
Fire Marshal: Mobile Vendors

From Stephanie Golon <sgolon@gcva.us>

Date Tue 7/7/2026 1:52 PM

To Cristy Snead <csnead@gcva.us>; Jim Frydl <jfrydl@gcva.us>

 1 attachment (275 KB)

2021 checklist.pdf;

Cristy,

Could you please add this to the record and the Planning Commission packet? You can wait until Monday to see if any additional agency comments come in. We sent another reminder to the outstanding reviewers this morning.

Also, please include this email, as I had a phone conversation with Mr. Harp regarding the proposal. He indicated that it would be both efficient and beneficial for our zoning certification process to require applicants to obtain any necessary permits from the Fire Marshal's Office before we issue our zoning permit. This will help ensure they have met all applicable fire safety requirements.

Mr. Harp advised that a Fire Marshal permit is required for any mobile vendor using equipment that produces grease-laden vapors, smoke, or open flames (including pilot lights). While cook tents do not require a permit, the Fire Marshal's Office reviews fire prevention protocols with those operators, and he would appreciate the opportunity to conduct that review as well.

Thanks

Stephanie Golon, AICP, CZA

Deputy Planning Director & Deputy Zoning Administrator

Greene County, VA | 40 Celt Road | Stanardsville, VA 22973

434.985.1462 | www.greenecountyva.gov | sgolon@gcva.us

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Greene County is an inclusive community where citizens and businesses benefit from a diversified economy, quality public services and a superior quality of life.

From: Harp, Greg (VDFP) <Greg.Harp@vdfp.virginia.gov>
Sent: Tuesday, July 7, 2026 1:24 PM
To: Stephanie Golon <sgolon@gcva.us>
Subject: Re: Reminder: Mobile Vendors Zoning Ordinance

Good afternoon. I have attached a checklist in accordance with the Virginia Statewide Fire Prevention Code that describes the requirements. There is a process mobile food vendors need to follow regarding obtaining a permit from the State Fire Marshal's Office and is based on where they pay their taxes. The permit is valid for one year and will need to be renewed annually. There is an inspection fee and at the moment is established at \$150.00.

Thank you,

Greg Harp
Deputy State Fire Marshal
Virginia State Fire Marshal's Office
Central Region/Division 3
1005 Technology Park Drive
Glen Allen, VA 23059
greg.harp@vdfp.virginia.gov
C (540) 492-2063
O (804) 371-0220

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From: Stephanie Golon <sgolon@gcva.us>
Sent: Tuesday, 07 July 2026 11:30:52
To: Stephanie Golon <sgolon@gcva.us>
Subject: Reminder: Mobile Vendors Zoning Ordinance

Good Morning,

Just a reminder, the Planning Commission was hoping for some feedback on the proposed ordinance revision. If possible, could you please respond by Friday?

Have a great week.

Stephanie Golon, AICP, CZA
Deputy Planning Director & Deputy Zoning Administrator
Greene County, VA | 40 Celt Road | Stanardsville, VA 22973
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Virginia Department of Fire Programs State Fire Marshal's Office



MOBILE FOOD PREPARATION VEHICLE INFORMATION AND CHECKLIST

BUSINESSNAME:

DATE:

BUSINESSOWNER'SNAME:

MAILING ADDRESS:

BUSINESSTELEPHONE NUMBER:

BUSINESSEMAIL:

VECHILE LICENSE PLATE:

Mobile food preparation vehicles that are equipped with appliances that utilize open flames or produce smoke or grease laden vapors shall comply with this 319 section of the 2021 Virginia Statewide Fire Prevention Code:

- 319.1.1 Wheel chocks shall be used to prevent mobile food preparation vehicles from moving.
- 319.1.2 Mobile food preparation vehicles shall be separated from buildings or structures, combustible materials, vehicles, and other cooking operations by a minimum of 10 feet (3 m).

319.3 Seating for the public within any mobile food preparation vehicle is prohibited.

319.4 Exhaust hood. Cooking equipment that produces grease laden vapors shall be provided with a kitchen exhaust hood in accordance with NFPA 96, Annex B.

319.5 Fire protection shall be provided in accordance with Sections 319.5.1 through 319.5.2.

319.5.1 Fire protection for cooking equipment. Cooking equipment shall be protected by automatic fire-extinguishing systems in accordance with Section 904.3.1.

319.5.2 Portable fire extinguishers shall be provided in accordance with Section 906.4.

Date of Annual Maintenance on Portable Fire Extinguishers:

Class K:

Class ABC:

319.6 Appliance connection to fuel supply. Gas cooking appliances shall be secured in place and connected to fuel supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.16. The connector installation shall be configured in accordance with manufacturer's installation instructions. Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturer's instructions.

319.6.1 Construction and modifications. Following initial construction and any modifications of the fuel system, the system, including hoses, shall be proven free of leaks by performing a pressure test in accordance with NFPA 58 at not less than the normal operating pressure.

319.6.2 Leak detection. Gas systems shall be inspected prior to each use and following fuel tank replacement or refill in one of the following methods:



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1. A water and soap solution shall be applied to every accessible connection or connection manipulated during the replacement or fueling and observed for evidence of gas leakage.
2. Pressure testing in accordance with Annex L of NFPA 58.

319.6.3 Leaks. When leaks are discovered during inspections and testing, the fuel supply shall be secured in the "off" position or disconnected from the appliance, and the appliance shall not be operated until serviced by a qualified person.

319.7 Cooking oil storage containers. Cooking oil storage containers within mobile food preparation vehicles shall have a minimum aggregate area volume not to exceed 120 gallons (454 L) and shall be stored in such a way as to not be toppled or damaged during transport.

319.8 Cooking oil storage tanks. Cooking oil storage tanks within mobile food preparation vehicles shall comply with Sections 319.8.1 through 319.8.5.

319.8.1 Metallic storage tanks. Metallic cooking oil storage tanks shall be listed in accordance with UL 142 or UL 80, and shall be installed in accordance with the tank manufacturer's instructions.

319.8.2 Nonmetallic tanks. Nonmetallic cooking oil storage tanks shall be installed in accordance with the tank manufacturer's instructions and shall also comply with all of the following:

1. Tanks shall be listed for use with cooking oil, including maximum temperature to which the tanks will be exposed to during use.
2. Tank capacity shall not exceed 200 gallons (757 L) per tank.

319.8.3 Cooking oil storage system components. Metallic and nonmetallic cooking oil storage system components shall include piping, connections, fittings, valves, tubing, hose, pumps, vents, and other related components used for the transfer of cooking oil.

319.8.4 Design criteria. The design, fabrication, and assembly of system components shall be suitable for the working pressures, temperatures, and structural stresses to be encountered by the components.

319.8.5 Tank venting. Normal and emergency venting shall be provided for cooking oil storage tanks.

319.8.5.1 Normal vents. Normal vents shall be located above the maximum normal liquid line and shall have a minimum effective area not smaller than the largest filling or withdrawal connection. Normal vents are not required to vent to the exterior.

319.8.5.2 Emergency vents. Emergency relief vents shall be located above the maximum normal liquid line and shall be in the form of a device that will relieve excessive internal pressure caused by an exposure fire. For nonmetallic tanks, the emergency relief vent shall be allowed to be in the form of construction. Emergency vents are not required to discharge to the exterior.

319.9 Liquefied petroleum gas (LP-gas) systems. Where LP-gas systems provide fuel for cooking appliances, such systems shall comply with NFPA 58, Chapter 61 and Sections 319.9.1 through 319.9.5.

319.9.1 The maximum aggregate capacity of LP-gas containers transported on the vehicle and used to fuel cooking appliances only shall not exceed 200 pounds (90.8 kg) propane capacity.



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319.9.2 Protection of container. LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement.

319.9.3 LP-gas container construction. LP-gas containers shall be manufactured in compliance with the requirements of NPFA 58.

319.9.4 Protection of system piping. LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration.

- 319.9.5 LP-gas alarms. A listed LP-gas alarm shall be installed with the vehicle in the vicinity of LP-gas system components, in accordance with manufacturer's instructions.

319.10 Compressed natural gas (CNG) systems. Where CNG systems provide fuel for cooking appliances, such systems shall comply with Sections 319.10.1 through 319.10.4.

319.10.1 CNG containers installed solely to provide fuel for cooking purposes shall be in accordance with Sections 319.10.1.1 through 319.10.1.3.

- 319.10.1.1 Maximum aggregate volume. The maximum aggregate capacity of CNG containers transported on the vehicle shall not exceed 1,300 pounds (590 kg) water capacity.
- 319.10.1.2 Protection of container. CNG containers shall be securely mounted and restrained to prevent movement. Containers shall not be installed in locations subject to direct vehicle impact.
- 319.10.1.3 CNG container construction. The construction of CNG containers shall be approved.

319.10.2 Where CNG containers and systems are used to supply fuel for cooking purposes in addition to being used for transportation fuel, the installation shall be in accordance with NFPA 52.

319.10.3 Protection of system piping. CNG system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration.

319.10.4 Methane alarms. A listed methane gas alarm shall be installed within the vehicle in accordance with manufacturer's instructions.

319.11 Maintenance of systems on mobile food preparation vehicles shall be in accordance with Sections 319.11.1 through 319.11.3.

- 319.11.1 Exhaust system. The exhaust system, including hood, grease-removal devices, fans, ducts and other appurtenances, shall be inspected and cleaned in accordance with Chapter 6. 607.3.3 Cleaning. Hoods, grease-removal devices, fans, ducts and other appurtenances shall be cleaned at intervals as required by Sections 607.3.3.1 through 607.3.3.3. 607.3.3.1 Inspection. Hoods, grease-removal devices, fans, ducts and other appurtenances shall be inspected at intervals specified in Table 607.3.3.1 or as approved by the fire code official. Inspections shall be completed by qualified individuals.

TABLE 607.3.3.1 COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY

TYPE OF COOKING OPERATIONS FREQUENCY OF INSPECTION

High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking 3 months



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Low-volume cooking operations such as places of religious worship, seasonal businesses and senior centers: 12 months.

Cooking operations utilizing solid fuel burning cooking appliances: 1 month

All other cooking operations: 6 months

607.3.3.2 Grease accumulation. If during the inspection it is found that hoods, grease-removal devices, fans, ducts or other appurtenances have an accumulation of grease, such components shall be cleaned in accordance with ANSI/IFCA C10. 607.3.3.3 Records. Records for inspections shall state the individual and company performing the inspection, a description of the inspection, and when the inspection took place. Records for cleanings shall state the individual and company performing the cleaning and when the cleaning took place. Such records shall be completed after each inspection or cleaning and maintained for a minimum of 3 years and be copied to the fire code official upon request. 607.3.3.3.1 Tags. Where a commercial kitchen hood or duct system is inspected or cleaned, a tag containing the service provider name, address, telephone number and date of service shall be provided in a conspicuous location. Prior tags shall be covered or removed.

- Date of Last Cleaning:
- Date of Last Inspection:
- 319.11.2 Fire protection systems and devices. Fire protection systems and devices shall be maintained in accordance with Chapter 9.
- 319.11.3 Fuel-gas systems. LP-gas containers installed on the vehicle and fuel-gas piping systems shall be inspected annually by an approved inspection agency or a company that is registered with the US Department of Transportation to requalify LP-gas cylinders to ensure that system components are free of damage, suitable for the intended service, and not subject to leaking. CNG containers shall be inspected every 3 years in a qualified service facility. CNG containers shall not be used past their expiration dates listed on the manufacturer's container label. Upon satisfactory inspection, the approved inspection agency shall affix a tag on the fuel-gas system or within the vehicle indicating the name of the inspection agency and the date of satisfactory inspection.
- 604.1 Abatement of electrical hazards. Identified electrical hazards shall be abated. Identified hazardous electrical conditions in permanent wiring shall be brought to the attention of the responsible code official. Electrical wiring, devices, appliances and other equipment that is modified or damaged and constitutes an electrical shock or fire hazard shall not be used.

Fw: Reminder: Mobile Vendors Zoning Ordinance

From Stephanie Golon <sgolon@gcva.us>

Date Wed 7/8/2026 10:26 AM

To Cristy Snead <csnead@gcva.us>; Jim Frydl <jfrydl@gcva.us>

 2 attachments (22 KB)

Outlook-1479912659.png; image.png;

Stephanie Golon, AICP, CZA
Deputy Planning Director & Deputy Zoning Administrator
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Greene County is an inclusive community where citizens and businesses benefit from a diversified economy, quality public services and a superior quality of life.

From: Jonathan Crosby <jcrosby@gcva.us>

Sent: Tuesday, July 7, 2026 7:26 PM

To: Stephanie Golon <sgolon@gcva.us>

Cc: Stephanie Golon <sgolon@gcva.us>

Subject: Re: Reminder: Mobile Vendors Zoning Ordinance

Stephanie,

Motor vehicles or trailers, unless inspected and built as habitable manufactured structures (single or double wide) are not regulated by the USBC. The Building Inspections Department has no authority in regard to this inquiry.

Building Official Questions

1. At what point does a mobile vendor unit become a structure subject to the Virginia Uniform Statewide Building Code?
2. Is the proposed definition's statement that a Mobile Vendor Unit "shall not be considered a principal structure, accessory structure, or permanent use of land" consistent with building code interpretations?
3. Are mobile barber shops, veterinary clinics, offices, repair services, or similar units subject to any building code requirements?
4. Does the allowance for using existing permanent utility connections create any code concerns?
5. Should there be a maximum duration at a single location before code issues arise?
6. Are ADA accessibility requirements triggered by certain mobile service uses?
7. Should temporary customer seating areas be regulated differently from the vendor unit itself?

Thank you,
Jonathan Crosby CBO
Building Official
County of Greene

On Jul 7, 2026, at 11:31 AM, Stephanie Golon <sgolon@gcva.us> wrote:

Good Morning,

Just a reminder, the Planning Commission was hoping for some feedback on the proposed ordinance revision. If possible, could you please respond by Friday?

Have a great week.

Stephanie Golon, AICP, CZA
Deputy Planning Director & Deputy Zoning Administrator
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<image.png>

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From: Stephanie Golon <sgolon@gcva.us>
Sent: Wednesday, June 24, 2026 11:32 AM
Subject: Mobile Vendors Zoning Ordinance

Fw: Reminder: Mobile Vendors Zoning Ordinance

From Stephanie Golon <sgolon@gcva.us>
Date Wed 7/8/2026 10:26 AM
To Cristy Snead <csnead@gcva.us>; Jim Frydl <jfrydl@gcva.us>

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From: Mashhadi, Matthew (VDOT) <Matthew.Mashhadi@vdot.virginia.gov>
Sent: Wednesday, July 8, 2026 8:35 AM
To: Stephanie Golon <sgolon@gcva.us>
Cc: max.greene <max.greene@vdot.virginia.gov>
Subject: RE: Reminder: Mobile Vendors Zoning Ordinance

Hi Stephanie,

Sorry for the delay on this. See below VDOT answers in red.

1. Are there concerns about allowing mobile vendors on parcels with direct access to state-maintained roads?

Yes. Mobile vendor operations can create traffic patterns that differ from the principal use of a property and may generate unexpected turning movements, queueing, and parking demand. VDOT's concern is not necessarily the vendor itself, but whether the existing entrance and site circulation can safely accommodate the additional traffic generated by the use. Where mobile vendors operate on parcels with direct access to state-maintained highways, the County should ensure that:

- Existing entrances are adequate for the anticipated traffic volume.

- Internal circulation allows vehicles to enter and exit the site safely.
- Customer vehicles do not queue onto public roadways.
- The use does not create sight-distance deficiencies at entrances or intersections.

2. Are there circumstances where a VDOT land use permit would be required for mobile vendor operations?

Yes. A VDOT land use permit is generally required whenever work or activities occur within state-maintained right-of-way. In addition, a permit may be required if:

- A new entrance is needed to serve the site.
- An existing entrance must be modified due to a change in use, traffic volume, or type of traffic.
- Temporary occupation or use of VDOT right-of-way is proposed.
- Traffic control devices or other improvements are proposed within the right-of-way.

VDOT's Land Use Permit Regulations also require review when modifications to an existing entrance are necessary due to changes in land use or traffic generation.

3. Does customer parking overflow onto shoulders or roadways create concerns that should be addressed in ordinance language?

Yes. VDOT would strongly recommend ordinance language requiring all customer and employee parking to be accommodated on-site.

Parking on highway shoulders, within drainage areas, or within the state right-of-way can:

- Create safety hazards for motorists and pedestrians.
- Reduce roadway capacity.
- Damage roadway shoulders and drainage facilities.
- Interfere with maintenance operations.

The ordinance should clearly prohibit parking associated with a mobile vendor operation within any public right-of-way or on roadway shoulders.

4. Should vendors be prohibited within a certain distance of intersections, entrances, or deceleration lanes?

VDOT would support language requiring mobile vendors to be located so that they do not obstruct sight distance or interfere with the safe operation of entrances and intersections.

Rather than establishing a single fixed setback applicable in all circumstances, the ordinance could require that:

- Vendors not obstruct sight triangles at entrances or intersections.
- Vendors not be located in a manner that interferes with turning movements.
- Vendors not occupy areas needed for access, queue storage, or deceleration.

This approach allows site-specific evaluation based on roadway classification, speed, and traffic conditions.

5. Are temporary traffic control measures ever required for high-volume mobile vendors?

Potentially. While most mobile vendor operations are unlikely to require temporary traffic control, VDOT may require traffic control measures or permit review when an operation:

- Generates unusually high traffic volumes.
- Causes vehicle queueing near the roadway.
- Results in pedestrian activity crossing roadways.
- Requires activities within or affecting the state-maintained right-of-way.

Any required traffic control would be evaluated on a case-by-case basis through the permitting process.

6. Does the language prohibiting operation in the public right-of-way adequately protect VDOT interests?

Generally, yes. Prohibiting mobile vendor operations within the public right-of-way is consistent with VDOT's interest in maintaining safe and efficient operation of the transportation system. However, VDOT would recommend clarifying that:

- No portion of the mobile vendor unit, associated equipment, seating area, signage, customer queue, or parking may occupy state-maintained right-of-way.
- The operation shall not obstruct sight distance, drainage facilities, sidewalks, entrances, or roadway operations.
- Approval by the County does not waive any applicable VDOT permit requirements.

Thanks,



Matthew Mashhadi, P.E.

Assistant Resident Engineer – Land Use / Charlottesville

Virginia Department of Transportation

540-729-0403

Matthew.Mashhadi@VDOT.Virginia.gov

From: Stephanie Golon <sgolon@gcva.us>
Sent: Tuesday, July 7, 2026 11:31 AM
To: Stephanie Golon <sgolon@gcva.us>
Subject: Reminder: Mobile Vendors Zoning Ordinance

Good Morning,

Just a reminder, the Planning Commission was hoping for some feedback on the proposed ordinance revision. If possible, could you please respond by Friday?

Have a great week.

Stephanie Golon, AICP, CZA
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From: Stephanie Golon <sgolon@gcva.us>
Sent: Wednesday, June 24, 2026 11:32 AM
Subject: Mobile Vendors Zoning Ordinance

Good Morning,

Fw: Mobile Vendors Zoning Ordinance

From Stephanie Golon <sgolon@gcva.us>

Date Fri 7/10/2026 12:26 AM

To Cristy Snead <csnead@gcva.us>; Jim Frydl <jfrydl@gcva.us>

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From: Dove, Caitlynn (VDH) <Caitlynn.Dove@vdh.virginia.gov>

Sent: Thursday, 09 July 2026 16:32:02

To: Stephanie Golon <sgolon@gcva.us>

Cc: Fortenberry, Susan (VDH) <Susan.Fortenberry@vdh.virginia.gov>; Mazurowski, Alan (VDH) <alan.mazurowski@vdh.virginia.gov>

Subject: Re: Mobile Vendors Zoning Ordinance

Good afternoon,

1. For food vendors, are current ordinance provisions sufficient to ensure compliance with VDH regulations? Nothing conflicts with compliance with VDH as written
2. Should the ordinance explicitly require food vendors to maintain a valid VDH permit at all times? Yes
3. Are there sanitation concerns associated with temporary food operations in residential districts? Need more information about what this is asking
4. Are handwashing, wastewater disposal, and grease disposal adequately covered by the proposed language? These items are not covered in the ordinance
5. For locations that they remain for the entire year of the permit, should there be porta johns? We don't require unless it's an event- VDH's perspective of mobile units is that they should be MOBILE
6. Should mobile veterinary clinics be subject to additional health-related review?- VDH does not cover this, but VDACS Office of Veterinary Services might - 804-692-4001 or animalcare@vdacs.virginia.gov
7. Are there public health concerns associated with temporary service providers operating from vehicles? - There are a list of required items that mobile vendors need to get permitted and a normal vehicle likely will not meet these requirements

Best,



Caitlynn Dove

Environmental Health Technical Specialist

Food Safety Program

Blue Ridge Health District | Virginia Department of Health

Main Office: 434-972-6219 | **Direct:** 434-422-4553