

Health, Safety, & Waste Management Requirements for Food Trucks operating on Virginia Tech's Blacksburg Campus

1. Each Food Truck must comply with and/or exceed applicable health codes and the highest standards/best practices for neatness, cleanliness and sanitation.
 - a. The Food Truck must carry and display a current and valid Health Permit issued by a local Health Department for the jurisdiction in which they normally operate.
 - b. The Food Truck must carry and display or have available for verification the most recent health department inspection for the jurisdiction in which they normally operate.
 - c. The Food Truck must comply with the Rules Governing Sanitation of Restaurants and Other Food Handling Establishments in the Commonwealth of Virginia (as published in the Code of Virginia 12VAC5-421 and by the Virginia Department of Health: <https://law.lis.virginia.gov/admincode/title12/agency5/chapter421/> and <http://www.vdh.virginia.gov/environmental-health/food-safety-in-virginia/food-guidance-documents/>).
2. An authorized representative capable of driving the Food Truck must be with the truck at all times in case of an emergency.
3. Trucks must be self-contained, able to provide necessary power and running water.
 - a. Food Truck generators must be quiet (i.e. not disturb near-by building or outdoor space operations) and no generators may be placed on the ground.
4. Food Trucks may not use amplified sound, unless an exception has been granted by the Vice President for Operations through the Student Engagement and Campus Life Event Planning Office, during the following hours:
 - a. Between 10 p.m. and 10 a.m. any day,
 - b. Before 5 p.m. Monday through Friday, and
 - c. Before noon on Sunday.
5. Each Food Truck must manage waste disposal in compliance with Virginia Tech's Climate Action Commitment goals, including:
 - a. Food Trucks must provide clearly labeled bins for each: landfill/trash, recyclables, and compostable material.
 - b. No expanded polystyrene/Styrofoam containers are to be distributed.
 - c. Minimize use of plastic bags.
 - d. Maximize use of recyclable or compostable containers, service ware, and packaging.
6. All Food Trucks, other than University Food Trucks, must remove all garbage, compostable and recyclable receptacles, as well as all litter, garbage, recyclables and compostables, at the end of each shift. Only University Food Trucks may use any on-campus waste management

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- collection site. No litter or waste may be disposed of by non-University Food Trucks on campus, even if trash bins are available.
7. Food Trucks may not publicly advertise service to campus locations/events (i.e. on their own websites or social media).
 8. Food Trucks must predominantly sell food and beverages; other wares should not present competition to Virginia Tech Services, Inc. (i.e. minimal selling of self-promotional items such as T-shirts or hats featuring the vendor logo is allowed; but selling of Virginia Tech branded items is not allowed).
 9. Other than University Food Trucks, no vehicle or equipment cleaning is to be performed on site.
 10. Food Trucks must prevent the disposal of any materials, including rinse or wash waters, any spilled materials or any waste, into streets, gutters, storm drains, or creeks.
 - a. Each truck should carry an oil spill containment kit.
 11. Vehicles and equipment must be free of leaking fluids. Any leaking equipment must be immediately removed from campus. The burden and cost of remediating any leak is the sole responsibility of the Food Truck owner/operator.
 12. Food Trucks must label, use, store and dispose of all hazardous waste in compliance with all Federal, State and local laws.
 13. Food Trucks, other than University Food Trucks, may not refuel trucks or generators on university property. University Food Trucks may refuel only at Fleet Services or other locations approved by Environmental Health and Safety.
 14. Food trucks must comply with Section 319 of the 2015 Virginia Statewide Fire Prevention Code (SFPC) as applicable. All food trucks operating on the Virginia Tech campus are subject to inspection by the University Fire Safety Officer or designee. Food Trucks found not in compliance with the SFPC may be asked to cease operations and/or may be asked to leave campus property until the identified deficiencies are corrected.
 15. Food trucks may only operate at locations approved in advance by Virginia Tech.
 16. Food Trucks will not disturb building or hardscape materials and shall stop work and report any inadvertent disturbance of such materials immediately to Environmental Health and Safety.
 17. Food Trucks will not enter an area that is posted with warning signs or labels indicating the presence of chemical, biohazardous or radioactive materials or equipment or areas that may have residual contamination from such materials.