

# Mobile Food Vendor Application Guide

To operate a food truck or trailer in Calgary, you must obtain proper licensing and pass inspection by City and provincial departments. This guide walks you through what is needed to meet inspection and licensing requirements before operating in The City parks, events, or streets



Select your Food Vehicle type from the options below.



Truck or Van



Trailer



Push Cart

Print this page and attach it to your application package.

## Food Truck (Full-Service Food Vehicle)

A business that operates a vehicle (such as a truck or van) equipped to store, and cook food and drinks. The vehicle moves from place to place and sells food directly to customers. Excludes vehicles that primarily sell packaged or pre-made food.

**Food trucks operating on private property** means a business that uses a vehicle to store and cook food and drinks and sell them directly to customers. These trucks remain on private property (such as commercial parking lot), and written permission from the property owner is required. It does not include trucks that mostly sell packaged or pre-made food.

### Business Licence Application Checklist:

1. Pre-requirements for licence approval	Yes	No
<ul style="list-style-type: none"><li>• Have you called AHS for Consultation?</li><li>• Have you applied for a licence plate for your vehicle?</li></ul>		
2. Licence application intake	Yes	No
<ul style="list-style-type: none"><li>• Are you a resident of Calgary?</li><li>• Have you created your licence application already? (online, or in person)</li></ul>		
3. Required approvals	Yes	No
<ul style="list-style-type: none"><li>• Have you contacted AHS for Health inspection?</li><li>• Have you contacted 311 for Fire inspection?</li><li>• Have you contacted 311 for a Building regulation inspection? (Plumbing and Gas, HVAC, Electrical)</li><li>• Have you applied for Land Use Approval and/or a Home Occupational approval?</li><li>• Do you have multiple Food Trucks?</li><li>• Have you signed the indemnification agreement already? *</li><li>• Have you signed the Affidavit of Execution?</li><li>• Do you already have a liability insurance? *<ul style="list-style-type: none"><li>- A minimum of \$2,000,000 in liability coverage</li><li>- Naming The City as additional insured is required</li><li>- The City requires 30 days written notice prior to cancellation or material change of your insurance policy.</li></ul></li><li>• Do you already have a statutory declaration? *</li></ul>		

\* Complete these approvals in person at the Municipal Building (3rd floor tills). They apply only to Full-Service Food Vehicles operating on city streets or public property. Full-Service Food Vehicles on private property do not require the asterisked (\*) approvals.

**All food truck licences follow a single annual renewal date of March 31. This aligns renewals with the spring inspection cycle, allowing inspections, approvals, and licence issuance to occur within a coordinated timeframe.**

**Important Information after approval:** Once you are issued a Business Licence and ready to operate your business you must:

- Maintain a wastewater disposal logbook on board and ensure it is completed fully.  
(Available at [calgary.ca/IMG](https://calgary.ca/IMG) under Wastewater Compliance Monitoring.)
- If you want to operate on the streets apply for a Street Use Permit via [Calgary Roads ePermit](#).
- If you want to operate on the Parks and Playfields, book [here](#).
- If you want to operate on the Athletic fields, book [here](#).
- For those interested in participating in a festival or events, more information can be found [here](#).
- You must have a separate license for each mobile unit/location.

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## Food Service - No Premise

A business that makes, prepares, stores, serves, or sells food, drinks, vitamins, or food supplements for people to eat. It operates from a mobile unit (like a truck, van or trailer), and does not include someone who only manages deliveries.

**Trailers with Kitchens pulled by a truck, Ice cream Trucks and Catering Trucks** are also part of this category.

1. Pre-requirements for licence approval	Yes	No
<ul style="list-style-type: none"><li>• Have you called AHS for Consultation?</li><li>• Have you applied for a licence plate for your vehicle?</li></ul>		
2. Licence application intake	Yes	No
<ul style="list-style-type: none"><li>• Are you a resident of Calgary?</li><li>• Have you created your licence application already? (online, or in person)</li></ul>		
3. Required approvals	Yes	No
<ul style="list-style-type: none"><li>• Have you contacted AHS for Health inspection?</li><li>• Have you applied for Land Use Approval and/or a Home Occupation approval?</li><li>• Do you have multiple mobile units?</li></ul>		

**Important information for Food Service – No Premise:** Once you are issued a Business Licence and ready to operate your business you must:

- **Food Service – No Premises operations, can only operate on private property and must have a written approval from the property owner.**
- Maintain a wastewater disposal logbook on board and ensure it is completed fully. (Available at [calgary.ca/IMG](http://calgary.ca/IMG) under Wastewater Compliance Monitoring.)
- Understand the restrictions around where you can operate.
  - For those interested in participating in a festival or events, more information can be found [here](#).
  - If you want to operate on the Parks and Playfields, book [here](#).
  - If you want to operate on the Athletic fields, book [here](#).
- To operate in Calgary Transit parking lots, call 311 to obtain written permission.

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## Pushcart

A portable cart or wagon (which may be attached to a bicycle) used for carrying goods to sell to the public fall under this category. This includes bicycle food vendors operating on downtown city sidewalks. Pushcarts operate on public property but are limited to specific approved sites downtown.

**Pushcarts operating downtown** (except on Stephen Avenue Mall, Barclay Mall, or Eau Claire Market) may only operate in the approved northern-downtown locations as shown on the **Downtown Pushcart Locations map**.

### Business Licence Application Checklist:

1. Pre-requirements for licence approval	Yes	No
<ul style="list-style-type: none"><li>• Have you called AHS for Consultation?</li><li>• Have you applied for a licence plate for your vehicle?</li></ul>		
2. Licence application intake	Yes	No
<ul style="list-style-type: none"><li>• Are you a resident of Calgary?</li><li>• Have you created your licence application already? (online, or in person)</li></ul>		
3. Required approvals	Yes	No
<ul style="list-style-type: none"><li>• Have you contacted AHS for Health inspection?</li><li>• Do you already have photographs of your pushcart (minimum two views, clearly labelled)?</li><li>• Do you already a pushcart design drawing?</li><li>• Have you applied for Land Use Approval and/or a Home Occupation approval?</li><li>• Have you applied for your <b>Pushcart Approval (CARL)</b>.</li><li>• Do you have multiple pushcarts?</li><li>• Have you signed the indemnification agreement already? *</li><li>• Have you signed the Affidavit of Execution?</li><li>• Do you already have a liability insurance? *<ul style="list-style-type: none"><li>- A minimum of \$2,000,000 in liability coverage</li><li>- Naming The City as additional insured is required</li><li>- The City requires 30 days written notice prior to cancellation or material change of your insurance policy.</li></ul></li><li>• Do you already have a statutory declaration? *</li></ul>		

\* Complete these approvals in person at the Municipal Building (3rd floor tills) and are only required for Pushcarts operating on city streets or public property licenced as Pushcarts.

**Important information for Pushcarts:** Once you are issued a Business Licence and you are ready to operate your business you must:

- Land use approval is also required for the location of operations.
- **Pushcarts have a maximum size of 1 metre wide and 1.5 metres long.** No hitch is allowed to remain on the cart when set up.
- You must have a separate license for each mobile unit/location.

# Additional Information:

**1. Full-Service Food Vehicle (FSFV) operating restrictions** - A FSFV operator must follow all operating restrictions outlined in the **bylaw**. For example, a Full-Service Food Vehicle:

- Must not operate on private property without prior written consent of the property owner.
- May only carry on business between 7:00 a.m. and 3:00 a.m.
- Must not operate within 100 metres of a school property.
- Must not operate within 25 metres of an operating restaurant, bar, night club, or take-out food service unless prior written permission is obtained.
- Must not operate in a prohibited zone, as illustrated in this **map**.
- Must not operate after 10:00 p.m. on 10th Avenue SW between Centre Street and 4th Street SW.
- May not operate on any street (along a single block face) that already has two FSFVs already operating

## **2. An additional Street Use Permit is required for operation on a street.**

Permit applications should be made via **Roads ePermit** a minimum of five days before the permit is to come into force. Permits are available on a per month basis.

**Fees subject to review by the City of Calgary. Payments in full will be required before the permit is issued.**

## **3. Parking Fees and bylaw compliance**

Business must still pay for parking in all applicable locations that follow all City regulations, bylaws, and posted restrictions.

## **4. Food truck stalls at City parks**

Licensed food trucks can apply to obtain a food truck stall at a City of Calgary park by going to the **Booking Food Truck Stalls page** or by calling 403-268-3800 ext. 2

### **Effective Jan 1, 2026:**

- \$39.55 per weekday (includes sales tax and \$5.75 risk management fee)
- \$73.29 per day on weekends (includes sales tax and \$5.75 risk management fee)

## **5. Wastewater disposal requirements**

Full-service food vehicle operators must dispose of their wastewater at approved locations and log the date, time, location, approximate volume, and the name of the person making the disposal. For more information on proper wastewater disposal contact the Industrial Monitoring Group at 403-268-4698 or **img@calgary.ca**.

## **6. Operating on Stephen Avenue Mall or Barclay Mall**

Operators must apply through the Calgary Downtown Association

**7. Participation in special events on City land - Operators must complete an application for Food Vendor Pre-Qualification application.** For Information or inquiries on this process, visit calgary.ca, call 311 or email **eventservices@calgary.ca**.

## **8. Multiple units must be individually licensed**

Full-Service Food Vehicles with more than one unit or location must be licensed separately for each unit.

## **9. Storage of large vehicles**

Large vehicles must be stored at a Land Use Bylaw–approved location. This is typically a commercial or industrial site, and indoor storage during winter is recommended to prevent freezing or damage. Parking large vehicles in residential areas is generally not supported and is rarely approved by the Development Authority. However, if the business operates from a residence, the operator may apply for a Home Occupation – Class 2 development permit.

# Prepare for Department Inspections

Note that multiple departments will inspect your food truck or food trailer, and these inspections are conducted annually. Operators will be notified separately about the schedule and location of the yearly inspection blitz.

**Use the following inspection checklists to make sure you're ready.**

## Fire Department

- Hood, filters, back wall, floor, and extinguishers must be cleaned and free of grease or dirt. Professional cleaning may be required if they do not meet standards.
- Suppression system and fire extinguishers must be tested, inspected, tagged, and up to date.
  - Keep a copy of your fire-suppression inspection report on hand.
- Ensure the hood fan, generator, and all appliances can be turned on and demonstrated during inspection.
- Ensure drip trays and required metal separators are properly installed.
- Fire extinguishers must be easily accessible (not stored inside cupboards).
- Bring any electrical cords required for City Park operations.

## Alberta Health Services (AHS)

- Have a valid Food Handling Permit on site.
- All food equipment must be clean, in working order, and properly maintained
- Refrigeration units must maintain 4°C or colder and include working thermometers.
- The water system must provide hot and cold running water with adequate pressure and volume.
- Keep an approved sanitizing solution and test strips on site.
- Ensure the entire mobile kitchen is clean and sanitary.

## Plumbing & Gas

- New or newly purchased trucks must have an interlock installed for the fresh air vent or window.
- Propane bottles and fill valves must display a current propane decal.
- All gas appliances must use Dormont gas hoses.

## Electrical

- Wiring must comply with the 2021 Canadian Electrical Code, Part 1.
- Have a working generator on site so inspectors can test electrical systems.

## Industrial Monitoring Group (IMG)

- Maintain a wastewater disposal logbook on board and ensure it's filled out properly. (Available at [calgary.ca/IMG](http://calgary.ca/IMG) under Wastewater Compliance Monitoring.)
- The grey water tank must:
  - Have a proper hose connection for disposal.
  - Be free of leaks.
  - Be available for assembly or inspection on request.
- On-site grey water storage requires prior approval from the City of Calgary Industrial Monitoring Group — call 311 for assistance.

# Day of Inspection (Food Truck Blitz)

Arrive early and ensure all systems (hoods, electrical, gas, water, etc.) are fully operational.

- Bring all documentation:
  - Business License or License Application confirmation.
  - Certificate of Liability Insurance.
  - Food Handling Permit.
  - Fire suppression and extinguisher inspection reports.
  - Wastewater disposal logbook.
- Be prepared for inspectors from multiple departments to test and validate each system.

## After Inspection

- If all requirements are met, you'll receive your yearly CFD Decal authorizing operation in Calgary.
- Keep all inspection records and documents accessible for future reference.