- 9. Jamestown Fire Department Approved Inspection –
Inspection is coordinated with and scheduled through Dept. of Development inclusive of documenting that *mobile food vendor equipment is not greater than 28 feet in length*
- 10. Signed OPERATIONAL REGULATIONS form - *page 10*
- 11. Initialed FOOD TRUCK SAFETY fact sheet

- 12. Chautauqua County business certificate as per NYS law (**page 4**)
- 13. Chautauqua County Health Department Permit (*Mayville*)
https://chqgov.com/sites/default/files/inline-files/doh-3915_fillable_MFSE_TFSE_5.pdf

- ⌘ 14. New York State C-105.2 and DB-120.1 – **see page 3**

https://www.wcb.ny.gov/content/ebiz/wc_db_exemptions/How-to-Obtain-Certificate-of-Exemption.pdf
https://www.businessexpress.ny.gov/app/answers/cms/a_id/2263/kw/certificate%20of%20attestation

Applicant will paperclip above items and documentation together with application pages 2-11

- 15. Confirmation of application completion from Department of Development (page 11)
obtained at Jamestown City Hall, Clerk's office walk-up window, 1st fl.
- 16. Produce three (3) copies of pages 2-11
 - One (1) for applicant's records
 - One (1) for Department of Development records
 - One (1) for Clerk's office
- 17. Submit one (1) set of pages 2 through 11 of this application to Clerk's office with payment
- 18. Fee (circle one) – paid in-person at City Hall, Clerk's office walk-up window
 - Cash
 - Check made payable to *City of Jamestown*
 - Credit card (+ 2.65% processing fee)
- 19. Confirmation of acceptance of application and payment from Clerk's office (page 11)
- 20. **PERMIT MAILED USPS TO APPLICANT ✓**
 - ⌘ Permits are valid between April 1 and March 31st.



Certificate of Attestation of Exemption



Workers' Compensation Board

Instructions for obtaining and filing a Certificate of Attestation of Exemption from Workers' Compensation and/or Disability and Paid Family Leave Benefits (CE-200) through New York Business Express

Follow these steps:

1. Go to businessexpress.ny.gov.
2. Select **Log in/Register** in the top right-hand corner. A NY.gov Business account is required.
3. If you do not have a NY.gov business account, go to **step 4** to set up your account.
If you have a NY.gov log-in and password, go to **step 16**.
4. Select **Register with NY.gov** under New Users.
5. Select **Proceed**.
6. Enter the following:
 - First and Last Name
 - Email
 - Confirm Email
 - Preferred Username (check if username is available)
7. Select **I'm not a robot**.
 - You may have to complete a Captcha Verification before proceeding.
8. Select **Create Account**.
 - If you already have a NY.gov account, the screen will display your existing accounts, either Individual or Business.
 - Do one of the following:
 - If the account(s) shown is a NY.gov Individual account, select **Continue**.
 - If the account(s) shown is a NY.gov Business account, select **Email Me the Username(s)**.
9. Verify that the account information is correct.
 - Select **Continue**.
10. An activation email will be sent.
 - If you do not receive an email, see the **No Email Received During Account Creation** page.
11. Open your activation email and select **Click Here**.
 - Specify three security questions.
 - Select **Continue**.
12. Create a password (must contain at least eight characters).
13. Select **Set Password**. You have successfully activated your NY.gov ID.
14. Select **Go to MyNy**.
 - At the top of the screen select **Services**.
 - Select **Business**.
 - Select **New York Business Express**.
 - Select **Log in/Register**.
15. On the New York Business Express home page, do one of the following:
 - Scroll down to Top Requests and select **Certificate of Attestation of Exemption**, or
 - Search Index A-Z for **CE-200**.
16. Under **How to Apply**:
 - Select **Apply as a Business**, or
 - Select **Apply as a Homeowner** (applies to those obtaining permits to work on their residence).
17. Complete application screens.
18. Review Application Summary.
19. Attest and submit.

You will receive an email when your certificate has been issued.

To view your certificate:

- Select **Access Recent Activity** from your email, or
- Access businessexpress.ny.gov, and then access your **Dashboard** (under your login name on right).

Print and **sign** the **Certificate of Attestation of Exemption**.

Submit your **CE-200** for your license, permit or contract to the issuing Agency.

businessexpress.ny.gov

Questions? Call the NYBE Contact Center: (518) 485-5000

WCB.Exemption-Instr-1-v2 2-19

CHAUTAUQUA COUNTY CLERK
1 N. ERIE ST. MAYVILLE NY 14757
716-753-4331



Certificate: BC _____

BUSINESS CERTIFICATE SOLE PROPRIETOR

I HEREBY CERTIFY THAT I AM CONDUCTING BUSINESS OR TRANSACTING BUSINESS IN THE NAME OR DESIGNATION:

Name of Business

N/A – mobile food business

NY

Address of Business

City

State

Zip code

CHAUTAUQUA

()

County (BUSINESS IS BEING CONDUCTED IN)

Telephone

MY FULL NAME IS: (PRINT)

First name

Middle name

Last Name

My Address is:

Street

City

State

Zip code

()

County

Telephone

I FURTHER CERTIFY that I am the successor in interest to:

Previous Business Name

Previous Business Owner

IN WITNESS WHEREOF, I have signed this certificate

on this _____ day of _____ 20 _____

Signature

Age if under 18 _____

STATE OF NEW YORK
COUNTY OF CHAUTAUQUA

On _____ before me, the undersigned, a Notary Public in and for said State, personally appeared

Personally known to me or proved to me on the basis of satisfactory evidence to be the individual(s) whose names(s) is (are) subscribed to the within instrument and acknowledged to me that he/she/they executed the same in his/her/their capacity(ies), and that by his/her/their signature(s) on the instrument, the individual(s), or the person upon behalf of which the individual(s) acted, executed the instrument.

Notary Public



Business name: _____

Owner-Operator name: _____

Owner-Operator address: _____
Street City State/Zip Code

Owner-Operator phone #: _____ **email:** _____

(if different from above)

Business address: _____
Street City State/Zip Code

Business phone #: _____ **Business Email:** _____

Vehicle Description: License Plate # _____

Make _____ Model _____ Color _____ Year _____

Type of Permit:

- Yearly
 - o \$150/yr. for businesses registered in the City of Jamestown
 - o \$300/yr. for businesses registered outside of Jamestown city limits
- One-day - one-day applications must be submitted at least 14 calendar days prior to event/activity**
 - o \$100

Name of Event: _____

Date: _____ Time/duration: _____

Location/street address: _____

4. LIST OF EMPLOYEES

Enter on separate piece of paper and submit with application:
Name, street/ mailing address, email, phone

****single-use permits are subject to City Council Public Safety Committee approval**



5. **HOLD HARMLESS AGREEMENT**

I, _____
(Applicant name - printed)

do hereby covenant and agree to defend, indemnify, and hold harmless the City of Jamestown from and against any and all liability, loss, damages, claims, or actions (including costs and attorney fees) for bodily injury and/or property damage, to the extent permissible by law, arising out of or in connection with the actual or proposed use of (check one):

For YEARLY permits (see Operational Location form of page 7 for reference)

- City of Jamestown property – including, but not limited to:
 - On-Street parking spots
 - Other Right-of-Way areas
- Designated “Rodeo” Areas

For one-day/single-use permit:

- For food truck or food trailer exceeding 28 feet in length may be authorized to vend by means of a temporary permit that is issued for special events.
- Private Property (Location; date/s): _____
- Other Facility/Location (date/s): _____
- Special Event (name of event/sponsor, location, date/s): _____

- Property, facilities, and/or services by the City of Jamestown and/or the activities, functions, events, affairs, or proceedings of _____ on _____.



REGISTRATION OF BUSINESS

CITY OF JAMESTOWN, NEW YORK

DATE _____

Name of Business _____

Location _____

Business Phone _____

Owner(s) _____

Home Address _____

Home Phone _____

Type of Business _____

Brief description of service(s) rendered and/or goods sold: _____

Please answer any of the following if they are applicable to the above business:

Are you conducting your business on a temporary basis (a period of less than 6 months)? _____

Do you buy or sell second-hand goods or antiques? _____

Is there a juke box on the premises? _____

Are there any mechanical devices (pool table, bowling or pinball machines)? _____

Will dancing be permitted? _____

Will moving pictures be shown? _____

Do you peddle or solicit for business house to house? _____

Do you use a vehicle for this purpose? _____

Will you have a sign extending over the sidewalk or highway? _____

Will you have a sign located anywhere on the premises? _____

If yes, location of sign: _____

NOTE: A license is required of any business that is conducted for and/or advertised as terminating, closing, liquidating, winding up, discontinuing, concluding, or abandoning in connection with a sale for such purpose.

Name, Address and Phone Number of contact person is unable to reach owners:



8. Application for a NYS Sales Tax Certificate of Authority

<https://www.tax.ny.gov/bus/st/register.htm> information needed to complete application

- Reason for applying: (ex: starting a new business, change in organization, updating sales tax account, restarting sales tax account, restarting prior business, purchased existing business or adding a location)
- Contact information for the business: Legal name, federal employer ID number, business address, phone number, email address
- Entity Type: (ex: sole proprietor, partnership, limited liability company, limited liability partnership and corporation)
- Date you will begin business for sales tax purposes: Date that you will begin selling tangible personal property or providing taxable services within New York State, begin issuing or accepting New York State exemption certificates or acquire all or part of the assets of an existing business
- Bank account information: (account number and routing number) where you deposit sales tax money (manufacturers and wholesalers should just provide their business bank account information.)
- License number(s): (ex: New York State Liquor Authority, New York State Lottery, New York State Department of Motor Vehicles-only for registered facilities such as car dealers and repair shops)
- Tax preparer information: (address, phone number, and preparer's federal EIN) if your business uses a preparer to complete sales tax returns.
- Business contacts' and responsible persons' information: You will need the following detailed information for each business contact:
 - Name,
 - Business title,
 - Home address,
 - Home phone number,
 - Ownership percentage, and
 - Profit distribution percentage

In addition to the above information, you will also need the following information for each responsible person:

- Social security number
- Effective date of assuming business responsibilities, and
- Primary business duties

Use [Form DTF-17.1, Business Contact and Responsible Person Questionnaire](#), to obtain the information required for each RP of the business. Retain a copy of the questionnaire for your records for each person.



10. Operational Regulations Updated: June 3, 2024

1. Food truck or trailer businesses operating in the City of Jamestown adhere to the same regulations as “brick-and-mortar” food service businesses.
2. Mobile food vendors will comply with all parking time limits and location limitations.
3. Mobile food vendors will not be parked more than 12 inches from curb nor any place where official signs prohibit parking.
4. MVV will display all permitting documentation conspicuously
5. Signage:
 - a. One (1) sandwich board sign is permitted, placed within the same block the truck is parked
 - b. Sign will not impede ADA access.
6. All mobile food vendors are prohibited from vending in a manner that interferes
 - a. Pedestrian or bicycle activity
 - b. Motor vehicular traffic
 - c. Other public or private business in the City – i.e., retail shops, professional services offices, etc.
7. The mobile food vendor will submit their weekly schedule and route to the Jamestown Department of Development for approval.

(see Operating Location form of page 16 for reference)
8. Mobile food vendors will be licensed as a motor vehicle, if applicable, and be able to be operated on the public streets.
9. Mobile food vendor equipment in the City will not be greater than 28 feet in length
10. A food truck or food trailer exceeding 28 feet in length must obtain a temporary one-day/single use permit in order to be authorized to vend
11. All mobile food vendors must be equipped with **trash receptacles** of no less than **32 gallons** in capacity that will be changed as necessary to prevent overflow or the creation of litter or debris.
12. No vendor will, directly or indirectly, cause or permit the public streets, sidewalks or places to be littered with papers, wrappings or other debris or refuse where the littering results from the conduct of the business.
13. Broadcasting recorded music during operations must be in compliance with the City’s established noise ordinance found in section § 198 of the City of Jamestown code:
14. Mobile food vendors will not yell, shout, etc. at decibel levels greater than 80dbL in violation of section § 198 of the City of Jamestown code for the purpose of selling any food or merchandise.
15. Mobile food vendors will be required to abide by all applicable federal, state and local laws, rules and regulations.

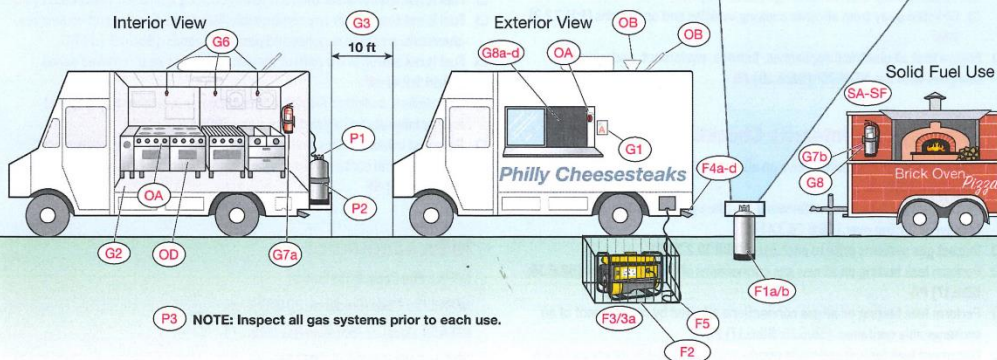
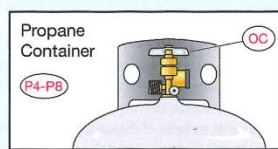
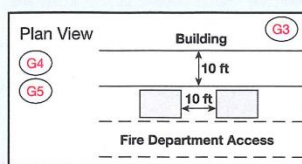
I have read and understand the aforementioned regulations to operate a Mobile Food Vending Vehicle in the City of Jamestown

Applicant (Print)

(Sign)



FOOD TRUCK SAFETY



NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Annex B in NFPA 96.

General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- Ensure there is no public seating within the mobile food truck. [1:50.7.1.6.3] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.5] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3] **G7a**
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] **G7b**
- Ensure that workers are trained in the following: [96:B.15.1]: **G8**
 - Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
 - Proper method of shutting off fuel sources [96:10.4.1] **G8b**
 - Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] **G8c**
 - Proper procedure for how to perform simple leak test on gas connections [58:6.16, 58:6.17] **G8d**



FACT SHEET

FOOD TRUCK SAFETY CONTINUED

Fuel & Power Sources Checklist

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:B.18.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:B.16.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - At least 10 ft in all directions from openings and air intakes [96:B.13] **F4a**
 - At least 10 ft from every means of egress [96:B.13] **F4b**
 - Directed away from all buildings [1:11.7.2.2] **F4c**
 - Directed away from all other cooking vehicles and operations [1:11.7.2.2] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:B.18] **F5**

Propane System Integrity Checklist

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:B.19.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [96:B.19.2.1] **P8**

Operational Safety Checklist

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:14.2.2; 96:14.2.3] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:11.4] **OD**

Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)

- Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8] **SF**

NFPA RESOURCES

- NFPA 1, *Fire Code*, 2018 Edition
- NFPA 1 *Fire Code Handbook*, 2018 Edition
- NFPA 58, *Liquefied Petroleum Gas Code*, 2017 Edition
- LP-Gas Code Handbook*, 2017 Edition
- NFPA 70®, *National Electrical Code®*, 2017 Edition
- National Electrical Code® Handbook*, 2017 Edition
- NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2017 Edition
- NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

➔ **BECOME AN NFPA MEMBER**
FOR MORE OF THESE RESOURCES



IT'S A BIG WORLD.
LET'S PROTECT IT TOGETHER.™

NOTE: This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to nfpa.org/foodtrucksafety.

© 2018 National Fire Protection Association / August 2018

Applicant's initials _____



FOR INTERNAL USE ONLY

- 13. PERMIT application presented to Department of Development – required documentation reviewed as complete**

Date: _____

Principal Planner (print)

Principal Planner (sign)

- 17. PERMIT application presented to Clerk’s office – Payment accepted**

Date: _____

City of Jamestown Clerk, or representative (print)

City of Jamestown, Clerk – or representative (sign)

If applicable:

- 18. Single-use permit application reviewed and approved by City Council Public Safety Committee**

Date: _____

Committee Chair (print)

Committee Chair (sign)

- Permit mailed to applicant from Clerk’s office**

date



Additional reference material for mobile food vendors:



Types of Commercial Kitchen Hoods

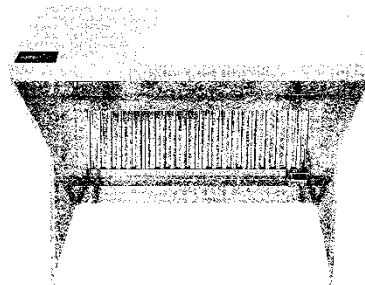


Finding the right commercial vent hood for your kitchen is essential for maintaining air quality, keeping the room temperature at a comfortable level, and preventing fire hazards. Which type of hood your restaurant needs will depend on the type of equipment your kitchen has and your local **commercial kitchen hood code requirements**. This guide will go over the range hood types and restaurant hood systems that are found in a commercial setting as well as hood styles and fire suppression systems to ensure you are outfitting your kitchen with the correct ventilation.

Type 1 Hoods

Type 1 hoods are for use over grease- and smoke-producing equipment, such as fryers, broilers, ranges, and tilt skillets.

- Include grease filters or baffles to trap and remove grease
- Custom-built to the operator's specifications to ensure every piece of equipment that will go under the hood is properly covered
- Must be **regularly cleaned** to prevent grease buildup, which could cause a fire hazard
- Requires professional installation



Type 2 Hoods

Type 2 hoods are for use over heat- and steam-producing equipment, such as dishwashers, steam tables, and some ovens.

- Not designed for use over grease-producing equipment
- Some models are designed to only remove condensation and steam while other models are strictly designed to remove heat and odors



Type 1 vs Type 2 Hood

Type 1 hoods, or grease hoods, are designed to collect and remove grease and smoke and are used over restaurant equipment that produce grease-laden vapors, like ranges, fryers, ovens, and griddles. Type 2 hoods, or condensate hoods, are designed to collect and remove steam, vapor, heat, and odor wherever grease is not present. Type 2 hoods are typically used over dishwashers, steam tables, and pasta cookers.

Make Up Air for Range Hood

A make up air system provides additional air in your kitchen to replace the air that is being removed by the exhaust hood. Make up air is important in applications where the kitchen doesn't have enough fresh air coming in to replace the air exhausted by the hood, since your hood requires this replacement air to function properly.

Types of Make Up Air for Range Hoods

Below are the three styles of make up air that are used with a range hood:

1. **Short cycle make up air:** Discharges the air supply into the hood instead of the room to
2. **PSP (perforated supply plenum) make up air:** Discharges the air supply through the front of the hood and directly onto staff. This is the least popular make up air style as it can cause discomfort for the cook staff.
3. **BRP (back return plenum) make up air:** Discharges the air supply from a channel in the back of the hood and directs it under the cooking equipment and into the room.



Restaurant Hood Systems

Every commercial kitchen, regardless of size or location, is required to safely vent heat, smoke, and grease-laden air from the kitchen to prevent hazardous fires and keep employees and staff safe and comfortable. Below are some restaurant hood systems you can find that are made for specific equipment and kitchens to ensure you meet code requirements.

Ventless Hood

Ventless hood systems feature self-contained filtration to keep your commercial kitchen up-to-code without the need for ducted hoods. They come in both type 1 and type 2 models and are for use with electrical equipment only.

Food Truck Hood

Food truck hood systems feature a compact footprint and a sloped-front hood canopy that is specifically designed for food truck and concession trailer installations.



Condensate Hood

Condensate hood systems are designed to remove the condensation and steam produced by dishwashers and steam equipment.

Outdoor Hood

Just like the name suggests, **outdoor hood systems** are designed for use with outdoor kitchens. These hoods feature a corrosion-resistant stainless steel construction that can withstand the outdoor elements.

Pizza Oven Hood

Due to the many different **types of pizza ovens** available on the market, it's important to determine whether you need a type 1 or type 2 **pizza oven hood system**. There are hoods made specifically for conveyor pizza ovens to accommodate for extra depth so that the ovens are fully covered.



Heat Removal Hood

Heat removal hood systems are a type 2 hood system that is designed to remove heat and odors from the kitchen. They are ideal for use with equipment that do not produce grease, such as ovens and small kitchen appliances.



Commercial Fire Suppression Systems

Fire suppression systems are frequently required to meet health codes for type 1 hoods, and need to be incorporated into the overall design of your kitchen to fit the specific layout of your cooking line.


- ✓ Serve as a critical safety feature to **prevent kitchen fires** in addition to proper hood design and regular cleaning and maintenance
- ✓ Can be integrated into the design of a hood or retrofitted into an existing hood
- ✓ Activated when they detect fire or excessively high heat
- ✓ Include spray heads that discharge wet fire suppression chemicals into the vent hood, grease filters, and over the equipment in the cook line to put out the fire and prevent a restart
- ✓ Most models can also be manually activated





YEARLY City of Jamestown permit holders:
access form online and submit weekly notifications

EXAMPLE:



City of Jamestown | Mobile Food Vendor Reporting Location of Operation Notification

FOR YEARLY PERMIT HOLDERS

* Required


1. Reporting for week of (example of entry - Monday-Sunday April 12-18, 2024): *

2. Business Name of Mobile Food Unit *

3. Name of Owner/Operator *

4. Location/s with date of operations (example of entry: 3rd St. between Pine and Spring Sts.
4/14/24; *

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