

CITY OF MEDFORD

Business Licenses 200 S. Ivy Street, 2nd Floor
Medford, Oregon 97501
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businesslicenses@cityofmedford.org
www.medfordoregon.gov



Mobile Food Units
APPLICATION FOR BUSINESS AND REGULATORY LICENSES
NEW BUSINESS AND NEW LOCATIONS

The Medford Code requires annual licensing of each business operating in the city. Applicants must notify the city within 30 days of any change in application information and keep all necessary county/state/federal licenses and permits current. Failure to do so will be treated as a misrepresentation and may result in a revocation of license. Sign permits must be obtained from the Planning Department prior to any installation or painting of outdoor advertising.

If some of the requested information on this form does not apply to your business, please write "N/A" on the space provided.

Do you currently have a Mobile Food Unit license from the City of Medford? YES [] NO []

If yes, provide the business license number: _____ Address of site: _____

Business start date _____ Start date at this location _____

Name of Business _____

Owner _____ Co-Owner _____

Business Site Address _____
Street Address City State Zip Code

Mailing Address _____
Street Address City State Zip Code

Business Phone Number _____ Owner Phone Number _____ Co-Owner Phone Number _____

Emergency Number (required) _____ Email address (required) _____

Will you require any age-based restrictions to customer access or sales? _____ Number of Employees including Owners _____

Name of Business Manager _____ Contact Phone Number _____

The following is required for a complete application. Please review each item and confirm that you have included a copy of it with this application packet. Failure to do so may delay our review and the approval of your City of Medford Business License.

I have read and acknowledge the requirements of Medford Municipal Code Section 10.829A. Yes [] No []

I am seeking approval as the following pod type:

[] Mobile Daily Pod: Per Medford Municipal Code Section 10.829A; I meet this definition and agree to leave this location after five consecutive days of conducting business, for at least 24-hours.

[] (Semi) Permanent Pod: Per Medford Municipal Code Section 10.829A; I meet this definition and understand that if I'm applying for a site that has not previously been approved by the Site Plan and Architectural Commission (SPAC) for this use, that approval of this application is contingent upon approval from SPAC. I understand that this is a separate land use application that must be approved before I receive my Business License and am able to conduct business. Provide the Site Plan Application File Number: AC-_____

I verify the mobile food unit being used has a length of 20 feet or less.

Yes No

I have provided a copy of the following items:

- 1. Issued Mobile Food Unit License from Jackson County Environmental Public Health ([link](#)) Yes No
- 2. Wastewater Disposal Agreement Yes No
- 3. Restroom Usage Agreement Yes No
- 4. Letter of permission/Written Consent Form from the property owner Yes No
- 5. Site plan showing the property boundaries, mobile unit location, & accessory structures Yes No

Fire Department Review: I understand that in order to receive my business license, a separate operational permit and passing inspection are required from the Medford Fire Department before starting business operations.

- 6. I have submitted the Fire Department Mobile Food Unit Operational Permit Application. Yes No

Please contact Medford Fire at 541-774-2300 for more information.

All activities associated with, and occurring at, the above listed business location within the city limits of Medford, Oregon are following municipal, state and federal laws and ordinances. Yes _____ (initial)

The undersigned applicant attests that the facts stated herein are true as I reasonably believe. I understand that this is a "sworn statement" and that any material misrepresentation contained herein will be cause for denial or revocation of license.

Signature: _____ Title: _____ Date _____

Attachments:

- Municipal Code Section 10.829A
- Wastewater Disposal Agreement
- Restroom Usage Agreement
- Letter of permission/Consent
- Example Site Plan
- Fire Department Operational Permit Application

DO NOT WRITE BELOW THIS LINE - FOR OFFICE USE ONLY

Business License #

License Fee \$ _____

Additional Fees \$ _____

TOTAL \$ _____

| | |
|---------------|-------|
| Receipt No. | _____ |
| Receipt Date | _____ |
| Check No. | _____ |
| Your Initials | _____ |

10.829A Temporary Mobile Food Vendors and Mobile Food Vendor Pods.

(1) *Purpose.* These regulations are intended to establish criteria for the placement of mobile food vendor pods in the City of Medford. Temporary mobile food vendors provide the community with a wider variety of eating, drinking, and socializing options. Pods provide different vending opportunities for temporary mobile food vendors located on private property. Temporary mobile food vendors shall comply with all applicable City, County, and State regulations.

(2) *Mobile Food Vendor Pod Types.* Mobile food vendor pods are categorized as either a Daily Pod or a Semi-Permanent Pod.

Daily Pods. This type of pod provides for the placement of one or more temporary mobile food vendor on private property for no more than five consecutive days at a time. The site may be developed or vacant and must be paved.

Semi-Permanent Pods. This type of pod provides for the placement of one or more temporary mobile food vendor on private property for periods of time exceeding 24-hours. This type of pod may include the construction of a covered or enclosed seating area, food storage structure, or a structure that serves alcoholic beverages along with designated locations and utilities (water, sewer, power) for temporary mobile food vendors.

(3) *Allowed Zoning Districts.* Mobile food vendor pods are permitted in the following zoning districts: Commercial – Service/Professional (C-S/P), Neighborhood Commercial (C-N), Heavy Commercial (C-H), Community Commercial (C-C), Regional Commercial (C-R), Light-Industrial (I-L), General Industrial (I-G), and Public Parks (P-1).

(4) *Review Authority.* Daily pods shall be reviewed for compliance with applicable standards as a Type I, Ministerial Decision. Semi-permanent pods shall be reviewed for compliance with applicable standards as a Type III, Quasi-Judicial Decision by the Site Plan and Architectural Commission. If the property is within a historic district then the proposal shall be reviewed for compliance with applicable standards as a Type III, Quasi-Judicial Decision by the Landmarks and Historic Preservation Commission.

(5) *Applicable Criteria.* The Planning Director or designee shall approve daily pods per the applicable standards noted below. The Site Plan and Architectural Commission and Landmarks and Historic Preservation Commission shall approve a semi-permanent pod if the proposal conforms to the criteria in Section [10.200](#), (10.188 if within a historic district), and the standards outlined below.

(6) *Site Standards.*

(a) Site design standards for Daily and Semi-Permanent Pods.

(i) Temporary mobile food vendors shall be located on a paved surface.

(ii) Temporary mobile food vendors shall not occupy or obstruct the following:

(A) Pedestrian walkways

- (B) Setbacks, buffer yards or required landscaping
 - (C) Required bicycle or vehicular parking spaces
 - (D) Fire lanes, fire hydrants, other fire protection devices or equipment, or other emergency vehicle access areas
 - (E) Vision clearance triangle at intersections (Section [10.735](#))
 - (F) Existing or proposed easements
 - (G) Public right-of-way or ADA clearance (48 inches) on sidewalks
- (iii) Temporary mobile food vendors shall not create tripping hazards in pedestrian and vehicular circulation areas with items such as, but not limited to, cords, hoses, pipes, or cables.
- (iv) Temporary mobile food vendors shall be separated or setback from parked vehicles, combustible materials, and other food vendors by a minimum radius of 10 feet.
- (v) Trash and recycling bins shall be provided on site for customers.
- (vi) Outdoor equipment is permitted within pods and includes items such as seating, tables, grills, canopy tents, and other items used for preparing food or accommodating guests.
- (A) In daily pods, outdoor equipment is limited to 100 square feet in the downtown historic overlay and 170 square feet outside of the downtown historic overlay.
 - (B) In semi-permanent pods, the size of the outdoor equipment is not limited and shall be reviewed and approved as part of the Type III procedure.
- (vii) All food must be in a ready-to-eat condition when sold.
- (b) Additional site design standards for Semi-Permanent Pods.
- (i) Buildings and temporary mobile food vendors shall comply with applicable buffer yards and building setbacks in accordance with Sections [10.720](#) and [10.721](#). The approving authority may increase setbacks to mitigate impacts to adjacent properties.
 - (ii) Restroom facilities shall be provided on site for patrons of the pod. Alternatives to on-site facilities may include recorded agreements with adjacent businesses located within five hundred feet of the property line. A sign shall be posted for patrons indicating where restrooms are available. Portable toilets are permitted.
 - (iii) Dumpster(s) shall be provided on site for business trash and screened in accordance with Section [10.781](#). Dumpster locations shall be accessible to the waste management company.
 - (iv) If food storage buildings are constructed on site for use by the temporary mobile food vendors, the buildings shall be properly permitted and incorporated into the site plan for the site. Building permits

are required for storage sheds, cargo containers, or other pre-fabricated structures when used on the premise.

(v) Membrane structures such as tents, canopies, or permanent structures may be used to provide shade or cover from weather for patrons on site. The size and material of the structure shall be provided on the site plan. The structures shall comply with applicable building and fire codes prior to installation. Temporary membrane structures in excess of 400 square feet used at the site for less than 180 days require a permit from the Fire Department.

(vi) The plan shall identify the location of seating areas (including the layout of chairs and tables) and any accessory items or amenities such as fire pits.

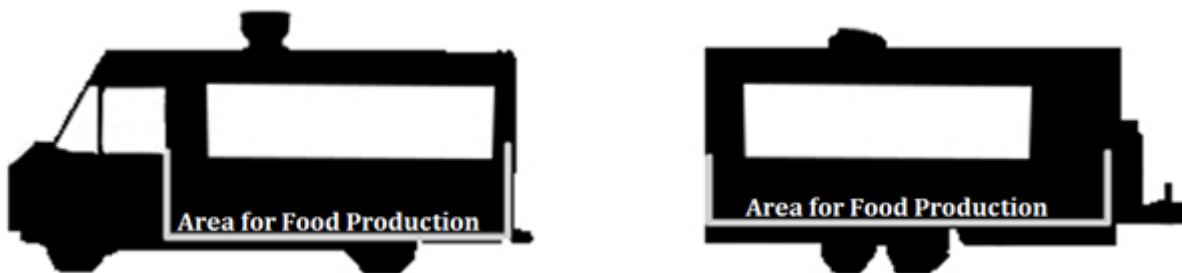
(vii) An integrated pest control management plan shall be provided for the site (pests such as insects and rodents)

(7) *Design Standards for Temporary Mobile Food Vendors within Pods.*

(a) All temporary mobile food vendors shall be subject to the design standards listed below:

(i) The wheels and tongues shall remain on the temporary mobile food vendor. The tires must remain inflated and the unit/truck operable. No permanent skirting or base shall be constructed around the temporary mobile food vendor.

(ii) The maximum length of the temporary mobile food vendor shall not exceed 20 feet. The length shall only include the area devoted to the production of food excluding things such as vehicle cabs, bumpers, trailer tongues, slide outs and trailer hitches. See the depiction below for measurement guidance.



(iii) Attached awnings are permitted if smaller than the size of the temporary mobile food vendor unit

(iv) Food vendor truck awnings shall have a minimum of (7) feet of clearance between the ground and awning for safe pedestrian circulation.

(8) *Utilities.*

(a) The following utilities are required for temporary mobile food vendors located in daily pods:

(i) Temporary mobile food vendors shall have their daily need of water located on the truck/unit.

(ii) No dumping of wastewater is permitted in the City's storm drain system, public streets, or directly onto pavement. Wastewater shall be disposed of at an approved off-site location.

(iii) Connection to a temporary power source is permitted. Extension cords shall be covered or screened to prevent tripping hazards.

(b) The following utilities are required for temporary mobile food vendors located in a semi-permanent pod:

(i) Connection to sanitary sewer lines consistent with applicable state plumbing codes, and all wastewater discharged to the sanitary sewer is subject to the requirements identified in Chapter [11](#) of this Code.

(ii) Connection to a site-dedicated master water meter is required. The size, installation, and applicable fees shall be coordinated through the Medford Water Commission.

(iii) Installation of a State of Oregon approved backflow device is required behind the master water meter. The location of the device shall be coordinated with the Medford Water Commission.

(iv) Private water line extensions from the master water meter to each vendor are required per the Uniform Plumbing Code requirements.

(v) The installation of a pressure reducing valve (PRV) may be required if static water pressure is greater than 80 psi at the building.

(vi) Connection to a permanent power source that is located underground. Overhead wires connected to the temporary mobile food vendor truck are not permitted. The use of stand-alone generators are prohibited.

(vii) Generally, utilities shall be placed or otherwise screened, covered, or hidden from view of the public right-of-way to minimize visual impacts and prevent tripping hazards or other unsafe conditions.

(9) *Parking.*

(a) The following are minimum parking standards for food pods:

(i) One (1) parking space per temporary mobile food vendor. Existing parking spaces on site may be used.

(ii) No minimum parking spaces required if the site is located within a quarter mile of a public parking lot.

(10) *Signs.*

(a) A sign permit is not required for the name of the business painted/placed on the temporary mobile food vendor.

(b) All other signs located on the site or attached to the temporary mobile food vendor shall be in accordance with the regulations in Article [VI](#) and the applicable zoning district.

(11) *Lighting.* Semi-permanent food pods shall install lighting to ensure a safe environment for customers and employees in accordance with Section [10.764](#).

(12) *Operating Hours.* Temporary mobile food vendors located in a daily pod must vacate the premise after the fifth consecutive day of operating before returning to conduct business at the same location. The hours of operation for a semi-permanent pod shall be identified with the submittal materials and reviewed by the approving authority for impacts to surrounding property owners. The name and contact information of the person in charge of the pod shall be provided to the Business License Department in the event issues or questions arise.

(13) *Permits and Fees.*

(a) Proprietors of the temporary mobile food vendors shall obtain and maintain a current City Business License.

(b) Proprietors of the temporary mobile food vendors shall maintain all required licenses/permits to operate by Jackson County Environmental Health and any applicable State agency.

(c) Temporary mobile food vendors shall obtain an operational permit from the Fire Department.

(d) Within semi-permanent pods, structures and temporary mobile food vendors shall pay applicable System Development Charges prior to issuance of applicable building permits.

(14) *Submittal Requirements.* A site plan drawn to scale shall be provided that outlines the standards above for daily pods. The submittal materials for a semi-permanent pod shall be in accordance with Section [10.200\(10\)](#) and include the applicable provisions above.

(15) *Exemptions.*

(a) At an Event of Public Interest, temporary mobile food vendors per 10.840(4)(a) are exempt from the standards of 10.829A.

(b) On City-owned property and right-of-way (except as outlined in Section [10.829B](#)), temporary mobile food vendors shall obtain a permit pursuant to Chapter [2](#), and are exempt from the standards of 10.829A.

(c) Vending within City parks and facilities shall be regulated through the Medford Parks, Recreation, and Facilities Management Department.

(16) *Other Code Provisions.* Proposals for mobile food vendor pods are permitted to use other applicable code provisions found in Chapter [10](#) in order to satisfy the development requirements noted above and address applicable criteria.

(17) *Optional Adjustment of Utility Standards.* Applicants may seek approval of alternative methods of water delivery and wastewater disposal in semi-permanent pods. The Site Plan and Architectural Commission may

approve an application for a semi-permanent pod that does not connect to sanitary sewer or a master water meter if the Commission can find the proposal conforms to the following criteria:

- (a) The applicant has demonstrated the alternatives proposed will provide sufficient water and wastewater disposal needs to the temporary mobile food vendors of the development without being a detriment to the safety and welfare of the public.

[Added Sec. 9, Ord. No. 2019-104, Sep. 19, 2019.]

The Medford Municipal Code is current through Ordinance 2023-165, passed December 14, 2023.

Disclaimer: The city attorney's office has the official version of the Medford Municipal Code. Users should contact the city attorney's office (541-774-2020) for ordinances passed subsequent to the ordinance cited above.

[City Website: www.medfordoregon.gov](http://www.medfordoregon.gov)

[Hosted by Code Publishing Company, A General Code Company.](#)

WASTEWATER DISPOSAL AGREEMENT

The following licensed mobile unit, known as _____, located at _____, hereby agrees to dispose of their wastewater and grease according to the indicated procedure(s) below.

For Wastewater Disposal: (fill out all that apply)

- 1) If disposing on site, please give full details:

- 2) If the food truck will be driven to dump the wastewater at another location, please give full details:

- 3) If hand carrying waste, it must be to a specific disposal location approved by the local regulatory authority and cannot be transported in more than 20 gallons at a time. Explain how this will be done correctly:

- 4) If using a wastewater hauler, please list:
Name of Licensed wastewater Hauler: _____ Phone #: _____
Department of Environmental Quality registration #: _____

For Grease Disposal: (fill out all that apply)

- 1) If hand carrying grease waste, it must be to a specific disposal location approved by the local regulatory authority. Explain how this will be done correctly:

- 2) If using a grease waste recycler, please list:
Location of grease recycling container: _____
Name of Licensed grease waste recycler: _____ Phone # _____
Department of Environmental Quality registration: _____

Owner agrees to submit a update to this agreement if changes are made. **If this agreement is terminated, the mobile food unit must immediately cease operations until another Wastewater Disposal Agreement is secured and provided to the Health Department.** This agreement becomes void if the food service establishment does not have a current license to operate.

Please keep receipts from the hauler(s) available to show during inspections. To find out if your wastewater hauler is licensed, please contact the Oregon Department of Environmental Quality.

Signed by: **Mobile Food Unit Owner** (Print):

Signature

Date

For office use only:

Approved by:

Date:

RESTROOM USAGE AGREEMENT

The following licensed mobile unit, known as _____, located at _____, hereby agrees to use/provide restrooms for employee and/or customer use if operating in one location for more than two hours. Mobile food units first licensed on or after February 1, 2020 must be located within 500 feet of an accessible restroom with a handwashing system that meets Food Sanitation Rule requirements. This restroom must be accessible for employee/customer use during all hours the unit is in operation per OAR 333-150-0000, 6-402.11(E).

Restroom location/Facility name: _____

Hours the restroom is available for use: _____

Hours the mobile unit is in operation at this location: _____

This agreement is valid for the current licensing year only and must be renewed after that date. **If this agreement is terminated, the mobile food unit must immediately cease operations until another Restroom Usage Agreement is secured and provided to the health department.** This agreement becomes void if the food service establishment does not have a current license to operate.

Signed by:

Operator Allowing Restroom Use (Print): _____

Signature

Date

Mobile Food Unit Owner (Print): _____

Signature

Date

For office use only:

Approved by: _____

Date: _____



**MOBILE FOOD UNIT
WRITTEN CONSENT OF OWNER**

I/We, _____, the property owner(s) of
the property at (Address) _____ and (Assessor Map and Tax Lot (s) Tax
Lot(s)) _____ located within the City of Medford, hereby consent
to the (Applicant) _____ filing an application for a mobile food unit
business license on said property.

Property Owner Print Name:

Date:

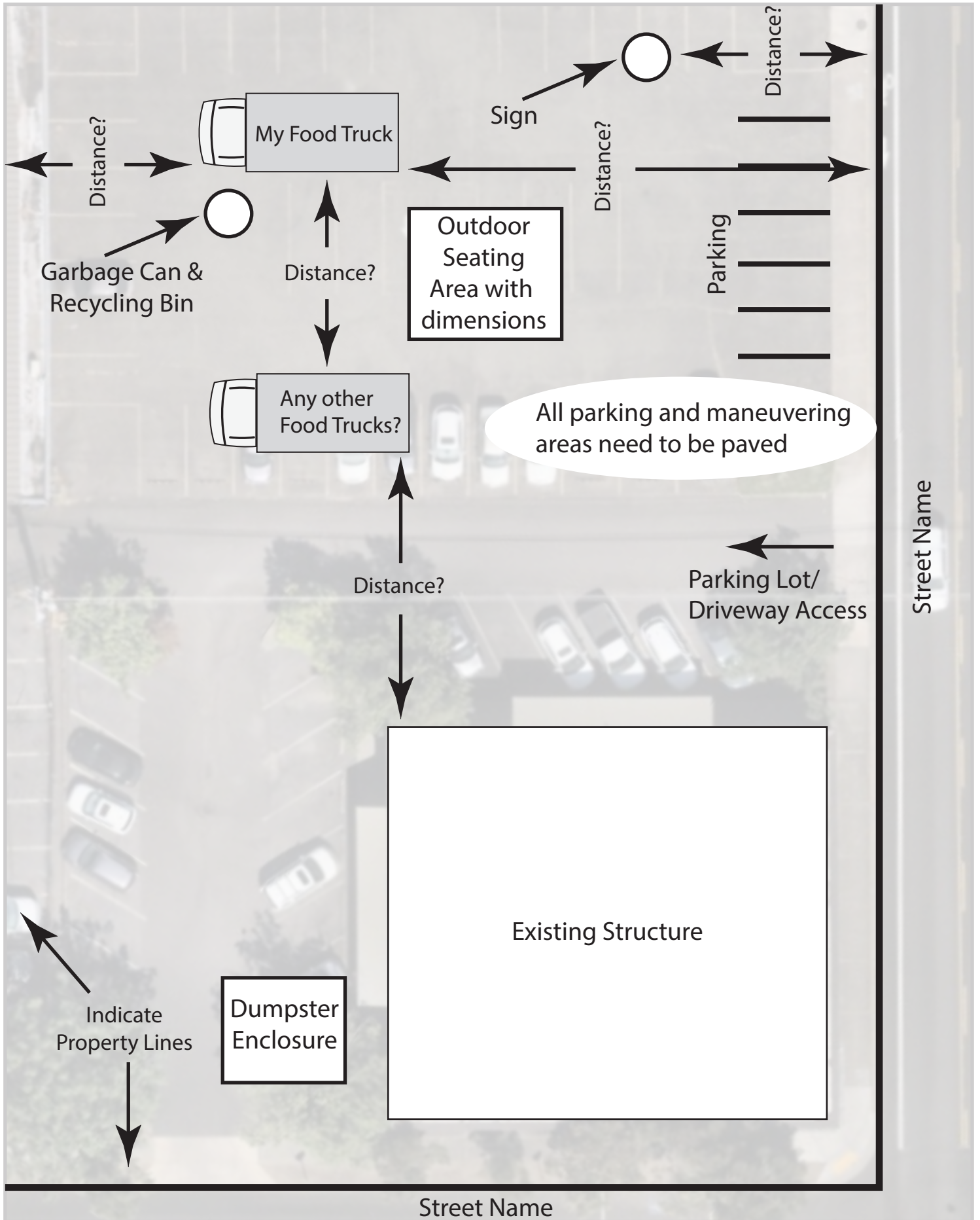
Signature:

Property Owner Print Name

Date:

Signature:

Sample Mobile Food Vendor Site Plan



Food Truck/Food Cart Location (Address:) _____





**MEDFORD FIRE DEPARTMENT
FIRE & LIFE SAFETY DIVISION**

"SERVE AND PRESERVE"

200 S. Ivy St., Rm #180
Medford, OR 97501
Telephone (541) 774-2300

Mobile Food Unit Operational Permit Application

Version 10.28.25

Please complete all information fields
VIN/TIN information can usually be found on vehicle or registration paperwork.

Vendor/Cart/Truck Name: _____

Vendor/Cart/Truck Operating Address: _____

Applicant Name: _____

Home Mailing Address: _____

City, State and Zip Code: _____

Email: _____

Contact Phone: _____ Alternate Phone: _____

Was your vehicle previously permitted by the Medford Fire?: Yes No

If you answered YES what was the permit number? (found on permit sticker) FV _____

Vehicle/Trailer License Plate, State & Number: _____

Vehicle/Trailer Identification Number (VIN,TIN): _____

My vehicle will be mobile and moved between sites **at least every 5 days**: Yes No

My vehicle will be parked in a **city approved location or pod** and not regularly moved: Yes No

I have read and understand the requirements contained later in this permit application packet: Yes No

What date and time will you be ready for inspection? _____

I certify that the information I have submitted is accurate. I agree to meet and maintain all applicable requirements of the Oregon Fire Code, City of Medford Municipal Code and Jackson County Health Department Regulations.

I understand that an issued permit issued does not relieve the permittee from criminal or civil liability for damages arising from events occurring under their control and that violations of permit requirements may result in the issuance of a citation or civil penalty.

I have read, understand, and agree to the above conditions:

Print Full Name: _____

Signature: _____ Date: _____

Return completed application page only to the address above. Please allow two weeks minimum for processing.

A vehicle inspection will be required.
A valid operational permit will only be issued after passing inspection.

***** **Fire Dept Use Only** *****

Received by: _____ Date: _____

Reviewed and Awaiting Revisions Reviewed and Awaiting Inspection Approved



MEDFORD FIRE DEPARTMENT FIRE & LIFE SAFETY DIVISION

"SERVE AND PRESERVE"

200 S. Ivy St., Rm #180
Medford, OR 97501

Mobile Food Units: *Basic Fire Safety Requirements*

A Quick Guide For Food Truck & Trailer Fire Safety

Permits

- A Fire Dept operational permit is required for all mobile food preparation vehicles. Permits are conditional and based on **passing and maintaining** the conditions of a fire safety inspection. **There is no charge for the permit or inspection beyond Medford business license fees.**
- It shall be unlawful to operate a mobile food unit in a fashion other than specified in Medford Municipal Code, Oregon Fire Code, and without valid Medford Fire Dept operational permit.
- Operators shall maintain and be able to present proof of valid permit at all times. (Paper proof, or sticker)

Address: The physical operating address information should be known to give to 911 for emergencies.

Appliances: Appliances shall be labeled/labeled for use and installed to standards or manufacturer instructions.

- Appliances producing grease laden vapors **shall have a Type 1 hood and automatic fire suppression.**
- Fryers shall be separated from other flame producing appliances by 16" or have an 8" high baffle. Fryers shall be provided with securable covers to contain hot oil in transit.
- Appliance gas supply lines should be ANSI Z21.69/CSA 6.16 compliant and labeled to indicate this.

Clearances: Clearance minimizes potential fire spread and allows emergency access.

- Maintain 15 feet clearance from fire hydrants. Medford requires 10 Feet clearance from: buildings, building exits, structures, tents, combustible materials, other cooking operations, grills, generators and neighboring food trucks.
- NO PARKING in Fire Lanes or Fire access roads—good access must be maintained.

Electrical: Wiring shall be of appropriate rating, in good condition and comply with applicable electrical codes.

- NO open splices, junction boxes, connections, etc.
- NO extension cord use in place of permanent wiring. Extension cords must fit use and are **temporary**.
- NO unprotected, unapproved multiplug power adapters or daisy-chain connections are allowed.
- ALL non-portable appliances must plug directly into permanent outlet.

Exits: Food vehicle shall have two **usable** exits. **Example, doorway and window large enough for exiting.**

- Aisles and exits must be kept clear of obstructions, have slip resistant surface.

Fire Extinguishers

- One ABC (red) extinguisher of at least **2A:10B:C** size (minimum) is required.
- One Class K (silver) extinguisher is also required if frying/grease or solid fuel cooking operations occur. (size to operation)
- **ALL** extinguishers shall be good condition, properly mounted, clearly visible, accessible, and ready to use.
- Fire Extinguishers require **YEARLY** service and retagging.

Hood and Suppression Systems

- A Type 1 hood exhaust system shall be installed above commercial cooking appliances.
- **Hood suppression system is required** above cooking operation where grease laden vapors are produced.
- Hood internals, ducting, baffles and fan shall be cleaned regularly to avoid grease buildup.
- Hood suppression systems shall be inspected, maintained and retagged **every 6 months**.

LPG (Propane) Gas Systems: Propane is a significant hazard for mobile food vehicles. *Installations should conform to NFPA 58, Chapter 16, Mobile Food Facilities standards.*

- No more than 200 lbs (47.30 Gallons) total propane (LPG) are allowed. (1 gallon LPG = 4.32Lbs)
- All LPG containers must be securely mounted, within recertification dates (DOT, ASTM, etc), piping, valves and fittings and hoses shall be of the correct type and protected from damage. **Proof of yearly gas system inspection shall be provided.**
- All LPG gas supply components and hoses should be approved for LPG gas supply service.
- A LPG/combustible gas alarm shall be installed inside in the vicinity of gas components.
- A carbon monoxide alarm shall be provided if combustion appliances are present.

Tents

- Tents, temporary structures, awnings, and easy-ups cannot total more than 400Sq. ft and should be regularly taken down. No non-tent rated heaters, gas, or electrical installations. Tents shall be open on all sides and maintain 10' clearances to combustibles, trailers, buildings, neighbors, rights of way, etc.

This quick guide is not all inclusive.

Please refer to Medford Municipal Code 10.829A and section 319 of the 2022 Oregon Fire Code for full information.

Our goal is to help your business to be successful and safe. (Version 10.28.25)

Questions? Contact us by phone at: 541-774-2300

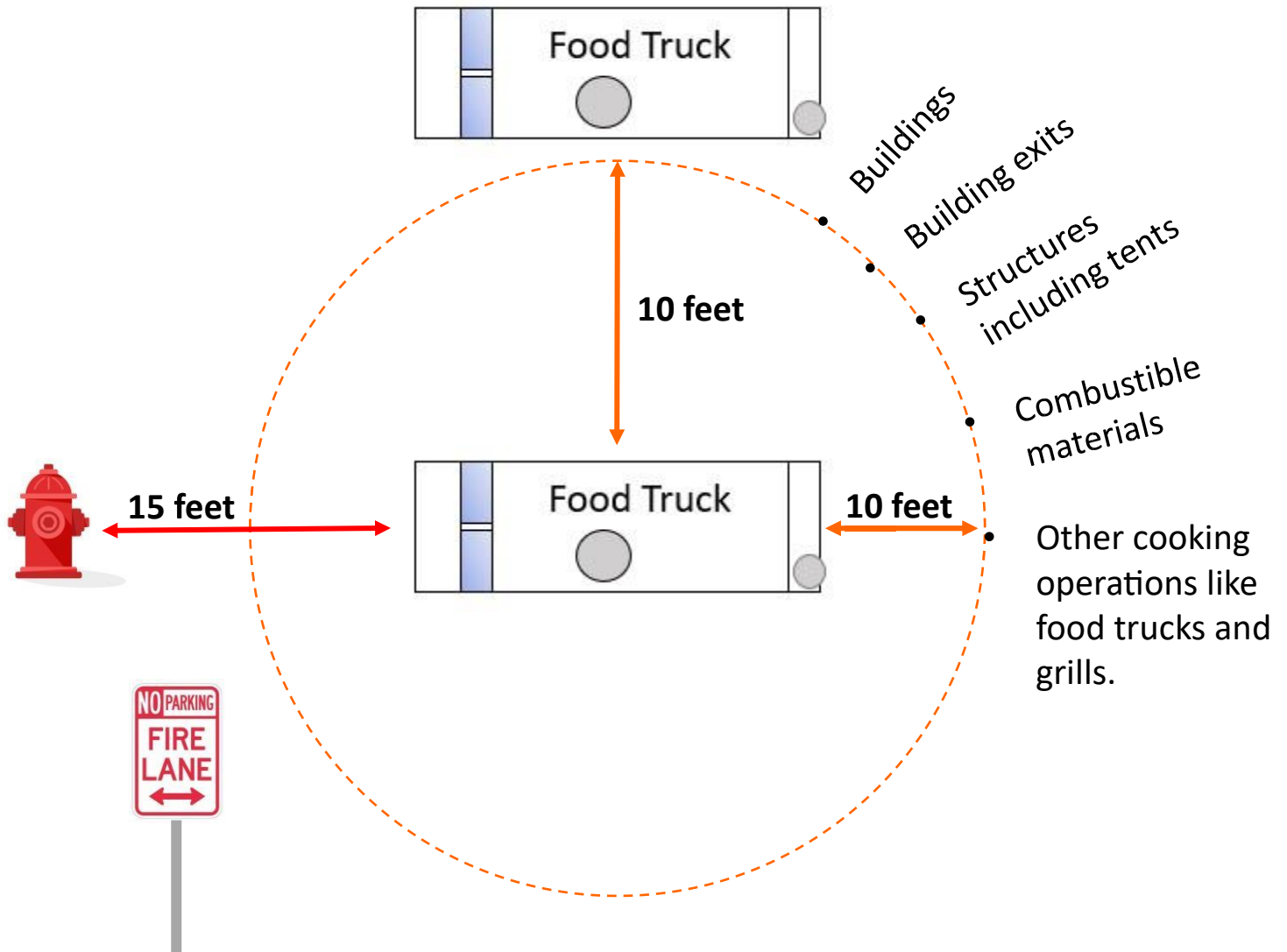


City of Medford
Mobile Food Vehicle (MFV) Spacing Guide



PARK SAFE

- 1. Give space** (15 feet for fire hydrants and 10 feet for everything else).
- 2. Don't park** in fire lanes or fire department access roads.
- 3. Stabilize your food truck when its parked** (wheel chocks or jacks)



Food Truck propane installations should conform to NFPA 58 standards

Installations and modifications should only be made by licensed LPG installer.

Proper Location

Check the Location - When validating the location requirements for Propane (LP) -Gas containers, you should check NFPA 58 requirements. To verify the container is installed properly and is safe for continued service, you should check the following:

- Containers shall be mounted **securely** on the vehicle or within the enclosing recess or cabinet.
- Containers shall be installed either on the **outside of the vehicle** or in a **recess or cabinet that complies with the following:**
 - ◇ Vapor-tight to the inside of the vehicle.
 - ◇ Accessible from and vented to the outside.
 - ◇ Vents located near the top and bottom of the enclosure and 3 ft (1 m) horizontally away from any opening into the vehicle below the level of the vents.
- Containers shall be installed so that no gas from fueling and gauging operations can be released inside of the passenger or enclosed compartments of the vehicle.
- Containers shall NOT be mounted directly on roofs, ahead of the front axle (on drive vehicles), or beyond the rear bumper of the vehicle. The preferred location to mount DOT cylinders on trailers is on the tongue end.
- No part of a container or its appurtenances (parts and attachments) protrude beyond the sides or top of the vehicle.
- Containers shall be installed with as much ground clearance as practicable. Clearance is measured to the bottom of the container or the lowest fitting, support, or attachment on the container or its housing, if any, whichever is lowest.
- Containers installed between axles shall NOT be lower than the lowest point forward of the container with the vehicle suspension under full-rated load compression on the following points:
 - ◇ Lowest structural component of the body, frame, or subframe.
 - ◇ Lowest point on the engine or transmission (including the clutch housing or torque converter housing, as applicable)
- Containers installed behind the rear axle and extending below the frame shall NOT be lower than the lowest of the following points and surfaces with the vehicle suspension under full-rated load compression:
 - ◇ Containers shall NOT be lower than the lowest point of a structural component of the body, engine, and transmission (including clutch housing or torque converter housing, as applicable) forward of the container.
 - ◇ Containers shall NOT be lower than lines extending rearward from each wheel at the point where the wheels contact the ground directly below the center of the axle to the lowest and most rearward structural interference.
- Containers shall be mounted to prevent jarring loose and slipping or rotating, and the fastenings shall be designed and constructed to withstand, without permanent visible deformation, static loading in any direction equal to four times the weight of the container filled with fuel. Where containers are mounted within a vehicle housing, the securing of the housing to the vehicle shall comply with this provision. Any removable portions of the housing or cabinet shall be secured while in transit.



Container Appurtenances and Piping

- Appurtenances must be protected to prevent damage from accidental contact with stationary objects; from loose objects, stones, mud, or ice thrown up from the ground or floor; and from damage due to overturn or similar vehicular accident.
- Main shutoff valves on containers shall be readily accessible and easily operated.