

VENETA

oregon

RECEIVED

OCT 25 2023

Temporary Use Application  
for Mobile Vending Unit

PO Box 458 \* Veneta, OR 97487 \* 541-935-2191 \* Fax 541-935-1838 \* www.venetaoregon.gov

Mobile Vending Permits are non-transferable and only valid on site designated on permit application.

Note: Business Registration Application form and annual business registration fee of \$25 required in addition to Mobile Vending Permit Fee

Type of Permit: NEW  RENEWAL

Permit #: TUP-12-23

Permit Fee: \$50.00 / Annual Renewal Fee: \$50.00

Received Date: 10-25-23

Receipt #: 157092829

Applicant Name (if not owner): Luava's Place/Savannah & Staci Archer Daytime Phone: 5416320949

Mailing Address: 25528 Josee Ln Email: luavasplace@gmail.com

Property Owner Name: Stephanie Freeman Daytime Phone: \_\_\_\_\_

Mailing Address: P.O. Box 849 Veneta, OR 97487

1. Vendor Location and Address: 3rd/Broadway

2. Nature of Business/ Product(s) being sold: Food

3. Days and Hours of Business Operation: Tues-Sunday 12-6 (sometimes varies)

DEFINITIONS:

- MOBILE VENDING SITE: One (1) site with multiple (three or more) mobile vendors
- MOBILE VENDING UNIT: Any vehicle that is self-propelled, or can be pulled or pushed down a sidewalk, street, highway or waterway intended for retail, food, or drink sales.

Required Submittals:

- Picture of the mobile unit attached.
- Site Plan complying with Veneta Land Development Ordinance No. 493, Section 7.04(2) attached.
- Will a portable sign be used:  No  Yes If Yes, submittal and approval of Sign Permit is required.
- Mobile Food Vendors only: The mobile food unit complies with applicable Oregon Health Authority (OHA) Mobile Food Unit license requirements.
- Lane County Environmental Health  
License #1: 204162  
License #2: \_\_\_\_\_  
License #3: \_\_\_\_\_  
License #4: \_\_\_\_\_  
Lane County Environmental Health License #: \_\_\_\_\_
- Submit business registration and fee to City of Veneta within three (3) days per permit approval and prior to occupancy of site.

I HEREBY STATE THAT THE FACTS RELATED IN THE ABOVE APPLICATION AND THE PLANS AND DOCUMENTS SUBMITTED HEREWITH ARE TRUE, COMPLETE, CORRECT, AND ACCURATE TO THE BEST OF MY KNOWLEDGE.

Applicant Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Date: \_\_\_\_\_

Owner Signature: \_\_\_\_\_  
(if not applicant)

ESL

### APPLICATION FEES & DEPOSITS

Fees and deposits are intended to cover the full cost for processing applications. They are not intended to cover the cost for interpretation of ordinances or for long-range planning. Applicants seeking development which requires more than one type of review (such as site plans and conditional use permits) must pay all applicable fees and deposits. Applicant acknowledges and agrees that Applicant's failure to pay City costs over the base fee amounts, as charged monthly by the City, may result in the City pursuing any or all legal remedies available, including but not limited to liening Property in the amount owed; prosecution for violation of the City's current fee resolution and City land development or division ordinances; issuance of a stop work order, non-issuance of building permits for Property, or cessation of related proceedings; set-off against any reimbursement owed; and turning amounts owed over to a collection agency.

**Application Deposits:** Certain application fees are represented by a deposit amount. Applicants shall be charged for actual processing costs incurred by the City. City staff time shall be monitored for applications which require a deposit in lieu of a non-refundable fee. Any unused portion of the deposit shall be returned to Applicant upon completion of the application process, conditions of approval, and any ensuing appeals. Any additional costs incurred beyond the deposit amount shall be charged to and paid by Applicant on a monthly basis. Applicant agrees that Applicant's failure to pay these amounts triggers City's option to pursue any or all remedies, as listed above.

**Application Fees:** Fixed fees are non-refundable and are based on average application processing costs rounded to the nearest \$25.

**Technical Review/Publication Deposit:** The actual costs charged to the City for technical review of land use applications, including but are not limited to City's planning, public works, engineering, administration, legal, wetland specialists, geologists, biologists, arborist, and any other services provided in processing Application, shall be charged to Applicant, at the rate(s) charged to the City. In addition, the actual costs of preparing and mailing notices to abutting property owners or others required to be notified, the costs of publishing notices in newspapers, and any other mandated costs shall be charged to Applicant. Such costs shall be adjusted as soon as the specific amounts are known. Applicant agrees that any deficiencies shall be collected from Applicant, and that Applicant's failure to pay these amounts triggers City's option to pursue any or all remedies, as listed above.

Applicant: Staci L. Archer

Owner(s):

Steve Decker

### FOR CITY USE ONLY

#### Required Attachments:

- Site plan
- Any required state or local permits and licenses
- Property owner consent agreement

#### Required Approvals:

Application complete: 11-7-23

Lane Fire Authority: SL  
Planning: David Farrelly

Permitted in Zoning District: Yes  No

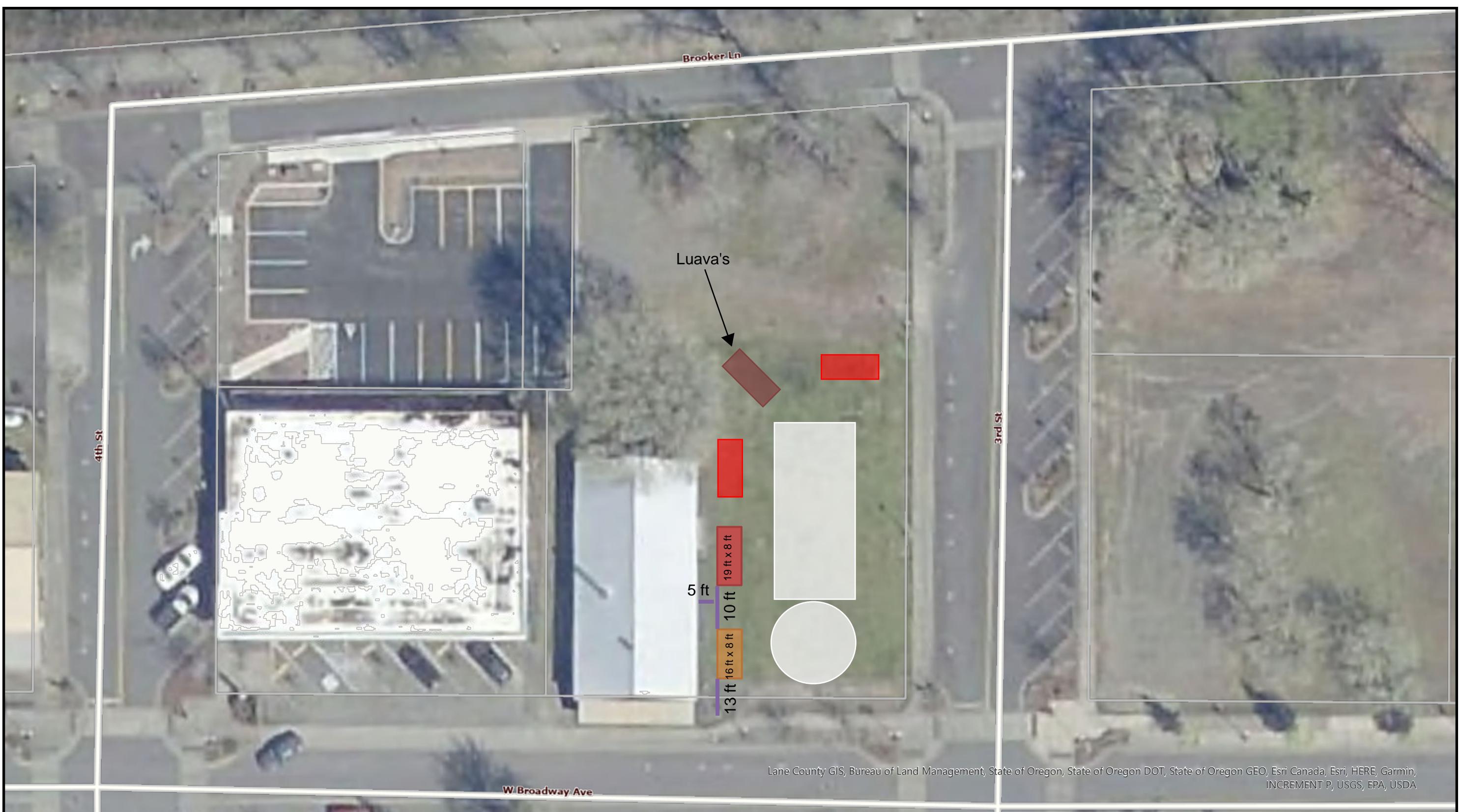
David Farrelly  
Authorized Signature

11-7-23

Date of Issue

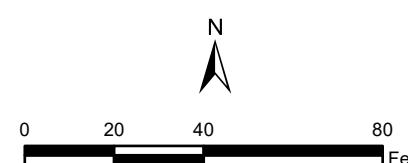
11-7-24

Expiration Date



Lane County GIS, Bureau of Land Management, State of Oregon, State of Oregon DOT, State of Oregon GEO, Esri Canada, Esri, HERE, Garmin, INCREMENT P, USGS, EPA, USDA

The information on this map was derived from digital databases on the Lane County regional geographic information system. Care was taken in the creation of this map, but is provided "as is". Lane County cannot accept any responsibility for errors, omissions or positional accuracy in the digital data or the underlying records. Current plan designation, zoning, etc., for specific parcels should be confirmed with the appropriate agency. There are no warranties, expressed or implied, accompanying this product. However, notification of any errors will be appreciated.



Lane County, Oregon

## Site Plan

**Lane County Environmental Health  
Class 4 (Mobile-Self-Contained)**

**Establishment ID:** 204162

Luava's Place, LLC  
4190 Barger Dr  
Eugene OR 97402

Staci & Savannah Archer  
88859 Fountain Rd  
Elmira OR 97437



**Issue Date:** 01/01/2023

**Expiration Date:** 12/31/2023

**License Fee Paid:** \$310.00

**Reference #:**

*Jocelyn T. Warren*

**Jocelyn T. Warren, Administrator**

**THIS LICENSE IS NOT TRANSFERABLE AND MUST BE POSTED IN A CONSPICUOUS PLACE**



## PUBLIC HEALTH

### ENVIRONMENTAL HEALTH

#### Public Health

Room 360

151 W. 7th Ave.  
Eugene, OR 97401  
541-682-4041  
Fax 541-682-3929

December 20, 2022

#### Communicable Disease

Room 310

541-682-4041  
Fax 541-682-2455

Luava's Place, LLC  
c/o Staci & Savannah Archer  
88859 Fountain Rd  
Elmira, OR 97437

RE: Luava's Place, LLC Mobile Unit Plan Review

#### Emergency Preparedness

Room 360  
541-682-3651  
Fax 541-682-3929

Staci & Savannah Archer:

This office has reviewed the above-referred plans pursuant to Oregon Administrative Rules, Chapter 333, Divisions 150 and 162, as well as the Oregon Food Sanitation Rules. The plans are approved as submitted, as long as the following requirements and recommendations are met during the construction of your facility. Please pay special attention to the text in bold in the paragraph below the requirements and regulations. The bold paragraph states what the next steps are to getting your mobile food unit fully licensed and operating:

#### Environmental Health

Room 430  
541-682-4480  
Fax 541-682-7459

1) Toilet facilities for new mobile units must be provided within 500 feet of the mobile unit and provide hand washing facilities with hot and cold running water. All kitchen and toilet room hand wash sinks are required to have soap and paper towels. Oregon Food Sanitation Rule(s) 6-301.11 &.12; 6-402.11(E)

2) Effective July 1<sup>st</sup>, 2020, Cooling of foods must be done in one of three ways:  
1) In a licensed commissary; 2) Using commerical refrigeration; or 3) Using written cooling procedures and cooling logs. Oregon Food Sanitation Rule(s) 3-501.15

3) Potable water tanks must be designed to be accessible and transparent to determine cleanliness. Tanks must be cleaned at least every six months or per manufacturer's recommendations. Oregon Food Sanitation Rule(s) 5-304.15

4) Wall and ceiling covering materials shall be attached and sealed so as to be non-absorbent and easily cleanable. Oregon Food Sanitation Rule(s) 6-101.11

#### Maternal Child Health

Room 210  
541-682-8720  
Fax 541-682-3925

#### Prevention

Room 410  
541-682-3031  
Fax 541-682-8700

#### Vital Records

Room 520  
541-682-4045  
Fax 541-682-9825

#### WIC

Room 210  
541-682-4202  
Fax 541-682-4248

- 5) All refrigeration units are required to have approved spirit thermometers and, in addition a metal stem probe thermometer (0°-220° F) is required for checking food temperatures. Oregon Food Sanitation Rule(s) 4-204.112, 4-302.12
  - 6) All operations shall be an integral part of the mobile food unit. Auxiliary storage may be provided if it is limited to impervious, nonabsorbent covered containers stored in such a manner as to preclude contamination or infestation. Auxiliary storage shall be limited to items necessary for that day's operation. No self-service, assembly or preparation activities may occur from auxiliary storage containers. OAR 333-162-0020(5)
  - 7) Mobile units shall remain mobile at all times. Wheels and the tongue must be on site for quick attachment using simple tools. OAR 333-162-0030
  - 8) Mobile food units must be designed and constructed to move as a single piece. Mobile units may not be designed to be assembled at the operating location. OAR 333-162-0020
  - 9) A commissary will be required unless the mobile unit can meet all requirements for water provision and disposal, cleaning of dishes and proper temperature control of food items on site. OAR 333-162-0040
- 10) Grey water may be removed by the operator in containers that hold no more than 20 gallons. Oregon Food Sanitation Rule(s) 5-402.13(B)**
- 11) Mobile food units must provide a garbage container for customers if seating is provided. OAR 333-162-0020
  - 12) A mobile food unit may not serve as a commissary for another mobile food unit or as the base of operation for a caterer. OAR 333-162-0040(5)

**\*IMPORTANT\*** The Foodborne Illness Prevention Program has adopted new rules relating to mobile food units. The new rules went into effect on February 1, 2020. The new rules were developed by a workgroup consisting of industry and local health department members and update the standards for mobile food units, which have not been subject to a major revision since 1997. A summary of the rule changes is available in English and Spanish, at:

<https://www.oregon.gov/OHA/PH/HealthyEnvironments/FoodSafety/pages/index.aspx>.

**Give me a call at 541-682-3497 if you have any questions. Before operations begin, a mobile unit license will need to be purchased for the operating year. Also, the mobile unit has to go through a preoperational inspection. Please call me when you are ready to schedule a time with me to do this. The first semiannual inspection will be within 45 days of the preoperational inspection during regular business hours. Routine, unannounced inspections will take place 2 times per year, the first between January and June, and the second between July and December. These inspections must be at least 90 days apart. The license is not**

**transferable from person to person, or from unit to unit. Your 2022 license will be valid from the day it is issued, until 12/31/23. A 2023 license will need to be purchased prior to operating in 2023.**

**PLEASE BE ADVISED THAT THIS IS NOT A BUILDING PERMIT OR PLANNING APPROVAL.** You are responsible for any other permits or approval required by other jurisdictions or agencies. This includes, but is not limited to, building permits, electrical permits, mechanical permits, planning permits or other approvals. It is in your interest to make sure that your contractor is aware of any additional requirements and has made arrangements to secure those approvals.

**THIS APPROVAL IS LIMITED TO THE MENU SUBMITTED.** If the menu or location changes this office must be notified. If the unit is sold a new license will be required. Prior to the time you wish to open for business, you will need to come into the office and fill out a license application and submit the fee. As we agreed, the wheels and axels may be removed and slid under the unit for easy access. Once unit is dropped down, make sure you have access to the waste water holding tanks for repairs or draining. If you have any questions in regard to the above, please feel free to call me at (541) 682-3497.

The Oregon Food Code is located on the Oregon Health Authority's web site or <https://www.oregon.gov/oha/ph/HealthyEnvironments/FoodSafety/Pages/FoodCode.aspx>

Sincerely,

Lenore Smith, REHS  
Lane County Environmental Health  
Phone | 541.682-3497



**PUBLIC HEALTH**  
PREVENT. PROMOTE. PROTECT.





Fac Nbr: 26-17-04102-MU

Facility: Taco Machine, Store# Class IV

Facility Address: 1540 Ne Killingsworth St  
Portland, OR 97211

Phone No. : 971-338-0503

Owner: Maria De La Luz Luices

Type: Final Site Visit

Total Food Handlers: #FH Employed &gt; 30 days with Certificate:

Facility Type: Mobile Unit Plan Review

Capacity:

Inspector: Shelli L Conant, REHS

Inspect Date: 06/15/2017

# FH Employeed &gt; 30 days without Certificate: 0

**FHC 1/1**

Pre opening for Class IV operating at 1540 NE Killingsworth St

Operating Monday - Saturday 11am - 5pm

Grey water disposed of onsite in mop sink at Don Pedros Market. Restroom is inside the market also.

Supplied with hot water, thermometer and sanitizing supplies.

No cooling at this time.,

One deli top single door reach in cooler, one upright "True" cooler. Both are supplied with thermometers, at 40 degrees F.

You have our permission to open.

Enjoy

Facility Rep:

Inspector:

  
Shelli L Conant, REHS

## Food Truck, and Cart, Space Rental Agreement

The following agreement is for the rental of space from The Attic Group. The location of the property in which the rental space will be located is 24993 West Broadway, Veneta, Oregon.

The terms of the agreement are as follows. Beginning September 1, 2023, Luav's Place agrees to pay to the Attic Group a space rental fee of [REDACTED] a month for August, September, and October, with payments due on the first of each month. Beginning December 1, 2023 the space rental will change to an agreed amount of [REDACTED] per month if a yearly contract is signed. In the event that there is no contract agreed upon, the month to month space rental will be [REDACTED] per month beginning November 1, 2023. In the event that termination of this agreement, by either party, is necessary a 30 day notice in writing must be provided to the Attic Group or by the Attic Group. This does not apply to the yearly contract agreement.

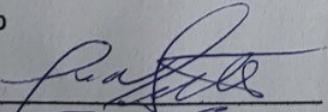
The Attic group agrees to provide electricity, water, and garbage disposal. A grey water holding tank will be provided for an additional cost of [REDACTED] per month. Trash cans will be provided and should be emptied when full, during operating hours, and at the end of the work day.

Hours and Days of operation are to be posted so they will be clearly visible to the public. If there are situations that arise requiring a change of the hours or days please notify the Attic Group prior to the change of operation.

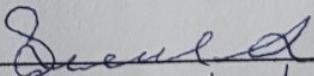
It is the goal of the Attic Group to eventually utilize the building that is located on the property, to enable inside seating.

Agreed upon and signed this day, Saturday Sep. 9, 2023 by the authorized representative of each party.

The Attic Group

Signed   
Printed Jason Smith

Luav's Place

Signed   
Printed Savannah Archer



PLUS MÁS  
AMIGOS AL TÁM  
MÉXICO FAST FOOD

### Hours

MONDAY	AM - PM	FRIDAY	AM - PM
TUESDAY	AM - PM	SATURDAY	AM - PM
WEDNESDAY	AM - PM	SUNDAY	CLOSED
THURSDAY	AM - PM		





