

# FOOD TRUCK PILOT PROGRAM

## FREQUENTLY ASKED QUESTIONS

### What is the Food Truck Pilot Program?

The downtown Food Truck Pilot Program is a part of the larger Downtown Small Initiatives Program, which aims to attract more people to the downtown and to increase street activity.

The pilot program would be an opportunity for the City to test regulations for food trucks in Campbell River. It would allow up to four selected vendors to operate downtown during the summer months following guidelines and requirements approved by City Council.

### Why is the City introducing the Food Truck Pilot Program?

The Downtown Food Truck Pilot Program is being proposed in response to feedback received from the 2016 Downtown Survey, *Refresh Downtown* consultations, CR Live Streets events, and the Youth Action Committee, which indicate a strong public demand for food trucks in the downtown.

### How would food trucks be regulated?

Food trucks participating in the pilot program would be regulated through a business licence, as well as operational conditions approved by City Council. Some of these conditions include a designated boundary for food truck operations downtown (Figure 1), up to four hours parking in one location, and a minimum 30 metre distance requirement between food trucks and restaurant entrances. Further details regarding operational conditions can be found on page 3.

To obtain more information about proposed food truck regulations, please contact the Long Range Planning and Sustainability Department by phone at 250-286-5727, or by email at [foodtrucks@campbellriver.ca](mailto:foodtrucks@campbellriver.ca)

### How can food trucks benefit downtown businesses?

Food trucks downtown would complement existing restaurants and increase the variety of food options available. This could attract more people to the downtown to eat, and shop. With more people downtown, surrounding businesses would likely experience greater exposure and foot traffic.

As a part of the program, the City would promote downtown as a food destination, highlighting the diverse mix of both restaurants and food trucks.

### Do food trucks compete with established restaurants?

Typically, food trucks and restaurants compete for different markets. Restaurants offer a greater variety of services and experiences that food trucks are unable to replicate. Research shows that food truck customers are more likely to eat at home, or at a fast-food restaurant as an alternative. Food truck customers are seeking high-quality fast food as opposed to a sit-down restaurant experience and numerous studies from other cities have shown that overall, the existence of food trucks in downtown areas does not adversely impact “bricks and mortar” restaurants and cafes.

### How the pilot program would help address this concern:

- During the pilot program, the City would promote downtown as a food destination, highlighting the diversity of food options from both downtown restaurants and food trucks;
- Food vendors would not be allowed to set up seating on public property;
- A 30-metre minimum distance requirement between food trucks and restaurants that are open and operating.



Photo from CR Live Streets 2017



**Questions? Contact Us!**  
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### **Do food trucks have an unfair advantage compared to restaurants?**

While food trucks have lower total overhead costs, they are not able to offer the comfort and services of an established restaurant. Also, they would be subject to operating time limits in specific locations (Figure 1). All food outlets must meet the same health and safety regulations, and a food truck's ability to operate is influenced by unpredictable factors such as weather, vehicle traffic, mechanical problems, and parking availability.

#### ***How the pilot program would help address this concern:***

- Food truck permit fees would cover administration costs;
- The annual business licence fee of \$150 applies to any food trucks operating on private property; however the City is proposing a \$300 annual business licence fee for those operating on public space, such as the roadway. The increased fee for mobile vending in public areas would offset potential costs related to garbage disposal, and increased monitoring, and reflect the use of public space for commercial enterprise.

### **How would parking be affected by food trucks?**

The proposed pilot program would potentially occupy up to four parking stalls in the downtown depending on the number of food truck vendors and their schedules. Currently, there are 1547 parking stalls in the downtown, 506 of which are on-street. Many of the proposed food truck locations have low on-street parking utilization rates and would not significantly impact on-street parking availability (Figure 1).

#### ***How the pilot program would help address this concern:***

- Vendors would be limited to a maximum of four hours in one location;
- Food trucks on roadways would only be permitted in parallel parking spaces for customer safety and to prevent traffic disruption; and
- Maximum vehicle length requirements would prevent vendor vehicles from occupying excessive parking space.

### **How would food trucks be selected for the Pilot Program?**

The City would select pilot program participants based on:

- The size of the vehicle (ability to operate safely);

- The type of food offered (does not directly compete with downtown restaurants);
- Availability to operate downtown in the summer.

### **How can I provide input?**

City staff will be administering door-to-door surveys with downtown stakeholders from June 6 to 15.

The same survey will be made available online for both businesses and the public between June 6 to 15.

#### **Survey Link:**

<https://www.surveymonkey.com/r/X6RR77B>



### **What happens after the pilot program ends?**

At the end of the Pilot Program, the City will conduct a follow-up survey of downtown business owners, the public, and food truck operators to gather feedback about the program. This information will help determine the long-term suitability of food trucks in Campbell River and help guide future regulations.

### **Who should I contact to obtain more information?**

For comments, questions, or more information please contact the City's Long Range Planning and Sustainability Department by phone at 250-286-5727, or by email at [foodtrucks@campbellriver.ca](mailto:foodtrucks@campbellriver.ca)



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# FOOD TRUCK PILOT PROGRAM OPERATING CONDITIONS

## Food Truck Fees

- Vendors would be charged an annual business licence fee. Those operating on private land would pay an annual \$150 fee, and those wishing to operate on public space would pay an annual \$300 fee.

## Health and Safety Requirements

- Island Health and BC Safety Authority approvals
- Proof of vehicle and liability insurance

## Food Truck Size Guidelines

- Food trucks can be up to 2.5 metres wide and 6.8 meters in length (8.2' x 22').

## Allowable Distance from Restaurants

- Food trucks must remain 30 metres away from restaurant entrances, unless written permission from the restaurant owner has been obtained, or if the business is closed.

## Areas of Operation

- Food trucks would be allowed to operate in the designated areas illustrated by the map in Figure 1 on page 4.
- Food trucks on the roadway would only be permitted to use parallel parking stalls.

## Parking Parameters

- Vendors would be allowed up to 4 hours of parking in one location, and would not be subjected to existing parking time limits.

## Hours of Operation

- On street parking spaces: 7:00 A.M. to 12:00 A.M.  
Parks: park operating hours

## Waste Removal

- Food trucks must provide waste bins and remove all litter within 10 metres of their location, regardless of the source of the litter.
- Vendors must develop a waste management plan for oil, fat, and grease disposal.

## Signage and Advertising

- Sign boards must be placed against the truck to avoid conflict with pedestrians or vehicles.
- Food trucks cannot play music or use voice amplification to attract customers.

## Furniture

- Food trucks are not permitted to set up tables or chairs on public property.

## Utilities

- Food trucks must provide their own on-board electricity and water, unless given permission by a property owner or the City to connect to their utilities.



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# FOOD TRUCK PILOT PROGRAM DESIGNATED FOOD TRUCK AREA

Figure 1: Designated Food Truck Area for the Pilot Program

