



Mobile Food Vendor Approval Packet

To operate within the Town of Fort Mill, Mobile Food Vendors (commonly referred to as food trucks) are required to:

1. Contact the Town of Fort Mill Fire Marshal to obtain an inspection. Mobile Food Vendors must maintain an annual approval from the Fire Marshal to operate within the Town limits. See pages 7-16 for the Fire Marshal's contact information and inspection application form and information.
2. Following approval by the Fire Marshal, Mobile Food Vendors must obtain a Town of Fort Mill business license. Business licenses must be renewed annually to continue to operate within the Town limits. See pages 17-18 for the Town's business license application form and contact information for our business license staff. **Please note: a business license cannot be issued until the Fire Marshal has given an approved inspection.**
3. Collect and remit hospitality taxes to the Town in accordance with the Town's hospitality tax regulations (Article IV, Section 2.165 of the Town of Fort Mill Code of Ordinances). See pages 19-20 for more information on hospitality tax remittance.
4. Follow all zoning requirements listed on page 4 of this packet.

Enforcement: A mobile food vendor found to be operating out of compliance with the above requirements will be required to cease operations until such time that they are able to come into compliance. Mobile food vendors found operating out of compliance more than three (3) times in a business license year shall have their business license revoked and will not be able to operate within the Town of Fort Mill for the remainder of the business license year.

The following items are included in this Packet:

1. Zoning Requirements for Mobile Food Vendors
2. Zoning Requirements for Property Owners (Provided for information only – see Mobile Food Vendor Operation Permit Approval Packet for more information on how to get approval to host a food truck)
3. Mobile Food Vehicle Fire Permit Application (**Step 1 for Mobile Food Vendor Approval**)
4. Mobile Food Vehicle Fire Inspection Checklist
5. Mobile Food Vehicle Safety Information
6. Town of Fort Mill Business License Application (**Step 2 for Mobile Food Vendor Approval**)
7. Hospitality Tax Remittance Form (**Monthly Process for Mobile Food Vendor**)

If you have any questions about the approval process, please contact the Development Center at (803)-835-2337 or developmentcenter@fortmillsc.gov.

**P.O. BOX 159 • 200 TOM HALL STREET • FORT MILL,
SC 29715 TELEPHONE (803) 835-2337 • Email
DEVELOPMENTCENTER@FORTMILLSC.GOV**



Zoning Requirements for Mobile Food Vendors

If you have any questions regarding the zoning requirements, please contact the Planning Department at (803)-547-2034 or email developmentcenter@fortmillsc.gov

Zoning requirements are split up into requirements for Mobile Food Vendors (page 4) and for property owners (page 5).

Please Note: The approval process for property owners is separate from the approval process for a Mobile Food Vendor. Property owners need to refer to the Mobile Food Vendor Operation Permit Approval Packet. Information on the property owner approval process is provided within this packet for information only.

Zoning Requirements for Mobile Food Vendors

Article VI, Section 4 – Zoning Ordinance

Permitted and Conditional Uses. Mobile food vendors that actively move to multiple sites primarily for the purpose of delivering food during one meal period are considered a permitted use in any district (such as but not limited to visiting active construction sites, industrial developments, or ice cream trucks). All other mobile food vendors are allowed to operate following the conditional use requirements listed below and only on properties where the property owner has obtained a Mobile Food Vendor Operation Permit.

Conditional Use Requirements. Mobile food vendors operating as a conditional use must meet the following requirements:

1. Mobile food vendors must operate on property that has an approved Mobile Food Vendor Operation Permit and must operate in accordance with the conditions of the Mobile Food Vendor Operation Permit approval. See Page 5 for information relating to gaining approval for a property to host a food truck via an approved Mobile Food Vendor Operation Permit.
2. Town and State Approvals: A Town of Fort Mill Business License and DHEC inspection report shall be prominently displayed to the public in the food handling area of the vehicle during operation. Town of Fort Mill Fire Marshal approval shall be kept within the truck and made available upon request.
3. Alcohol: No alcoholic beverages shall be sold.
4. Safety: The unit must not create traffic or safety problems and must not impede the activities of other uses at the location. Examples include but are not limited to obstructing the visibility of motorists, interfering with parking lot circulation, blocking access to a public street, alley or sidewalk, or locating customer queuing that obstructs building entries or public walkways.
5. Signs: Only signs permanently affixed to or painted on the vehicle shall be permitted. Signs shall not project from the vehicle and shall not be illuminated.
6. Garbage: The vendor is responsible for removing all garbage from the site and for keeping the surrounds free from litter at all times.
7. Operators shall not cause any liquid wastes used in the operation to be discharged from the vehicle, with the exception of clean ice melt.
8. No Overnight Stays: No overnight stays shall be permitted: the unit cannot be left on site overnight.
9. Restroom facilities: The vendor is responsible for securing access to proximately located restrooms for employees.

Operating on Public Property and at Special Events. Mobile food vendors requesting approval to operate on public property or as a part of a Town approved special event may be subject to additional applications, submittal requirements, and may be subject to additional and/or different or more restrictive requirements than those listed previously.

Enforcement. A mobile food vendor found to be operating out of compliance with the requirements of this ordinance will be required to cease operations until such time that they are able to come into compliance. Mobile food vendors found operating out of compliance more than three (3) times in a business license year shall have their business license revoked and will not be able to operate within the Town of Fort Mill for the remainder of the business license year.

Zoning Requirements for Property Owners (Info Only)

Article VI, Section 4 – Zoning Ordinance

Property Owner Approval Process - Requirement for Mobile Food Vendor Operation Permit. It shall be unlawful for any property owner to allow the operation of a mobile food vendor on their property within the Town of Fort Mill without first obtaining approval by the Town's Planning Department or Planning Commission (as applicable) of a Mobile Food Vendor Operation Permit. The Planning Director is authorized and shall establish an application form and submittal requirements for property owners to apply for approval for the operation of a mobile food vendor on their property. Fees for Mobile Food Vendor Operation Permits may be established at the will of Town Council and included in the fee schedule of the adopted fiscal year budgets.

Mobile Food Vendor Operation Permit – Locational Requirements. Approvals to property owners are only allowed in certain locations listed below:

1. As a part of an approved special event (Planning Department approval)
2. As an accessory use to a craft brewery or distillery (Planning Department approval)
3. As an accessory use to a school or church (Planning Department approval)
4. As an accessory use to a commercial establishment of more than 100,000 square feet (Planning Department approval)
5. At a space approved by the Planning Commission in a pedestrian-oriented area such as downtown, a mixed-use district, major park or venue, or employment campus.
6. Notwithstanding the above, no mobile food vendor shall be allowed to operate on a single-family residential lot.

Mobile Food Vendor Operation Permit – Operational Requirements. A Mobile Food Vendor Operation Permit shall only be approved for the operation of a mobile food vendor subject to the ability to meet the following requirements:

1. Location on Site: Mobile food vendors must be located to serve major pedestrian flows, event attendees, and on-site customers. Vendors cannot be oriented to attract business from nearby roads or other off-site areas.
2. Permission of Other Applicable Controlling Entities: Written consent to operate on the property must be obtained from any Homeowner's Association, Property Owner's Association, or similar entity with authority over the property. If the proposed location is within a Town right-of-way, the Town must provide written consent.
3. Allowable Mobile Food Vendors: Only mobile food vendors who have been approved by the Town of Fort Mill and have an active/valid Fire Marshal Approval and Town of Fort Mill Business License are allowed to operate on the property. It shall be unlawful for any other food truck to be allowed to operate on the property.
4. Safety: The unit must be parked in a location that does not create traffic or safety problems and does not impede the activities of other uses at the location. Examples include but are not limited to obstructing the visibility of motorists, interfering with parking lot circulation, blocking access to a public street, alley or sidewalk, or locating customer queuing that obstructs building entries or public walkways.
5. No Overnight Stays: No overnight stays shall be permitted: the unit cannot be left on site overnight.

6. Planning Commission Approved Spaces: The Planning Commission has the authority to add additional conditions for any space they approve in order to protect the health, safety, and general welfare of the public on a case-by-case basis.

Enforcement. Property owners found out of compliance more than three (3) times in a calendar year shall have their Mobile Food Vendor Operation Permit revoked and/or lose their ability to obtain a Mobile Food Vendor Operation Permit for a period of twelve months.



Mobile Food Vehicle Fire Permit Application

If you have any questions regarding the Mobile Food Vehicle Fire Permit Application, please contact the Fire Marshal's Office at (803)-547-5511 or email ewerner@fortmillsc.gov



TOWN OF FORT MILL
FIRE MARSHAL'S OFFICE

MOBILE FOOD VEHICLE FIRE PERMIT APPLICATION

PERMIT NUMBER:

Definition: Mobile Food Vehicle - A motorized vehicle registered as a commercial vehicle and shall not be used for any purposes other than a Mobile Food Dispenser or Mobile Food Preparer business.

NOTE: A Mobile Food Vehicle Fire Permit Application must be submitted and a Fire Inspection conducted by the Fort Mill Fire Department Fire Marshal's Office before submittal of a business license.

Inspections shall be scheduled by the Mobile Vendor with inspections conducted at the Fort Mill Fire Station #2, located at 1245 Fort Mill Pkwy. To schedule an inspection, contact the Fort Mill Fire Department at (803) 547-5511.

The following requirements must be met and documentation provided at time of Fire Inspection:

- Mobile Food Vehicle Fire Permit Application filled out.
- Certificate of Liability Insurance for a minimum of \$1,000,000.00.
- Type II Hood and/or Fire Suppression Systems shall be inspected by a third-party inspection company, with documentation provided.
- A minimum of a 10-pound ABC (2A10BC) extinguisher that is mounted, accessible, and has been inspected per National Fire Protection Association (NFPA) 10. For grease cooking a Class K extinguisher that is mounted, accessible, and has been inspected per NFPA 10.
- Documentation showing all compressed gas cylinders have been inspected per the U.S. Department of Transportation, and meet the requirements of NFPA 58.

Type of Permit: Annual Temporary (Event) **Event:** _____

Mobile Vendor Business Name: _____

Mobile Vendor Owner: _____ Phone: _____

Mobile Vendor Responsible Party: _____ Phone: _____

Owner Address: _____

City: _____ State: _____ Zip Code: _____

Type of Vehicle: _____

Make: _____ Model: _____ Year: _____ Color: _____

Driver's License No.: _____ State: _____ Plate No.: _____

VIN:

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LP-Gas: Yes No 1 – 40 Pound DOT Tank 2 – 20 Pound DOT Tank

Natural Gas: Yes No 1 – 40 Pound DOT Tank 2 – 20 Pound DOT Tank

Generator: Yes No Gasoline Diesel LP

Location of Flammable Liquids During Operation: _____

Carbon Monoxide (CO) Detector Installed: Yes No

NOTE: Failure to complete a Mobile Food Vehicle Permit and have required inspection conducted by the Fort Mill Fire Department Fire Marshal's Office may result in a citation of \$200.00.

Fire Inspector Signature: _____ Approved Disapproved Date: _____

Owner/Operator Signature: _____ Date: _____

Any questions, comments or concerns contact the Fort Mill Fire Department, Fire Marshal's Office at (803) 547-5511.



Mobile Food Vehicle Inspection Checklist

If you have any questions regarding the Mobile Food Vehicle Inspection Checklist, please contact the Fire Marshal's Office at (803)-547-5511 or email ewerner@fortmillsc.gov



**TOWN OF FORT MILL
FIRE MARSHAL'S OFFICE**

MOBILE FOOD VEHICLE INSPECTION CHECKLIST

Permit No.: _____
Date: _____ Time of Inspection: _____
Location of Inspection: **Fort Mill Fire Station #2, 1245 Fort Mill Parkway, Fort Mill, SC 29715**
Vehicle Representative: _____
Contact Number: _____ Email: _____
License Plate No.: _____

FIRE EXTINGUISHERS:

- 2A10BC 3A40BC Inspected per NFPA 10 Mounted Accessible
 Class K Extinguisher Inspected per NFPA 10 Mounted Accessible

LPG (Propane):

- L.P. Gas containers shall be located and secured on the exterior of vehicle.
Not to be located on roof, inside passenger compartment, or extend further than the rear bumper and shall be protected from vehicle collision.
 "NO SMOKING" sign posted with a minimum of 4-inch lettering above propane bottle.
 Hose used to pipe L.P. Gas must be Underwriter Laboratories (UL) or FM listed (marked 350 psi working pressure)
 Couplings, fittings, and other deices meet UL or FM requirements.
 LPG tanks are to be located outside the vehicle with a minimum 5 feet from primary means of egress.

TYPE II HOOD / FIRE SUPPRESSION SYSTEM:

- Type II Hood cleaned with record of cleaning verified.
 Fire Suppression System serviced with record of service verified.

GENERATOR:

- Refueling of generators to be performed in an approved location not less than 20 feet from vehicle.
 Fuel to be stored away from vehicle, no less than 20 feet, or in approved flammable liquid safety container.
 Storage is in an approved location (secured from movement).
 Generators shall be grounded in an approved method.
 Generators shall not be refueled in areas occupied by the public.
 Generators shall be caged or fenced off to prevent public access in approved manner.
 A minimum 2A10BC extinguisher shall be located a minimum of 20 feet from generator while refueling.

GENERAL FIRE SAFETY:

- Installation of electrical equipment shall comply with the Electrical Codes NFPA 70 and NEC.
 Aisle-way on interior of vehicle kept clear of storage and combustibile materials.
 Exit door latch mechanism(s) shall be operable by hand.

Approved Disapproved If Approved Permit Sticker Number: _____

Inspected by: _____ Date: _____

Re-Inspection Re-Scheduled for Date: _____

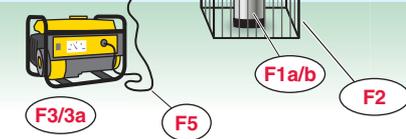
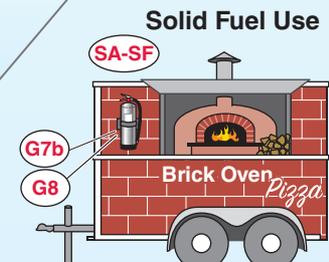
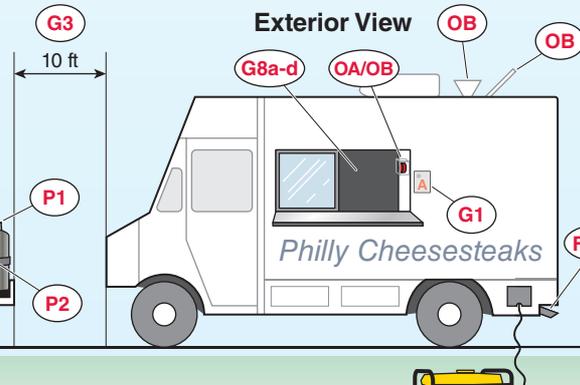
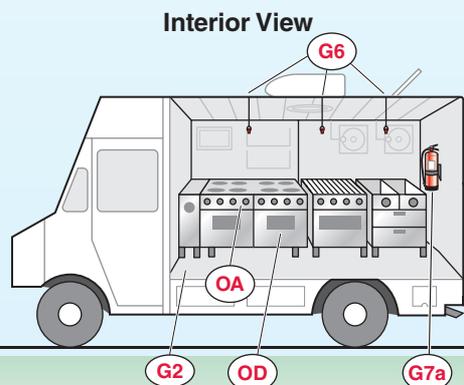
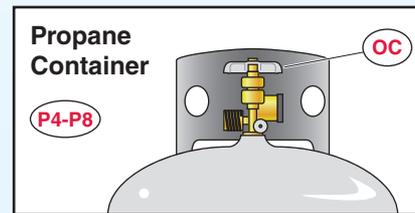
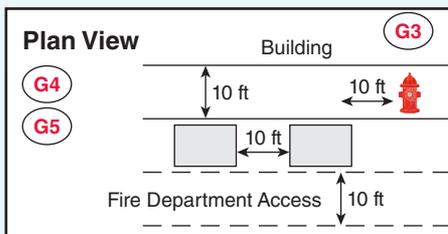


Mobile Food Vehicle Safety Information

If you have any questions regarding the Mobile Food Vehicle Safety Information, please contact the Fire Marshal's Office at (803)-547-5511 or email ewerner@fortmillsc.gov



FACT SHEET » Food Truck Safety



NATIONAL FIRE PROTECTION ASSOCIATION
 The leading information and knowledge resource on fire, electrical and related hazards

NOTE: This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to nfpa.org/foodtrucksafety.

FACT SHEET » Food Truck Safety (continued)

NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see Annex B in NFPA 96.

GENERAL SAFETY CHECKLIST

- Obtain license or permits from the local authorities. [1:12.8(a)] **G1**
- Ensure there is no public seating within the mobile food truck. **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.5] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3] **G7a**
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] **G7b**
- Ensure that workers are trained in the following: [96:B.15.1]: **G8**
 - Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
 - Proper method of shutting off fuel sources [96:10.4.1] **G8b**
 - Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] **G8c**
 - Proper procedure for how to perform simple leak test on gas connections [58:6.16, 58:6.17] **G8d**

FUEL & POWER SOURCES CHECKLIST

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:B.18.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:B.16.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - At least 10 ft in all directions from openings and air intakes [96:B.13] **F4a**
 - At least 10 ft from every means of egress [96:B.13] **F4b**
 - Directed away from all buildings [1:11.7.2.2] **F4c**
 - Directed away from all other cooking vehicles and operations [1:11.7.2.2] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70®. [96:B.18] **F5**

PROPANE SYSTEM INTEGRITY CHECKLIST

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:B.19.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [96:B.19.2.1] **P8**

OPERATIONAL SAFETY CHECKLIST

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:14.2.2; 96:14.2.3] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:11.4] **OD**

SOLID FUEL SAFETY CHECKLIST (WHERE WOOD, CHARCOAL, OR OTHER SOLID FUEL IS USED)

- Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8] **SF**

NFPA RESOURCES

NFPA 1, *Fire Code*, 2015 Edition
NFPA 1 *Fire Code Handbook*, 2015 Edition
NFPA 58, *Liquefied Petroleum Gas Code*, 2017 Edition
LP-Gas Code Handbook, 2017 Edition
NFPA 70®, *National Electrical Code*®, 2017 Edition
National Electrical Code® Handbook, 2017 Edition

NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2017 Edition
NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

For more of these resources,
become an NFPA member

ATTENTION.

Food Truck Operators

Are you aware that your compressed gas cylinders must be inspected?

Cylinders are required to be requalified, or replaced every 5-12 years depending on the cylinder type, condition, and previous requalification method (Ref. 49 CFR §§ 180.205(d) and 180.209).

The original manufacture/test date and any requalification/retest dates must be presented in a specific manner. Cylinders that are overdue for requalification must not be refilled.

If propane tanks are manufactured to ASTM Standards and built into the truck's body making it difficult to remove, then these tanks are exempt from the DOT reinspection requirements.

For more information, contact the Hazmat Info-Center: 1-800-467-4922.

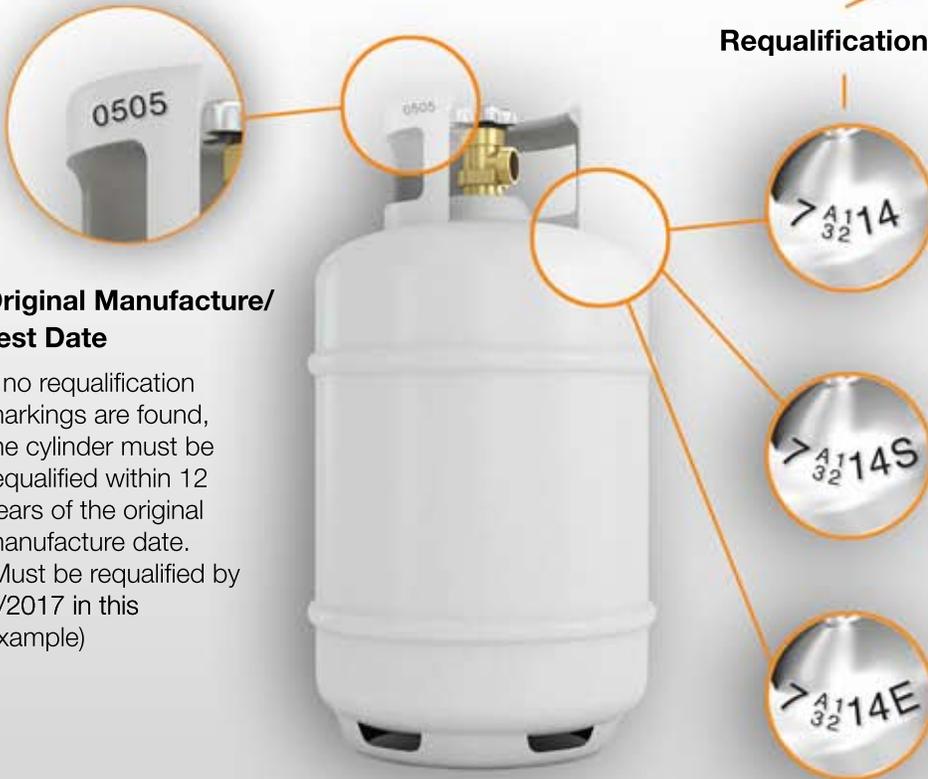


RIN number identifying retester/requalifier

7^{A1}₃₂ 14

Month last requalified Year last requalified

Requalification Date



Original Manufacture/ Test Date

If no requalification markings are found, the cylinder must be requalified within 12 years of the original manufacture date. (Must be requalified by 5/2017 in this example)

Volumetric Test.

Basic Marking. Must be requalified within 12 years of stamped date (Must be requalified by 7/2026 in this example)

Proof Pressure Test.

“S” indicates cylinder must be requalified within 7 years of stamped date (Must be requalified by 7/2021 in this example)

External Visual Test.

“E” indicates cylinder must be requalified within 5 years of stamped date (Must be requalified by 7/2019 in this example)



U.S. Department of Transportation

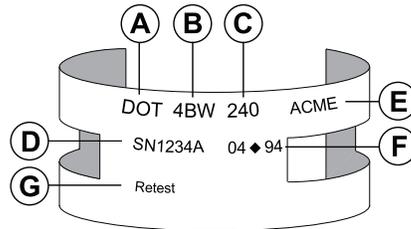
Pipeline and Hazardous Materials Safety Administration

If cylinder is out of test find an approved requalifier to requalify your cylinder. A list of DOT approved requalifiers is available from the PHMSA website:

<https://portal.phmsa.dot.gov/rinlocator>

Requalification Guidance for Propane Cylinders

Propane cylinders have identifying marks on the cylinder neckring (collar), or cylinder shoulder depending on the cylinder type. The diagram below depicts examples of several of the required markings.



- (A) Manufactured to U.S. DOT specifications
- (B) Cylinder specification type (e.g. 4B, 4BA, 4BW, and 4E)
- (C) Cylinder service pressure (psig)
- (D) Cylinder serial number
- (E) Manufacturer's name (or registered symbol)
- (F) Original manufacture/test date, month and year, and inspector's mark, as required (i.e., this diagram indicates April 1994 and inspector's mark ♦)
- (G) Area for date requalified/retested (no date is shown indicating that the 12-year requalification is *overdue*)

* Additional markings may be present as authorized by HMR under the specification

Requalification/Retesting (49 CFR § 180.205)

The "requalification" date, also known as the "retest" date (G), is an important marking for fillers and/or consumers.

Propane cylinders must be requalified or replaced every 5-12 years depending on the cylinder type, condition, and previous requalification method. (Ref. 49 CFR § 180.205(d) and 180.209.)

The original manufacture/test date (F) and any requalification/ retest date(s) (G) must be presented in a specific manner, reviewed, and determined to be within test prior to filling.

Visual Cylinder Inspection

In accordance with 49 CFR § 173.301(a)(2), cylinders must undergo a visual inspection prior to being filled. If any of the defects noted in items 1 through 4 below are present, the cylinder **must not be filled** and may only be repaired, requalified, or rebuilt by an authorized U.S. DOT facility (see authorized RIN and VIN holders below):

1. Damage to the cylinder's exterior including dents; bulges; cuts; or cracks on the cylinder's surface, or to welds; and any evidence of physical abuse; fire; or heat damage.
2. Detrimental rust, corrosion, or pitting on the cylinder, particularly on the bottom.
3. Absence of/damage to a cylinder footring, cylinder neckring (collar), or valve cover.
4. A leaking or defective valve or leaking or defective pressure relief device.

A cylinder conforming to the Visual Inspection criteria also must be examined for the most recent repair, requalification, or rebuild date prior to filling. Cylinders that are overdue for requalification must **NOT** be refilled.

- DOT 4-series propane cylinders must be requalified **12 years** following their manufacture date and every **5, 7, or 12 years** thereafter depending on how the last requalification, if any, was completed.
 - » If no requalification date is present, 12-years from the date of manufacture.
 - » If requalification was completed by the "**Volumetric Expansion**" method, as indicated by a valid RIN holder's requalification mark, 12-years after that date.
 - » If requalification was completed by the "**Proof-Pressure**" method, as indicated by a valid RIN holder's requalification mark followed by an "**S**" 7-years after that date.
 - » If requalification was completed by the "**External Visual**" method, as indicated by a valid RIN or VIN holder's requalification mark followed by an "**E**" 5-years after that date.

Sample Requalification Marks (49 CFR § 180.213)

01 A 1 07
3 2

An approved RIN holder's marking "A123" certifying a 12-year Volumetric Expansion test conducted in January 2007

01 A 1 07 "X"
3 2

The same RIN holder's marking where "X" represents the symbol of the testing method used for requalification:
"E": 5-Year External Visual Method
"S": 7-Year Proof-Pressure Method

V123456 0107 E

An External Visual marking for an approved VIN holder denoting the 5-Year External Visual method conducted in January 2007 (Ref. VIN Approval Letter)

NOTE! Requalification Marks may only be applied by valid U.S. DOT RIN (Requalifier Identification Number) or VIN (Visual Identification Number) holders!

Authorized RIN and VIN holders are listed: <http://phmsa.dot.gov/hazmat/regs/sp-a/approvals/cylinders>



Town of Fort Mill Business License Application

If you have any questions regarding the Town of Fort Mill Business Application, please contact the Business License Official at (803)-547-2034 or email businesslicense@fortmillsc.gov



TOWN OF FORT MILL
 200 TOM HALL STREET
 PO BOX 159
 FORT MILL, SC 29716-0159
 PHONE: 803-547-2034

APPLICATION FOR PRIVILEGE LICENSE FOR LICENSE YEAR 2022
 (MAY 1, 2022 – APRIL 30, 2023)

BUSINESS NAME: _____
 MAILING ADDRESS: _____

 PHYSICAL ADDRESS: _____

 PHONE: _____
 EMAIL: _____
 DATE: _____

MAKE SEPARATE APPLICATION FOR EACH BUSINESS TO BE LICENSED AT EACH LOCATION

ALL BUSINESSES ARE SUBJECT TO AUDIT AND VERIFICATION OF GROSS RECEIPTS BY EXAMINATION OF INCOME TAX RETURNS AND DOCUMENTS FILED WITH STATE AND FEDERAL GOVERNMENT AGENCIES.

FINANCIAL INFORMATION WILL REMAIN CONFIDENTIAL

LOCATION: _____
 BUSINESS CLASS: _____
 BUSINESS DESC: _____
 STATE LICENSE #: _____

ACCOUNT NO.: _____
 TAX ID NUMBER: _____
 OWNERSHIP TYPE: _____
 PERSON RESPONSIBLE: _____

THE REQUIRED LICENSE FEE IS DUE AND PAYABLE 04/30/2022 FOR LICENSE YEAR 2022 (MAY 1, 2022 – APRIL 30, 2023)

THIS IS APPLICATION FOR:

FOR RENEWAL, THE LICENSE FEE SHALL BE COMPUTED ON GROSS INCOME FOR THE PRECEDING CALENDAR YEAR.

- 1. _____ NEW BUSINESS
- 2. _____ RENEWAL OF LICENSE
- 3. _____ CHANGE OF OWNERSHIP
- 4. _____ CHANGE OF LOCATION

FOR A NEW BUSINESS, THE LICENSE FEE SHALL BE COMPUTED ON ESTIMATED PROBABLE GROSS INCOME FOR THE BALANCE OF THE LICENSE YEAR. **MUST PROVIDE A REALISTIC ESTIMATE.**

- 1. _____ CORPORATION
- 2. _____ PARTNERSHIP
- 3. _____ INDIVIDUAL OWNERSHIP

PENALTIES*, FOR NON-PAYMENT OF ALL OR ANY PART OF THE CORRECT LICENSE FEE, STARTING 5/1/2022 A 5% LATE PENALTY SHALL BE ASSESSED FOR EACH MONTH OR PORTION THEREOF UNTIL PAID.

***LICENSE FEES UNPAID AFTER 60 DAYS ARE SUBJECT TO LEGAL ACTION**

CALCULATION OF LICENSE FEE:

GROSS RECEIPTS: \$ _____

FOR FEE CALCULATION PLEASE EMAIL: businesslicense@fortmillsc.gov

OFFICE USE ONLY

DATE ISSUED: _____ CODE: _____
 LICENSE FEE: _____ RESIDENT: _____
 PENALTY: _____
 TOTAL: _____

PLEASE MAKE A COPY FOR YOUR RECORDS AND PROMPTLY RETURN APPLICATION WITH PAYMENT SO LICENSE CAN BE ISSUED. IF NOT RENEWING, PLEASE NOTIFY TO AVOID PENALTIES

I (WE) DO HEREBY CERTIFY THAT THE AMOUNT AS TOTAL GROSS FROM MY BUSINESS OR PROFESSION AS REPORTED HEREIN IS TRUE AND CORRECT, AND THAT I AM FAMILIAR WITH THE TOWN ORDINANCE PROVIDED FOR PENALTIES AND REVOCATION OF MY LICENSE FOR MAKING FALSE OR FRAUDULENT STATEMENTS IN THIS APPLICATION. I (WE) DO HEREBY CERTIFY THAT ALL PERSONAL PROPERTY TAXES HAVE BEEN PAID WHICH ARE DUE AND PAYABLE TO THE TOWN OF FORT MILL AS OF THIS DATE IF APPLICABLE.

 Signature

 Title

 Date



Hospitality Tax Remittance Form

The 2% hospitality tax is to be remitted to the Town on a monthly basis, along with the attached form, and is due by the 20th day of the month and should cover the tax due for the previous month. (Businesses collecting less than \$50 per month may report quarterly)

Any tax not remitted by the 20th day of the month is subject to a 5% penalty. Please send your check made payable to the Town of Fort Mill to: Hospitality Tax, Town of Fort Mill, P.O. Box 159, Fort Mill, South Carolina, 29716. Please include the correct month's form and include it with your monthly remittance.

If you have any questions regarding hospitality taxes, please contact the Finance Director at (803)-547-2034 or email cbouler@fortmillsc.gov.

**TOWN OF FORT MILL
HOSPITALITY TAX REPORTING FORM**

To calculate the 2% Hospitality Tax, please use the formula below:

1. Total of all revenue for all foods and beverages prepared for immediate consumption \$ _____

2. Multiply this number by 2% x _____ .02

3. The result is the amount to be remitted to the
Town of Fort Mill, *not the S.C. Department of Revenue* \$ _____

4. Name of Business _____

5. Reporting Period: _____

The 2% hospitality tax is to be remitted to the Town on a monthly basis, along with the attached form, and is due **on or before the 20th day of the month** and should cover the tax due for the previous month. (Businesses collecting less than \$50 per month may report quarterly)

Any tax not remitted by the 20th day of the month is subject to a 5% penalty per month (or fraction of a month) until tax is paid.

Please send your check made payable to the Town of Fort Mill to: Hospitality Tax, Town of Fort Mill, P.O. Box 159, Fort Mill, South Carolina, 29716.