
Service Offerings

FoodFellas, LLC can typically provide the following services (custom services can be quoted):

- Registering the food truck in your state (as needed; builder typically provides this service)
- Submitting plans, blueprints and related documents to the Department of Public Health, your county for approval (as needed; builder typically provides this service)
- Submitting plans, blueprints and related documents to Department of Housing and Community Development to obtain HCD Insignia of Approval (typical for California, may vary state-to-state)
- Identifying and securing an approved commissary location for the food truck (as needed, you may use your brick and mortar if local ordinance allows)
- Inspection and approval of food truck by Department of Public Health, your county (as needed; builder typically provides this service)
- Obtaining local business licenses and permits in all counties that might be visited by the food truck
- Deliver an Operations Handbook that addresses the operation of the food truck to include:
 - DOT requirements and operation of a commercial step van, including Pre-Trip and Post-Trip inspections
 - Truck operation checklist, Pre-Trip and Post-Trip
 - Identification and operation of all equipment on the food truck
 - Warranty information and contacts for all truck equipment
 - Specific menu item preparation and build instructions
- Training crew/employees and designated contractors in the operation of the food truck
- Provide outsourced management of food truck operations, including hiring crew, providing truck operations management and complete performance reporting for ownership
- Create and execute a social media plan for the food truck (Facebook, Twitter, Instagram, etc.)
- Help create website for the food truck and track web analytics
- Create and publicize a calendar of events highlighting vending, catering and special events
- Provide consulting on truck operations including:
 - Engineered menu offerings, including cuisine and specific signature items
 - Margin analysis and food cost/labor cost calculations for selected menu
 - Operating Plan to include recommended number of days/hours in vending, catering and special events, labor scheduling, food cost analysis, etc.
 - Monthly Financial budget for 12 to 18 month planning horizon
 - Recommended PL&PD and Maintenance accruals for budget
 - Estimate of monthly accruals for permitting/licensing, etc. to support Operating Plan
 - Define and provide inventory, food prep and food ordering process
- Supporting expansion of food truck fleet by providing design services and identifying reputable high quality builders to provide additional trucks