



THE CORPORATION OF THE CITY OF COURTENAY

## STAFF REPORT

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**To:** Council

**File No.:** 3900-20

**From:** Chief Administrative Officer

**Date:** April 18, 2016

**Subject:** Options for Food Truck Pilot Project in Courtenay

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### PURPOSE:

The purpose of this report is to provide a recommendation to Council regarding more opportunities for food trucks to operate in the City of Courtenay.

### CAO RECOMMENDATIONS:

That, based on the April 18, 2016 staff report, "Options for Food Truck Pilot Project in Courtenay", Council approve Option 1 and the recommended amendments to Business Licence Bylaw No. 2523 allowing food trucks to operate within the City under certain conditions; and

That staff be instructed to prepare amendments to Business Licence Bylaw 2523, 2008 for consideration by Council.

Respectfully submitted,

David Allen, BES, CLGEM, SCLGM  
Chief Administrative Officer

### BACKGROUND:

On August 17, 2015 Council passed the following resolution:

*"That staff provide a report to Council regarding the options and implications of amending the City of Courtenay Business Licence Bylaw to relax the current limitations on mobile restaurants (food trucks)."*

On January 18, 2016, Council passed the following resolution:

*"That staff Commence a consultation process with businesses, business and tourism organizations, and the general public seeking feedback for a food truck pilot project."*

Over 1,000 people responded to the survey, which ran from February 17 to March 11, 2016. Almost 95 percent of respondents declared their support for increasing food truck opportunities in the City of Courtenay. The general survey results are included at the end of this report.

Of the respondents who identified themselves as restaurant owners or operators, 70 percent indicated they were generally in favour of food trucks. Many of these respondents commented that while they support food trucks in principle, they would like the City of Courtenay to ensure that the addition of food trucks to the city would not come at the detriment of brick-and-mortar restaurants. One restaurant owner commented:

*"We encourage showcasing our valley's food culture, local farmers and purveyors. However we are concerned about a food truck parked outside our door redirecting our potential guests elsewhere... Culinary destination is real. We live in the "land of plenty". Showcasing our bounty draws people into our region. Tourism is vital and we need to continue to promote and encourage people to our valley. Enhancing our offerings keeps us current. I think food trucks have a place within this landscape. Please be mindful that those who work and operate established non franchised food outlets are not rolling in the dough. We must work in our business daily to ensure wage and food costs are in line to be sustainable. It takes commitment and hard work. As an owner we may see 1 annual 7- 10 day holiday a year. We work long hours and every weekend right alongside our employees to ensure we are producing consistently good food and secure jobs. I wish to remain positive that there is enough sunshine for us all and the shade of a food truck outside our entrance does not result in us closing our doors."*

Responses from the Downtown Courtenay Business Improvement Association, as well as the Comox Valley Chamber of Commerce, are attached to this report. These organizations, as well as the Comox Valley Economic Development Society, also provided support to the food truck consultation process by distributing the survey to their many members and contacts. Also attached is a selection of comments from survey respondents. (*Appendix 3*).

### **Food trucks on public property**

Over 90 percent of respondents were in favour of food trucks on public property, such as parks and City of Courtenay facilities. Based on these results, and discussion with staff from Legislative Services, Development Services, and Recreation and Cultural Services, it is recommended that in 2016, food trucks be permitted at the following public locations (*Appendix 1*).

<b>Location</b>	<b>Total Food Truck spots</b>	<b>Details</b>
Lewis Park	4	2 west of playing field near river and washrooms 2 north of playing field to the right of the park entrance ( <i>On selected dates, food truck spots would be unavailable due to special events in the park</i> )
Airpark	2	Grassy median off Mansfield Drive, south of Rotary Skypark
Standard Park	1	Gravel parking area

These food truck locations would be booked by the food truck operator through the City of Courtenay Development Services Department. The licencing and booking process would be reviewed in the fall of 2016.

Following the end of the 2016 season, the program would be evaluated to determine whether the installation of permanent food truck infrastructure at any of the above sites (i.e. paved food truck pads, electricity, water, drainage) could potentially be proposed for 2017 and beyond.

### **Food trucks on private property (commercial)**

Approximately 68 percent of respondents were in favour of allowing food trucks on private property, such as private parking areas. A further 74 percent were in favour of food trucks in commercial areas.

It is therefore proposed that the current restrictions on food trucks on private property be eased, as long as the property meets certain criteria:

- Zoned for restaurant use (*Appendix 2*).
- Located at least 30 metres away from an existing permanent food service establishment.

**Food trucks on city streets**

There was generally strong support (72 percent) for allowing food trucks on City streets; however, identifying appropriate streets will require further analysis. To facilitate the initial food truck approval process for 2016, City staff request that the decision on potential food truck locations on City streets be deferred until after the end of the 2016 season.

**Food trucks in residential areas**

The majority of survey respondents (approximately 80%) were opposed to food trucks in residential areas. Based on these results, staff do not recommend the full inclusion of residential areas in the food truck program; however food trucks would continue to be permitted during specific events under permit by the City and approved by the licence inspector, such as block parties.

**Approval Process**

Food truck vendors will need to apply annually for a Food Truck Licence through the following process:

- Complete the Food Truck Licence application form;
- provide all required documentation, including Island Health approval and proof of liability insurance coverage; and
- pay applicable licence fee.

Complete applications will be reviewed by staff. If all requirements are met, the application will be approved and remain valid for the remainder of the year.

**Annual Licence Fees**

Staff have reviewed licence fees from several other nearby jurisdictions where mobile food vendor programs exist. (Direct comparisons are a challenge as there is no standard licencing or food truck program format):

	<b>Private Property</b>	<b>Public Property</b>	<b>Combined</b>
Parksville	\$150	Daily fee varies seasonally; 2016 rate not yet available <i>(schedule and payment coordinated through Parksville Chamber of Commerce)</i>	n/a
Nanaimo	\$265	\$665	\$790
Victoria	\$100	n/a	n/a
Vancouver	n/a	\$304.26 (roaming food vending permit) \$1,127.81 (street food stationary vendor permit)	n/a

The following licence fees are proposed for mobile food vendors in the City of Courtenay:

<b>Private Property</b>	<b>Public Property</b>
\$150	\$450

The fee structure would be reviewed in the fall of 2016 to ensure it adequately reflected processing costs, staff time, and potential future infrastructure costs.

## Special Events

Food trucks that only operate at special events in the City of Courtenay would not be required to obtain a Mobile Food Vending business licence. Vendors at special events would fall under the Special Events Licence for each event, pursuant to *Special Events Regulation Bylaw No. 2396, 2005* or the Parks Control Bylaw (events such as Canada Day in Lewis Park).

Food trucks would not be permitted to operate within 150 metres of a special event or festival, except where permission from the event coordinator has been obtained.

### FINANCIAL IMPLICATIONS:

Staff has spent approximately 70 hours on the food truck pilot project. Approximately \$700 has been spent on advertising.

### ADMINISTRATIVE IMPLICATIONS:

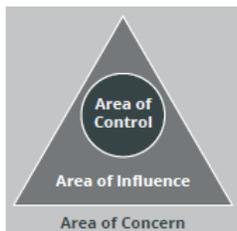
Administration of a food truck program on public property would require ongoing staff time to coordinate food truck applications and booking requests on public property.

Staff believe that this is the first part of an ongoing process. The proposed food truck program will need ongoing evaluation based on feedback from vendors, staff and the public.

### ASSET MANAGEMENT IMPLICATIONS:

There are no capital projects associated with food trucks at this time. There could be capital projects in future years if permanent food truck infrastructure is installed at any public site. To ensure there are no negative impacts on municipal infrastructure, applicants to the food truck program would be required to submit a Discharge Management Plan for disposal of any fats, oils, or greases created by the business.

### STRATEGIC PLAN REFERENCE:



- **Area of Control**  
The policy, works and programming matters that fall within Council's jurisdictional authority to act.
- ▲ **Area of Influence**  
Matters that fall within shared or agreed jurisdiction between Council and another government or party.
- **Area of Concern**  
Matters of interest outside Council's jurisdictional authority to act.

### OCP SUSTAINABILITY REFERENCE:

Not referenced.

### REGIONAL GROWTH STRATEGY REFERENCE:

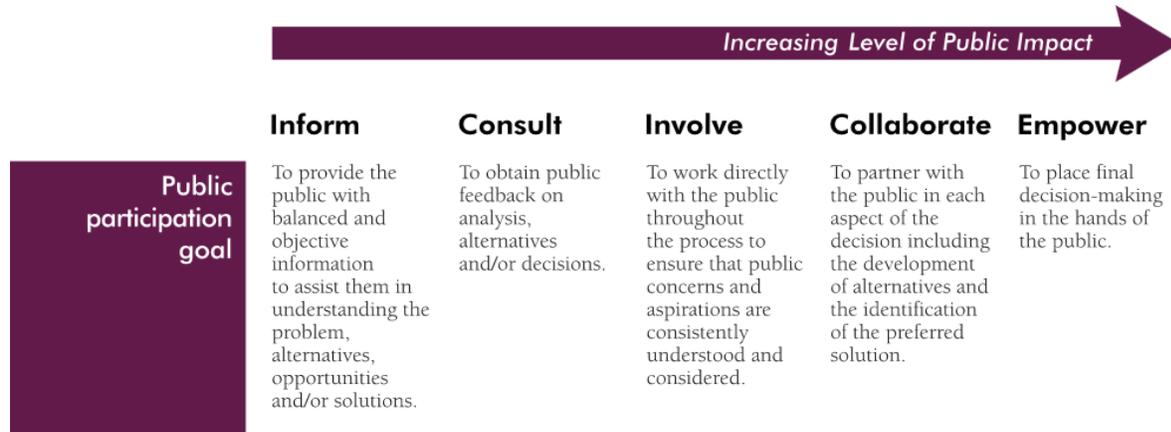
#### 4.2.2 Goals

4. support a strong, diversified commercial base within municipal boundaries which will provide employment and service opportunities.

**CITIZEN/PUBLIC RELATIONS:**

Staff would “involve” based on the IAP2 Spectrum of Public Participation:

[http://c.ymcdn.com/sites/www.iap2.org/resource/resmgr/imported/IAP2%20Spectrum\\_vertical.pdf](http://c.ymcdn.com/sites/www.iap2.org/resource/resmgr/imported/IAP2%20Spectrum_vertical.pdf)



**OPTIONS:**

**OPTION 1:** That, based on the April 18, 2016 staff report, “Options for Food Truck Pilot Project in Courtenay”, Council approve Option 1 and the recommended amendments to Business Licence Bylaw No. 2523 allowing food trucks to operate within the City under certain conditions; and

That staff be instructed to prepare amendments to Business Licence Bylaw 2523, 2008 for consideration by Council.

**OPTION 2:** Amend the Business Licence Bylaw in some other way as Council chooses.

**OPTION 3:** Do not amend the Business Licence Bylaw at this time.

Prepared by:

John Ward, CMC  
Director of Legislative Services/Deputy CAO

Attachments: Appendix 1 - Food Truck Maps  
Appendix 2 - Restaurant Zoning  
Appendix 3 – Consultation Feedback



Potential Food Truck Location: Lewis Park west - near washrooms (two spots)



Potential Food Truck Location: Lewis Park entrance (two spots)

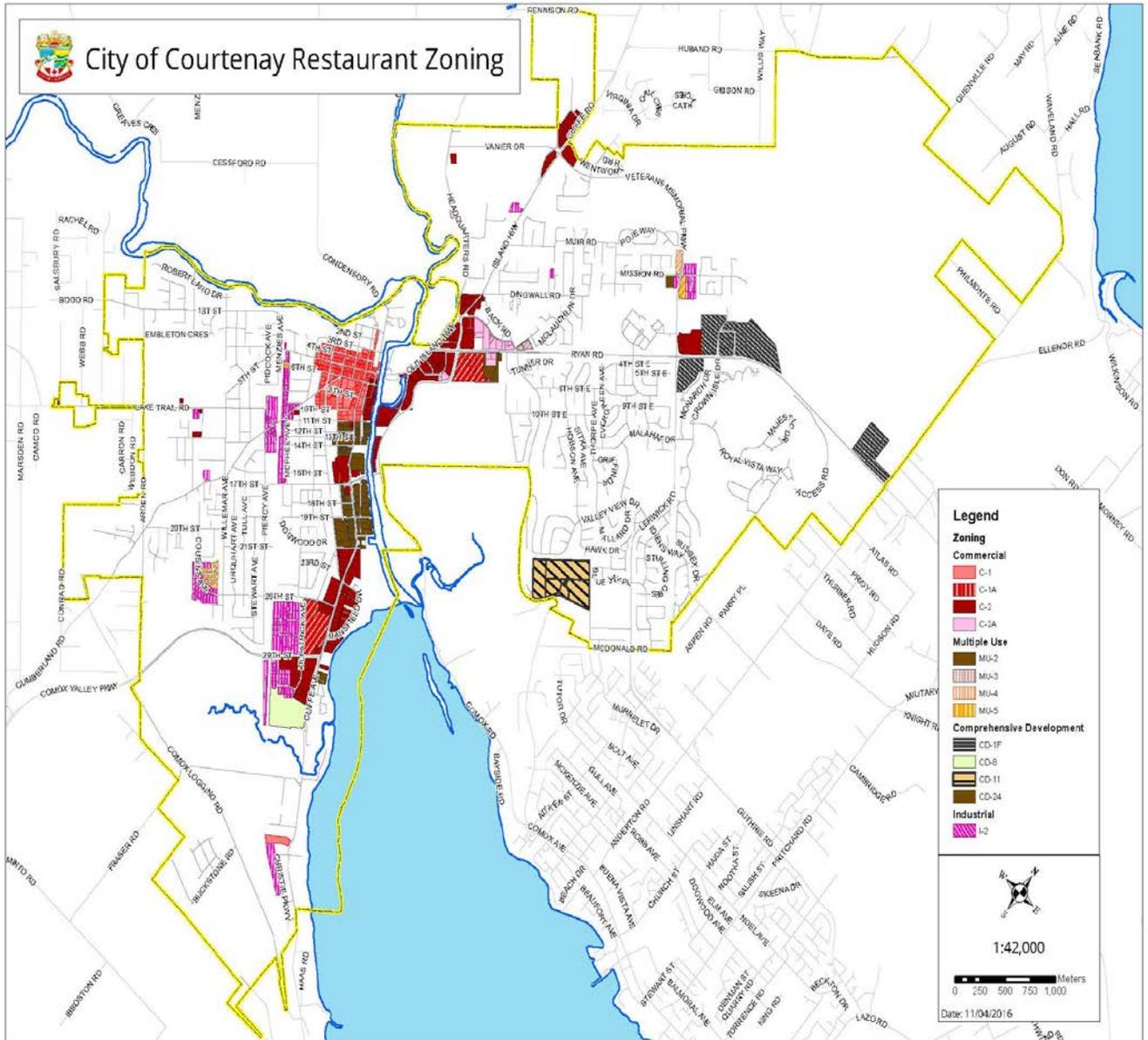


Potential Food Truck Location: Airpark near Rotary Skypark (two spots)



Potential Food Truck Location: Standard Park (one site)

MAP OF RESTAURANT ZONING



**From:** [Laura Thorold](#)  
**To:** [Guillo, Anne](#)  
**Cc:** [Dianne hawkins](#)  
**Subject:** FW: City of Courtenay seeking feedback on Food Trucks  
**Date:** February-11-16 9:35:32 AM  
**Attachments:** [image005.png](#)  
[image006.png](#)  
[image007.png](#)  
[image008.png](#)  
[image009.png](#)

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Hello Anne,

Please see the comments below.

Thanks so much,

*Laura Thorold*  
*Operations & Member Services Coordinator*  
Comox Valley Chamber of Commerce  
2040 Cliffe Ave, Courtenay, BC V9N 2L3  
T: 250.334.3234 ext. 102

W: [comoxvalleychamber.com](http://comoxvalleychamber.com)  
FB: [facebook.com/comoxvalleychamber](https://facebook.com/comoxvalleychamber)  
TW: [@cxvalleychamber](https://twitter.com/cxvalleychamber)

**From:** Andrew Gower [mailto:agower@wedler.com]  
**Sent:** February-10-16 4:43 PM

Hi Laura,

Please forward the following to the City on behalf of the Chamber.

*The Chamber would definitely want to be involved in any consultation process with respect to food trucks.*

*In general, the Chamber is in favour of food trucks as they offer an alternate dining and business opportunity to traditional restaurants.*

*However, attention must be paid to how they are regulated so as to not disadvantage existing food service businesses. Having said that, physical restaurants with indoor seating offer a considerably different experience than food trucks, and many also have the advantage of a liquor license, which a food truck would not have. As such, there is room in the economy and our community for food trucks, and they offer vibrancy and interest that differs from existing, traditional restaurants.*

*Finally, health and safety with respect to food preparation and storage and with respect to where food trucks are located require careful attention. None of these issues are unsolvable, and indeed have already been solved in other jurisdictions.*

*Please contact Dianne Hawkins or the undersigned with any questions.*

*The Chamber looks forward to further involvement in this process.*

Regards,

**Andrew Gower, P.Eng., PE** | Partner • Courtenay Branch Manager

Wedler Engineering LLP | Courtenay (250) 334-3263 ext. 102



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**From:** Guillo, Anne [<mailto:aguillo@courtenay.ca>]

**Sent:** February-05-16 2:31 PM

**To:** [operations@comoxvalleychamber.com](mailto:operations@comoxvalleychamber.com)

**Cc:** [dhawkins@comoxvalleychamber.com](mailto:dhawkins@comoxvalleychamber.com)

**Subject:** FW: City of Courtenay seeking feedback on Food Trucks

Hi Laura, I understand Dianne is away until Feb. 18. Could you please let me know if the Chamber of Commerce Chair Andrew Gower will be providing feedback re: food trucks in Courtenay, as per the emails below?

Thank you!

Anne

**Anne Guillo**

Manager of Communications, City of Courtenay

Tel. 250-703-4858

[aguillo@courtenay.ca](mailto:aguillo@courtenay.ca) | [www.courtenay.ca](http://www.courtenay.ca)



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**From:** Dianne Hawkins [<mailto:dhawkins@comoxvalleychamber.com>]

**Sent:** January-28-16 4:35 PM

**To:** Guillo, Anne

**Subject:** RE: City of Courtenay seeking feedback on Food Trucks

Hi Anne

To follow up. Our Chair, Andrew Gower will provide feedback to the City on behalf of the Chamber prior to the Feb 4<sup>th</sup> deadline.

**PRESIDENT**  
Deana Simkin  
Billy D's Pub & Bistro  
250-334-8811

**VICE-PRESIDENT**  
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Rattan Plus & Patio  
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Carderos Cafe  
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Dr. Colin Wilson, Chiropractor  
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Haeley Campbell  
Mudsharks Coffee Bar  
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Mackenzie Gartside  
Select Mortgage  
250-331-0800

Jorden Marshall  
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Cakebread Bakery  
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Sandra Viney  
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#203 – 580 Duncan Ave.  
Courtenay, BC  
V9N 2M7



Downtown Courtenay Business Improvement Association

March 9, 2016

Mayor Larry Jangula and Council  
City of Courtenay  
830 Cliffe Avenue  
Courtenay, BC  
V9N 7T1

Dear Mayor Jangula and Councillors:

**Re: Food Trucks in Courtenay**

On behalf of the Downtown Courtenay Business Improvement Association (DCBIA), I am writing to you regarding the request for feedback regarding of food trucks in Courtenay.

While the DCBIA board of directors is generally in favour of food trucks in Courtenay, the logistics of placement, operating hours and rotation remain questions that need to be addressed. In particular, it is felt that in parks and along the river-way where people gather for sports and other activities would be good locations for food trucks. They would benefit people attending events and enjoying the outdoors as well.

Sincerely,

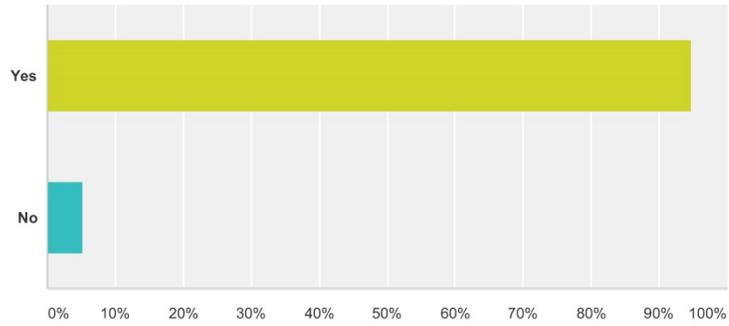
Deana Simkin, President  
Downtown Courtenay Business Improvement Association

[www.downtowncourtenay.com](http://www.downtowncourtenay.com)

Courtenay Food Truck Survey

**Q1 Are you in favour of creating more opportunities for food trucks in the City of Courtenay?**

Answered: 1,015 Skipped: 6

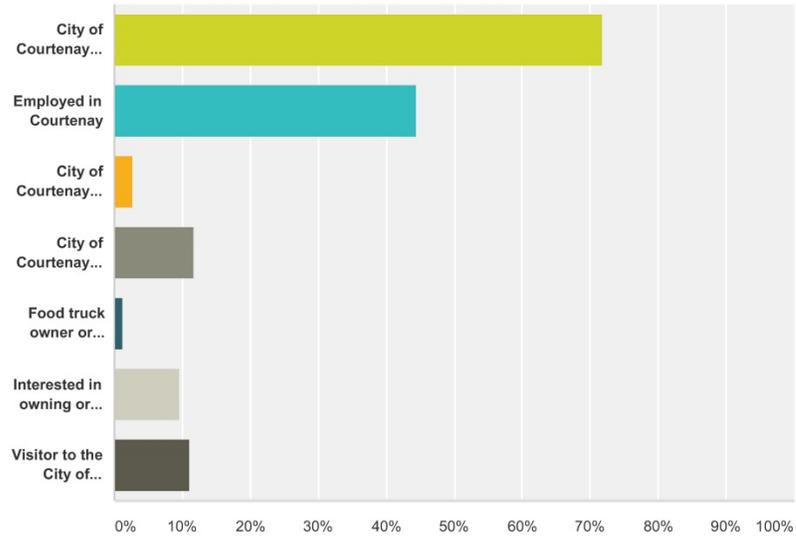


Answer Choices	Responses
Yes	94.88% 963
No	5.12% 52
<b>Total</b>	<b>1,015</b>

Courtenay Food Truck Survey

**Q2 Please tell us more about yourself.  
Select all that apply. Are you:**

Answered: 914 Skipped: 107

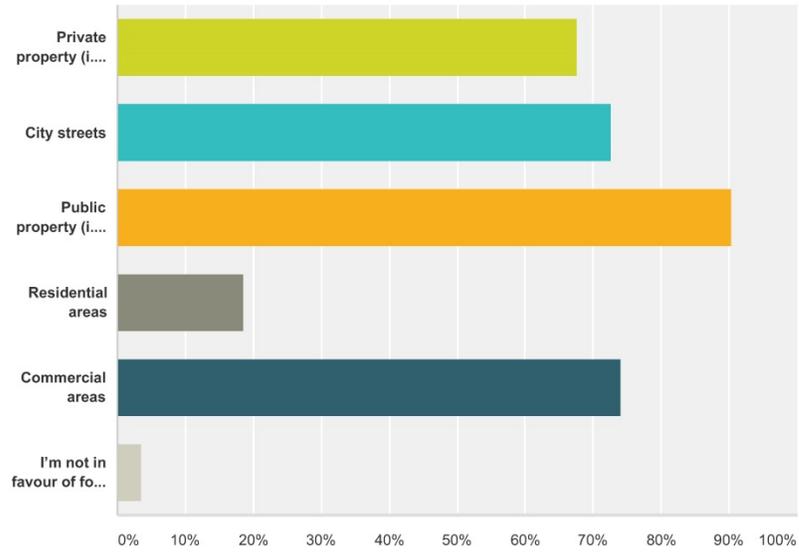


Answer Choices	Responses
City of Courtenay resident	71.88% 657
Employed in Courtenay	44.42% 406
City of Courtenay restaurant owner or operator	2.63% 24
City of Courtenay business owner or operator - non restaurant	11.71% 107
Food truck owner or operator	1.20% 11
Interested in owning or operating a food truck	9.63% 88
Visitor to the City of Courtenay	11.05% 101
<b>Total Respondents: 914</b>	

Courtenay Food Truck Survey

**Q3 Where do you think food trucks should be allowed in the City of Courtenay? (select all that apply)**

Answered: 1,008 Skipped: 13

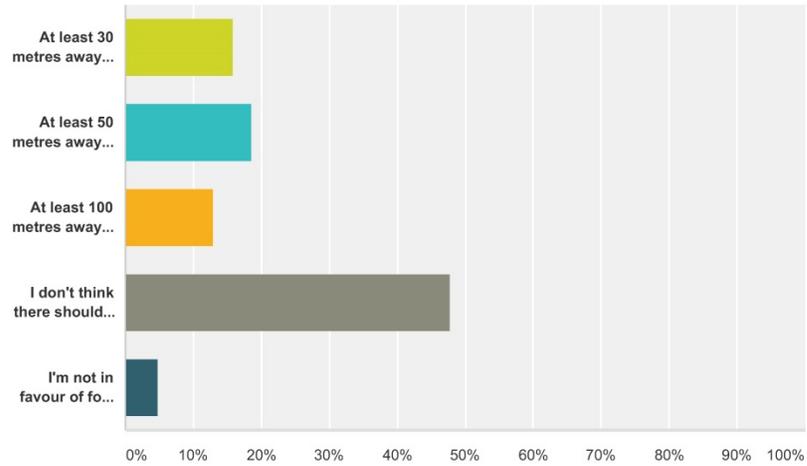


Answer Choices	Responses	Count
Private property (i.e. private parking areas)	67.66%	682
City streets	72.62%	732
Public property (i.e. parks, City of Courtenay facilities)	90.48%	912
Residential areas	18.65%	188
Commercial areas	74.11%	747
I'm not in favour of food trucks	3.47%	35
<b>Total Respondents: 1,008</b>		

Courtenay Food Truck Survey

**Q4 What distance should food trucks be required to maintain from established brick-and-mortar restaurants?**

Answered: 981 Skipped: 40

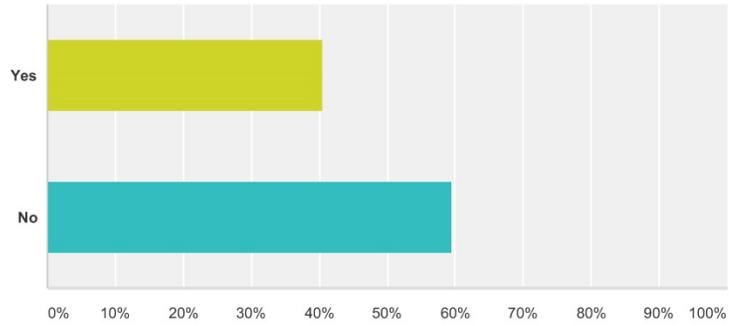


Answer Choices	Responses
At least 30 metres away from restaurants	15.90% 156
At least 50 metres away from restaurants	18.55% 182
At least 100 metres away from restaurants	12.84% 126
I don't think there should be any restrictions on distance. Food trucks should be allowed to park close to restaurants	47.91% 470
I'm not in favour of food trucks	4.79% 47
<b>Total</b>	<b>981</b>

Courtenay Food Truck Survey

**Q5 Should the total number of food trucks in Courtenay be limited?**

Answered: 1,006 Skipped: 15



Answer Choices	Responses	
Yes	40.56%	408
No	59.44%	598
<b>Total</b>		<b>1,006</b>

2016 Food Truck Survey – February - March 2016

*Due to the extremely high response to this survey, including thousands of individual comments, we have compiled a selection of comments representing various viewpoints on food trucks.*

<b>Are you in favour of creating more opportunities for food trucks in the City of Courtenay?</b>
As a chef, I feel it livens up the food scene. It also gives chefs and entrepreneurship a better chance at success as a smaller business with less overhead.
As a family with active children we do not eat in restaurants but love food trucks. The food is usually awesome and everyone is outside and enjoying nature. We drive to the Comox harbour, Tidal Tacos in Qualicum Bay and Parksville waterfront at least once a week in the summer season to enjoy these great food trucks! Victoria now has amazing food trucks in their harbour and great cities all over the Pacific Northwest have had amazing food trucks for years. It is time for Courtenay to get on board!!
As long as they meet food safe requirements, licensed to operate in the city, and don't create a nuisance or a mess(garbage, noise, etc) then why not?
Because this is 2016! haha. Seriously, food is a community builder - food trucks are a trend that has been growing for a decade and I feel we are behind, particularly given our incredible agri-tourism/culture scene here. It would add flavour to the downtown/community as a whole and act as a tourism and resident draw. Having traveled a lot, lived in Vancouver and Victoria and be super passionate about food culture, I would love to see a much larger 'city backed' support for this implementation.
Being a Montrealer, I saw the positive outcome from them starting to be permitted. They boost community event food options, allow new entrepreneurs to start small, create more variety and a more diverse product. They also simulates the current restaurant scene in my opinion.
But in a limited manner where could just be at special events at Simms Park,Air Park etc. Don't think would add much to downtown and not enough customer base either. Cafes and restaurants have enough competition already.
Convenience is a big factor. Typically food trucks offer tasty alternatives to restaurant fare.
Convenient way to get lunch. Important part of festivals and events. Increased options for out of the way areas. we have amazing food growers here - let's showcase that.
Diversity of ethnic foods. As people gather around the food truck there is the oppertunity for positive chance human interactions.
Encourages a vibrant culinary scene, encourages the local supply chain, encourages toursim. There is no justifiable or logical reason why our local foodie entrepreneurs are being held up by small town red tape. Put a framework in place for food and public safety and then let the market sort out the rest...!!!!!!
Every town or city I have been to with food trucks has left a great impression. Makes for a more vibrant community. People are drawn to take to the streets by foot and I think this ends up boosting foot traffic to other businesses.
Food trucks can increase the vibrancy of public, and private, spaces by creating unique environments of commerce and social interaction. They can provide services in areas that are otherwise difficult to serve, parks and beaches, and they can help to drive forward the kinds of cuisine available in the Comox Valley.
Food trucks offer further culinary diversity. Wouldn't it be great to have Courtenay be a diverse foodie destination that could attract more tourists and revenue to our area? We have fabulous restaurants but many of us have a hard time accessing them over our lunch hours or would like to explore other unique options.
Free enterprise is good, as long as safety, taxes and business license requirements are met and other business is not adversely affected, have at it.
I don't think there is a business in any town with as many challenges as running a restaurant. A good test for those on council who think food trucks are a good idea would be to walk around downtown Courtenay and visit every

<p>restaurant and cafe and see how they are doing. I think if you surveyed the restaurant owners you would find that it is a daily struggle to meet all their obligations such as: wages, insurance, municipal taxes etc.. They have made a substantial and permanent investment in their specific location and my educated guess is that more than half struggle. Why would you, the structure they support with their taxes, want to undermine them? Please re-direct your efforts to assist these businesses to succeed in any way possible.</p>
<p>I think it has potential to draw a more diverse crowd downtown. As a mom of a toddler, I would also be absolutely be thrilled to have more yummy food options without needing to wrangle said sweet, but active, toddler in a sit down environment where others appreciate a peaceful setting! 😊</p>
<p>I would love to see more diversity and by allowing mobile food vendors will attracts more people to parks and other areas of interest. I think food vendors should be allowed half or full day permits in areas and not just 15 minutes. I would love to go to a park that has a food truck stationed there regularly. For example the air park could benefit from one.</p>
<p>It allows small first-time business owners to bring their product to the customers and create an opportunity to test the waters with their menu ideas and food items. It also allows for the public to experience a convenient food option when attending events and festivals and possibly briaden their culinary horizons. They may be more inclined to try out some new food they would otherwise not have dedicated an entire sit-down experience to, on the off chance they didn't like the food, this way is much less committal.</p>
<p>No. I believe there is more than adequate number of restaurants and meal sources available in Courtenay. There's also a completely inadequate amount of parking in downtown Courtenay, and food trucks will take up those parking spots.</p>
<p>Running a food truck is not an easy business. Owners should have equal opportunity to make a living. I, as a customer, would love to eat at a food truck in reality instead of watching others do it on tv.</p>
<p>The Comox Valley is densely populated by a large number of coffee shops, kiosks, cafes, eateries, bistros, dining areas in malls/grocery stores, drop-in centres, canteens, and a well attended CV Farmer's Market, Street Markets and existing local/outside food vendors at special events/festivals. Food trucks have been for sale from older operators without success. To add more would further dilute a full marketplace and simply reduce the success of everyone who has invested to serve the valley very effectively to date.</p>
<p>the purpose of food trucks is for convenience. this makes sense in large cities; however, in small towns such as ours this is entirely unnecessary. furthermore this will be detrimental to the already existing family owned restaurants in town which employ your people. the city of courtenay and comox must continue to support brick and mortar restaurants which pay high high taxes to maintain comfortable eating venues.</p>
<p>there is a need on job sites and we could use some more diverse food opportunity choices</p>
<p>We are a community of foodies. Food growers and eaters. Food trucks provide diversity to our eating landscape while highlighting locally grown products. As well food trucks can be a great draw for tourism. Food trucks can take greater risks in terms of culinary experiences and ethnocultural food which is sorely lacking in the valley They build community and give a sense of fun and event. We could use more of that here</p>

<b>Where do you think food trucks should be allowed in the City of Courtenay?</b>
All the above. As long as food safety and public safety are taken in to account what is the problem with having a food truck in Tin Town? Sims Park? Anderton Road by the bridge? There are innumerable locales that would be perfect for food trucks in the Valley.
ALLOW THEM WHERE THE PEOPLE ARE. THE TRUCKS WILL MAINLY BE VIABLE IN THE SUMMER MONTHS SO LET THEM DOWNTOWN TO CREATE AN ATMOSPHERE. EVERYONE TRAVELS THE WORLD TODAY. THINK OF YOUR GREAT EXPERIENCE IN OTHER AREAS. COURTENAY IS A GREAT CITY AND WILL ONLY BE MORE ATTRACTIVE AS THE RESULT OF ATTRACTIVE FOOD VENDORS. KEEP THE JUNKIE VENDORS OUT. SET AND MAINTAIN A STANDARD OF VEHICLE WHICH THE HEALTH DEPARTMENT CAN HELP TO POLICE.
Any public property or property owned by the city that can be wholly designated as a zone for food trucks and keeping in mind the growth of the food trucks over the years and a well planned scheme in order to provide food truck operators the space and the facilities required.
At a downtown market - like the one proposed for Duncan
As long as it is not in the way of vehicle or foot traffic, why not allow them to be situated in larger parking lots such as at Superstore or Costco as long as they have a pr-determined agreement with the business.
but limits on size and number in any given area
City streets are ok but care needs to be taken so there are no bottle necks in high traffic areas
Downtown parking lots in the evening when it is quiet
I believe they should be in place site Sims Park or the Courtenay Airpark. Not placed in front of our fabulous local restaurants that support our community in spades.
I don't think they should be in the downtown core during business hours. Between the traffic and the number of operating restaurants, cafes, and coffee shops I think food trucks downtown would be overkill. I don't have a problem with them at Lewis or Simms Park, however.
I think they should be located in one area. close to downtown. Again they create atmosphere.
it would draw people to downtown and into shops. It could support the local businesses for their lunch breaks. Courtenay really needs to consider building public spaces and reduce cars
Not ALL city streets (ex not 5th St where parking is already scarce), but I would like to see a few designated side streets downtown where foods trucks could set up for lunch.
not in downtown... parking is limited and people will ask to use your bathroom facilities which is not provided by food trucks ... this is a burden on bricks and mortar establishments
With restrictions that protect safety, parking spaces and noise.

<b>Should the total number of food trucks in Courtenay be limited?</b>
Although the market would be higher in the spring/summer months there would need to be a certain amount of control as to how many could be in one place at the same time.
An over abundance would ruin the atmosphere/novelty of a food truck's appeal and may impact the restaurants that have been established in the community. However, on the flip side, limiting the number of food trucks is also a fine balance to determine as it may limit competition, and stifle innovational new ideas.
As long as there are bylaws about parking directly in front of restaurants and so much space between each truck i would think it would be fine. Healthy competition breeds more choice for the consumer.
because I dont see it as an issue elsewhere on the island and I dont think it is democratic to say you can open a store but not a food truck it is still a business - and if there isnt enough business for them they wont be there any way it is almost self regulating
I believe a phased introduction is prudent, rather than a gold rush. It gives an opportunity to evaluate the successes and impacts as we go forward
I think if on public property yes. If however they are hired for a special event, or private property I don't think it any of the city's business.
I think our area could only support a limited number of food trucks
I think you should allocate a destination area such as simms park or lewis park and let the food trucks create their own foot traffic and buzz. Food trucks near ma and pa restaurants should not piggyback off the hard work of others. Most restaurateurs give generously back to their community year in year out by supporting our local schools, non profit organization and community fundraising efforts. We are collectively a very supportive and close knit industry wanting everyone to shine and succeed. But not at the expense of seeing others taking away from existing establishments that have diligently worked hard at creating over many years.
If they all have business licences, pay for a permit etc, why limit them. We don't say there can only be 5 restaurants on 5th Street do we.
If prime parking spots are used by food trucks then I think they should be limited.
I'm saying a tentative yes... Because I don't know enough about it. But it seems like the number would limit itself because the market for food trucks in a smaller city like Courtenay is already limited. What are the regulations in bigger open minded cities like Victoria? Is there ever really a need to cap the number of trucks or is it self limiting like other stores and niches?
Let the market decide
Maybe not total number, just density. Could create traffic/parking issues in places such as the down town core or the Airpark; can also create "clutter" ie. blocking view of other commercial establishments in areas such as the downtown core; I would like to see several food trucks in the core though, just not spaced based on the locations of other food establishments
Not yet, but if the response from people setting up food trucks is overwhelming then this may need to be revisited.
Quality clean, certified food handlers required to operate a successful food truck. Do not make the competition so large no one makes any money
Quality is key over quantity
Yes but only to a certain degree. I don't really see the town being over run with them. And I feel that they should have to be held to some standards with appearance etc.

<b>What distance should food trucks be required to maintain from established brick-and-mortar restaurants?</b>
A food truck is not any different than another restaurant opening in a building. If food truck helps to increase pedestrian traffic, this is good for all businesses.
Brick and mortar establishments must not be allowed to fail. Food trucks have to be positioned accordingly.
Dependent on the feelings of the restaurant owners. Some may embrace it, others may want food trucks away from their establishments. Restricting the proximity of food trucks could limit the options for parking.
Eating at a food truck or a brick and mortar is to different experience. People that want the atmosphere and drinks will do the fixed restaurants and workers and people that have time restrictions will go for the food truck
food trucks should not infringe on current restaurants locations....there are many locations in the comox valley that would benefit from food truck options...e.g...lewis park, local beaches, the air park, the dyke road....we have many empty buildings in the valley that used to be restaurants, but now are unoccupied....maybe the success of a food truck would allow someone to fulfill a dream of owning a restaurant....we need to open our minds to new ideas of cuisine and give opportunity to those who deserve a chance to present themselves
Hard to get any distance from a restaurant on 5th st. But i would say not to park right in front of a restaurant. 4th, 5th, 6th st would be the only street that they would get any business on. Private parking areas like Superstore or Thrifty's parking lot if they could rent a spot.
I also don't really think it matters... people are going to go and support the people they like to support. The city is small enough to accommodate everyone. Restaurant owners should have their own food truck presence.
-I am in favor of food trucks but am concerned about their potential impact on good, established brick and mortar restaurants. I believe there should be a distance from these unless it can be shown that the type/ethnicity of food served wouldn't directly compete with them.
I believe that food trucks can work in a competitive, but functional relationship with other restaurants and businesses. There are many examples of food trucks in other cities, notably Vancouver, where food trucks work in conjunction with breweries and other establishments to help offer a greater degree of services.
I don't think a food truck will affect a restaurant. if I want a sit down meal, I would go to the restaurant, if I am looking for a quick bite while shopping, winning situation. Wouldn't go to the restaurant anyway. Would just stop shopping and head home.
I feel there should be a designated food truck area. Or have them interspersed along 5th.
i think if you put a distance requirement of 30 metres you basically take away all possibility of a food truck being in the downtown core and I believe at least one operating downtown would be good.
if not more... there is a competitive advantage that food trucks have...restaurants require much more costs including city taxes that don't apply to food trucks ..a restaurant is established and committed to a location.to have a mobile food truck pull in front or near a restaurant shows poor form.. this program must show much sensitivity and respect to restaurants
I'm not sure about the logistics of distance between brick and mortar restaurants because I am not in fact a restaurant owner and therefore don't have the experience to make that decision. However, I do beleive a sweet spot could be reached here that could potentially appeal to food truck vendors AND restaurant owners!
If you want a template on how food trucks can coexist with bricks and mortal restaurants look to Portland Oregon as an example. Portland has become a foodie Mecca, with both sorts of establishments flourishing. They have smartly tapped in to the local supply line and offer local produce/fowl/beef/seafood in both their food trucks and brick and mortar. Please, let's put the Comox Valley on the gastronomic map and tie in to our vast culinary traditions, this is a great opportunity for you, City Council, to avoid getting caught up in miles and miles of red tape and be leaders.
In my research with the City of Vancouver, the BC Restaurant Association,and the City of Victoria, I found that this to be the main complaint coming from the brick and mortar restaurants.Food trucks do not compete with brick and mortar restaurants. The concept is to offer a community a wide range of ethnic foods from across the globe.

<p>The city of Vancouver suggested that a restaurant owner in Vancouver, decided that it was in his best interests, to get his own Food Truck. He obviously saw the opportunities that Food trucks can bring to a community. The more variety in the downtown core, the more attractive to locals and visitors, as they shop, dine and listen to music after 6pm. Businesses must stay open after 6pm. All downtowns must adopt the "Mall "mentality to succeed. Are you open after 6pm? the malls are! Downtowns are closed at 6pm - nothing for locals and visitors to enjoy - choice to either stay home, or stay in their Hotel room or lounge?,</p>
<p>it is so important to be careful with this one. it cost me very little in respect to a person that owns a fixed building restaurant to run and operate. people put more blood sweat and tears into a fixed place and they are our back bone to the industry where as we as food trucks can just pick up and move on to a better location if we want.....</p>
<p>It is obvious that part of the appeal of food trucks is that it is quick and convenient compared to a brick and mortar store. In order to protect these businesses, it may be more beneficial to have the trucks located far enough away from a restaurant to deter potential customers as a brick and mortar restaurant has higher operating costs, and is likely more profitable for the city (tax wise)</p>
<p>leading question...what is wrong with current by-laws, do they have restrictions on distance. This question would only apply if the city was looking at opening access to food trucks where-ever. If this is the case, then it is not right that food trucks are within close proximity to brick and mortar who pay full ppty taxes and have to compete for customers. Will food trucks be required to pay full property taxes, water, sewer like regular restaurants. I can see why a food truck vendor would think open licenses was a great idea.</p>
<p>please consider your year round brick and mortar restaurants and cafes. our overheads are substantial and creating year round jobs is a commitment to our community. with rising food costs and recent incremental wage increases most restaurants do it for the passion certainly not for high returns as we see some months in the red and rely on the summer traffic to carry us through.</p>

Do you have any other comments about food trucks in the City of Courtenay?
<p>Allow food trucks! If you want to foster community and culture within the city, it would be simply fantastic if you could figure out how to make this happen. Food Trucks are fast food done right. I really don't understand how the argument that they compete with brick and mortar sit down restaurants holds up under any sort of scrutiny. Unquestionably regulation is required - health inspections must occur, permits must be issued, taxes must be paid, business licenses must be obtained. Create regulation that is sensible and respectful of the fact that running a successful food truck is extremely difficult and is a lot of work! It is completely unfair and ridiculous to say that you are not allowed to run a food truck in the City of Courtenay.</p>
<p>As I said I do own a food truck and know how hard it can be to be succeed.I only run at festivals during the summer months and a few into the fall. timing is everything and most food trucks have their events that they are committed to in the summer months and will stick with them. the question you as city planers have to as yourself is.....is if a fad or something that we have the population for to make it work?.... will people now buy food trucks to make their fortune and fail? what about the mom and pop operation that have a fixed place and count on the walk in traffic during the summer months...this is a tough thing to consider.</p>
<p>Courtenay has a great little eclectic downtown area. Perhaps the best on the island.... I really think creating a food truck culture would enhance that. A really great idea!</p>
<p>Food trucks can create interesting opportunities for people and food. We are justifiably proud of the types of food that are produced and farmed in the Comox Valley. Wouldn't it be great to have more opportunity to showcase these resources while encouraging new social opportunities at the same time?</p>
<p>Great idea - it would be wonderful to create a 'food truck community' similar to Portland where there are designated areas for food trucks to group together - Lewis/Simms Park would be a great option for that. If you limit their operating hours - say 11 -2 p.m., that would be far enough away from the downtown restaurants and allow people (especially during the summer months) to get outside, walk, socialize and enjoy the park along with some delicious food.</p>
<p>I appreciate the concerns that local restaurant owners may have about food trucks. I also think that if done thoughtfully and respectfully, there can be room for both. I also think that operating food trucks creates more opportunities for employment and income in a time when more creativity and flexibility is needed in a challenging employment market. Additionally, I think that food trucks offer another fantastic option for people who are looking to enjoy food in unique ways and adds to the vitality of the tourist attractions in this community.</p>
<p>I assume there are regulations that will keep up the appearance and the safety of the food trucks - that would be my only concern</p>
<p>I believe this would bring nothing but low income jobs to the valley and would most likely put a few restaurants out of business. The goal of any food truck is open a restaurant most food truck fail like restaurant because of the amount of time and energy it take to run these business</p>
<p>I feel adamant to not see food trucks downtown.. citing barhroom requirements and parking premium</p>
<p>I especially like the idea of having them in the downtown center some may say they would take away business from the current restaurants, but i believe that they would actually bring more people and traffic to the area!</p>
<p>I just moved into town on 1Feb16 but can see that this city has a lot of potential in the culinary field.</p>
<p>I like the idea of allowing them to enhance public spaces. Possible locations include downtown streets and park space such as adjacent to riverway, or maybe Simms park, or Duncan street. Another approach could be the food truck rally where it is restricted to certain areas on certain days for example Friday nights during the summer at one particular parking lot or park.</p>
<p>in town is a bad idea. There overhead is to low. They will target restaurants because there are hungry people thee. I'm out of the business but have 20 years food and beverage experience in Vancouver</p>
<p>I've been to Portland - the food truck culture is really part of the city's identity and made it feel 'alive'. Food was one of the main reasons we traveled there. We ate out every meal - mostly restaurants, also some food trucks. Food trucks when needed something quick, restaurants to sit down and enjoy the conversation over a meal and</p>

<p>drinks. Since then, I have commented many times that it would be great if Courtenay were to develop a food truck culture - I think it would fit in great with our identity and make us more attractive to visitors.</p>
<p>I've watched food truck numbers multiply in the Vancouver area. Everywhere there are food trucks there is a lot of garbage especially at events. Food trucks serve a 'trendier, foodie' version of fast food-a lot of it is still high fat and bad for you. Promoting walking or biking taking an apple with them will do a lot more for the health of Courtney residents than promoting food trucks.</p>
<p>Just let it happen! There are too many rules in this city. Do a one year trial run. The strong will survive. It's time for food truck culture.</p>
<p>My concern about food trucks is the amount of garbage they generate and whether there are adequate garbage cans available. Food truck vendors should maybe have to take responsibility for cleanup in the area of their place of business. I am also somewhat concerned about regular food safe inspections to maintain the cleanliness of the food truck.</p>
<p>Need some comparable rent/licencing for them to pay equivalent of property tax that brick and mortar premises do.</p>
<p>Please think of the larger picture of the aesthetics of Courtenay: Campbell River, Qualicum, Parksville, Nanaimo, Ladysmith have created a style of quality and parks for people</p>
<p>Put an appropriate tax or licence fee on them that will allow them to thrive but not deter from existing brick and mortar establishments.</p>
<p>There may have to be some kind of application process for food trucks so that the business is approved before getting going. Some sort of screening like is the truck in functional order? Is it going to be leaking fuels wherever it is parked? Is it following food safe practices? Again I don't know much about this process but I'm sure some kind of screening would be necessary.</p>
<p>There should be regulations in place that require clean up. Not just of the food truck itself, but also of the waste and recycling that patrons of the food truck need to dispose of. The food truck should be responsible (to some degree) for ensuring that the bottles/cans and wrappers from their food doesn't end up all over the street.</p>
<p>This is a great idea, even better if you encourage the Town of Comox to join in so that maybe they move back and forth between communities without penalty. It's nice to see some potential forward thinking going on.</p>
<p>Tofino has a whole 'food cart' culture that has created some of Canada finest cuisine. We have MANY areas in Courtenay that are currently being under-utilized with little (or no) food options in the vicinity. Let's see food-trucks for what they are...business opportunities, easy food options for locals and tourists and a way to make some of our 'outdoor' spaces a nicer place to 'hang out'</p>
<p>We are becoming a popular tourism destination. We need to create a vibe as to who we are. We know we are a great foodie place with great growers, wineries, breweries, restaurants, why not create an eclectic area that creates a pulse. Hopefully growers will sell to the food carts, creating more sustainability in the food culture of the community.</p>
<p>Yes. Compostable containers is a must. The food trucks should also be responsible for their own waste rather than expecting the city to take on that burden. Local grown and produced ingredients. Also preference for trucks that rely on renewable energy (solar wind etc).</p>