



City of Campbell River Report/ Recommendation to Council

Date: September 25, 2019 File No. 6500-20 DSIF
Submitted by: L. Walker, Planning Technician, Long Range Planning & Sustainability
Department, Community Development Division
Subject: **CR Street Eats Pilot Program Outcomes and Public Engagement**

Purpose / Introduction

Provide Council with an overview of the CR Street Eats Pilot Program outcomes and summary of public consultation.

Recommended Resolutions

THAT the Long Range Planning & Sustainability's Sept 20, 2019 report regarding CR Street Eats Pilot Program Outcomes and Public Engagement be received;

AND THAT staff brings forward regulatory options enabling mobile vendors to operate more permanently on public property, including within the downtown.

Background

At the June 11, 2018 meeting Council directed that "*staff proceed with business and community consultation for the Downtown Food Truck Pilot Program throughout the summer of 2018 with the aim of launching the pilot program in the spring of 2019.*"

A report was brought back to Council on February 25, 2019, outlining key findings from various consultation forums. Evidence among the general population suggested a strong desire for mobile food vendors. Namely, 96% of 625 surveys indicated support for a food truck pilot program in the downtown. Furthermore, the City's Youth Action Committee conducted surveys of their peers. The survey found that 93% of respondents supported more food options downtown and 82% viewed food trucks as a safe gathering space for youth. Input at that time from downtown restaurant owners was more cautious. Approximately seven of those supported the principle of food trucks subject to controls, 2 were opposed, and the remainder did not take a position.

Following Council's decision to prescribe a fee for mobile vendors operating on public property during the pilot program, Business Licence Bylaw Amendment No. 3701, 2018 was given first, second and third readings at the May 28, 2018 Council meeting. At the February 29, 2019 meeting the following resolutions were passed:

"THAT Council adopts Business Licence Amendment Bylaw No. 3701, 2018;"

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“AND THAT Council directs staff to proceed with implementing the Food Truck Pilot Program.”

Discussion

Pre-Launch Restaurant Consultation

Prior to launch of the *CR Street Eats Pilot Program* staff sought door-to-door conversations with downtown restaurants to discuss pilot program guidelines, answer concerns, and gauge current level of support. All 14 restaurants within the downtown food truck boundary map were engaged, the comments from which are referenced in Appendix 1 of this report. Names of existing food service establishments were removed to maintain anonymity.

Recruitment

On April 15, 2019 the City issued a request for expressions of interest seeking up to four mobile food vendors to participate in the pilot program. Recruitment of mobile food vendors was dependent upon:

1. Vehicle size
2. Type of cuisine offered (didn't directly compete with existing downtown restaurants)
3. Availability to operate downtown between June and August
4. Consistency with preferences expressed by survey responses
5. Willingness to complete surveys throughout and program and report back to the City

Various communication mediums were utilized in an effort to recruit program participants. These included issuing a press release, posting on social media for several week, emailing requests for expressions of interest to a list of 20 mobile food vendors, and arranging follow-up calls to answer questions and provide additional program details. Staff received one application before *CR Street Eats Pilot Program* commenced, and a subsequent application two weeks into the 12-week pilot project.

In discussion with prospective program participants during recruitment, the general consensus among mobile vendors was that extensive restrictions served as a barrier to entry. Specifically, mobile vendor businesses expressed that a four hour limit per location was unrealistic when factoring in time required to set up, prepare food and heat oil, disassemble operations and wait for oil to cool.

Additional feedback included the lack of incentive to join the pilot program by paying double the cost for a 12-week business licence. Instead, food trucks could simply opt to set up operations on private, commercially-zoned property permitting a restaurant with their existing \$150 business licence. Furthermore, several mobile vendors already had previous scheduling commitments for the summer. Had food trucks been contacted at least six months prior to the pilot program they would have considered participating.

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CR Street Eats Pilot Program

Under the umbrella of the *Downtown Small Initiatives Program*, the City launched the *CR Street Eats Pilot Program* on June 3, 2019 for a 12-week duration; the aim of which was to test the regulatory framework permitting food trucks to operate on public property downtown.

Within the scope of the operating terms and conditions, participants were responsible for supplying their own electricity. This presented a challenge on the first day of the program, as Bylaw Services received a number of complaints regarding the noise associated with the vendor's generator. Staff resolved the issue promptly by providing a power source in front of Spirit Square. If mobile vendors will be permitted to operate on public property in the future, a regulatory framework for the provision of electricity should be established to mitigate noise and air pollution. A few elements for consideration are:

1. Servicing costs
2. Power locations and breaker access
3. Enforcement
4. Safety measures

There are existing municipalities that provide power to mobile food vendors, the cost of which is captured in their permitting fees. For example, the Town of Comox allows food trucks to access power at park locations by providing tamper proof electrical boxes that vendors are given a key to access. Free standing power pedestals have been installed in park locations and meters will be installed in the future to retrieve data regarding servicing costs. Similarly, the City of Vernon has begun planning for power and pad installation in new community parks, downtown, and during park upgrades. Mobile vendors are either given a key or code to access lock boxes. In turn, the supply of power has minimized the noise and pollution from generators, while enlivening streets, animating spaces, and making places safer.

Feedback Captured during Pilot Program

Participating food vendors were asked to submit bi-weekly feedback forms to staff throughout the pilot project to inform challenges and opportunities. Due to one vendor withdrawing because of personal circumstances, only two surveys were completed by this business. However, the other participant provided extensive insight into the pilot. Comments are summarized in the table below. Refer to Appendix 2 for the entire compilation of feedback forms.

Vendor Reporting Date	Summary of Comments
June 1 – June 15	<ul style="list-style-type: none">• Noise-related complaints regarding generator• Overwhelmed by surrounding business support, e.g. Tidemark and Visitor's Centre allowed public washroom use, promoted food trucks on social media platforms• Embraced warmly by public at large
June 16 – July 5	<ul style="list-style-type: none">• People eating at Spirit Square, enhancing safety• Customers asking vendor to set up throughout community
July 8 – July 19	<ul style="list-style-type: none">• People are happy to see mobile food vendors• Can't always operate when events take precedence at Spirit Square (but only 50amp power source)

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July 20 – August 5	<ul style="list-style-type: none">• If more food trucks were congregated within Spirit Square, more people would use as a viable lunch/eating option
August 6 – September 3	<ul style="list-style-type: none">• Felt program was successful with customers wanting to see food trucks more often• 4-hour limit and being confined to downtown was a barrier

In an effort to gauge the public's stance on the *CR Street Eats Pilot Program*, staff released a series of weekly opinion polls between July and August. The objectives of the polls were two-fold: to increase overall awareness about the pilot project, while obtaining valuable information such as when and how often people ate at food trucks, what they enjoyed most about them and how their presence changed the downtown experience. For a report of the community opinion poll results, please refer to Appendix 3.

Post-Pilot Feedback

Upon completion of the pilot program, staff published two surveys to solicit input from the broader community. One survey was directed at downtown businesses to evaluate overall perception of the program and determine whether there were any associated impacts. The other survey was created to provide the general public with an opportunity to share their perspectives.

Downtown Business Survey

A total of 19 businesses within the downtown completed the *CR Street Eats Pilot Program* survey. Of the 19 downtown businesses, three respondents were from 14 of the restaurants within the downtown food truck pilot program boundary. 100% of survey participants either answered either "yes" or "not opposed" to supporting the presence of food trucks in the downtown. Appendix 4 contains a complete list of all survey comments.

Downtown Restaurant Outreach

Staff also conducted phone surveys with 10 of the 11 remaining restaurants that did not complete the online survey, despite the invitation by email to do so. One of the downtown restaurants did not participate as the owner was away on holidays and the manager declined to provide feedback upon request. A summary of responses are provided in Appendix 5.

Compared to initial reluctance expressed by half of downtown restaurant owners prior to the pilot program, the general consensus after program completion was support for the presence of food trucks in the downtown. They felt it attracted more people and provided greater variety of food options. However, some downtown restaurants suggested that re-evaluating minimum distance from brick and mortar restaurants, and/or designating a separate area for mobile food vendor operations should be taken into consideration if they are to have a more permanent presence in the future.

Resident Survey

Staff received 122 completed surveys from the general public. The full report includes a complete list of comments and is attached as Appendix 5. Key findings from the survey results are outlined below:

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1. **86%** of participants agreed that the presence of mobile vendors changed their experience downtown this summer.
2. **92%** of participants visited other stores or engaged in other activities when they visited mobile food vendors.
3. **100%** of participants indicated that they support the presence of food trucks in the downtown.

The objective of the *CR Street Eats Pilot Program* was to test the regulatory framework permitting food trucks to operate on public property downtown for a 12-week period. Staff has provided an overview of challenges and lessons learned, in addition to providing feedback gained from participating mobile food vendors, downtown restaurants, downtown businesses, and the general public. Staff are now seeking to work on next steps, should Council wish to entertain the presence of food trucks on public property in the future.

Options

1. THAT the Long Range Planning & Sustainability's Sept 20, 2019 report regarding CR Street Eats Pilot Program Outcomes and Public Engagement be received;

AND THAT staff bring forward for Council's review regulatory options designed to enable mobile vendors to operate more permanently on public property, including within the downtown.

2. THAT the Long Range Planning & Sustainability's Sept 20, 2019 report regarding CR Street Eats Pilot Program Outcomes and Public Engagement be received, and that no further action is taken.
3. THAT Council provides alternative direction to staff (to be identified by Council).

Financial /Operational Considerations

There are no financial/operational implications at this time.

Conclusion

The *CR Street Eats Pilot Program* provided the City an opportunity to test the regulatory framework for mobile food vendors to operate on public property. During and after the 12-week pilot project, staff completed extensive public outreach. Evidence shows overwhelming support for this niche market, as the food truck industry continues to gain momentum. Providing options for a more permanent food truck regulations aligns with the community's desire and revitalization objectives of *Refresh Downtown*. Staff proposes to bring these options forward to Council at a future meeting during the fall/winter.

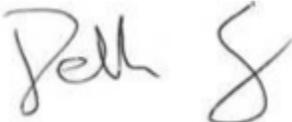
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Attachments:

1. Appendix 1 – Spring 2019 Downtown Restaurant Consultation
2. Appendix 2 – Bi-Weekly Vendor Feedback
3. Appendix 3 – Community Opinion Poll Results
4. Appendix 4 – Downtown Business Survey Results
5. Appendix 5 – Post-Pilot Downtown Restaurant Feedback
6. Appendix 6 – Resident Survey Results

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Reviewed for Form and Content / Approved for Submission to Council:			
			
Deborah Sargent, MCIP, RPP City Manager			
Corporate Review		Initials	

Appendix 1 - Spring 2019 Downtown Restaurant Consultation

ESTABLISHMENT	POSITION ON FOOD TRUCK PP	POINT OF CONTACT	MAIN COMMENTS
	Not in favour	Owner	<ul style="list-style-type: none"> • Food trucks will operate in public spaces and not have to pay large property taxes incurred by restaurant owners • Unfair competition - food trucks have way less overhead cost than restaurant • Food trucks due not bring in much revenue for the City • Food trucks will force existing restaurants out of business leading to the collapse of investment in the downtown
	Not Applicable	Employee	<ul style="list-style-type: none"> • Did not speak directly with owner (language barrier) - information conveyed through employee
	In Favour	Owner	<ul style="list-style-type: none"> • “more traffic and variety [of food options] in the downtown will be a good thing for the community” • Sees possibility for collaboration between food truck vendors and existing food services • Would like to be made aware of the successful applicants for food truck positions
	Not Applicable	Employee	<ul style="list-style-type: none"> • Did not speak directly with owner (language barrier)- information conveyed through employee
	In Favour	Owner	<ul style="list-style-type: none"> • Supports the decision of Council
	Not in Favour	Owner	<ul style="list-style-type: none"> • 30m setback from existing establishment not enough • Didn't feel feedback from original consultation was taken into consideration • Vendors should be local as out of town vendors do not support local economy • Unfair that food trucks don't pay property tax • Concerned about food truck patrons using their outdoor seating and parking
	In Favour	Owner	<ul style="list-style-type: none"> • Owner was excited about the initiative and feels it will bring more business to downtown
	In Favour	Owner	<ul style="list-style-type: none"> • In favour of the initiative but wishes it was extended to the rest of CR to promote more traffic in entire city • There needs to be some more fees to even competition since FT vendors don't pay property tax • Should be local food truck vendors

ESTABLISHMENT	POSITION ON FOOD TRUCK PP	POINT OF CONTACT	MAIN COMMENTS
	In Favour	Owner	<ul style="list-style-type: none"> Language barrier prevented in depth discussion, although owner expressed the program would not be an issue An informative package and project contacts were provided
	In Favour	Owner	<ul style="list-style-type: none"> Concerned about environmental impact and noise of generators Supports healthy fair competition Out of town vendors should have additional charges Believes more food options will increase overall traffic
	Not Applicable	Owner	<ul style="list-style-type: none"> Owner was not able to discuss in depth at time of visit but was left with informative package and project contacts
	Indifferent	Owner	<ul style="list-style-type: none"> Did not have many questions Didn't know much about initiative prior to outreach
	In favour	Owner	<ul style="list-style-type: none"> Concerned about garbage and washroom accessibility around food truck area Concerned about odor management Was keen to provide feedback surrounding these concerns after the pilot program More traffic downtown is good for business
	Not Applicable	Owner	<ul style="list-style-type: none"> Owner wanted to read the information in the handout provided before discussing further

Main Concerns voiced by food establishment owners

1. Food trucks don't have to pay hefty property taxes that restaurant owners due. There needs to be fees to reflect this unfair advantage (\$300 operating permit not enough to compensate)
2. Not enough facilities for food truck patrons at and around food trucks (garbages washrooms etc)
3. Parking - already a premium downtown. Food trucks take up space and people will now be taking up parking to visit food trucks preventing people from parking to visit existing establishments



Appendix - Bi-Weekly Vendor Feedback

CR Street Eats Food Truck Pilot Program Bi-weekly Vendor Feedback Form

Date: June 18, 2019

Vendor Name: 4 Altos Taco Truck

Reporting Period: June 1-15, 2019

1) What is your overall impression of how the pilot program is going so far?

We feel it's going very well, and it's exceeded our expectations so far. We've been busy every day that we've been open, and had lots of great feedback from the community. There was a lot of uncertainty at the beginning about whether the pilot program would be going ahead, and then whether or not we'd be able to secure on the spots, and then, finally, whether we'd have any customers, and we're very thrilled that it's worked out on all counts.

2) Are you experiencing any barriers or issues due to the restrictions of the pilot program that you would like to share with us?

Initially, we had some issues with bylaw officials and the downtown business association, stemming from complaints from neighbouring businesses. The businesses were not previously informed that we'd be outside of their locations, and the bylaw officials were not previously informed of the existence of the pilot program, so there was some confusion on our opening day. The downtown business association WAS aware of the pilot program, but were acting in response to numerous complaints from nearby businesses. As their complaints were mostly noise-related, on our second day, we relocated to our current location adjacent to Spirit Square,

3) How has the presence of your food truck impacted the public space around where it is located (i.e. atmosphere, quantity and flow of people, unwanted behavior or increased safety at night, etc.)?

Our hope is that our truck has increased traffic at Sprit Square and the Visitors' Centre, as well as nearby businesses. We believe the presence of our truck brings a modern, tourist-friendly, urban atmosphere to the downtown area, and hope it attracts more foot traffic when there are performers in Spirit Square.

4) Have you received any feedback (positive or negative) from the public or surrounding businesses? If so, please explain.

We have been lucky enough to speak with many of the surrounding business owners, and have been overwhelmed by their support. The Tidemark has kindly allowed us use of their washrooms (as has the Visitor's Centre), and has promoted us on their social media pages. Many of the owners and staff of the neighbouring businesses have not only come to express their support of us, but have also become regulars. As for the public, we've been requested at more events and private functions than we can manage, and have been hearing lots of positive feedback on social media, so we feel we've been embraced very warmly by the public at large.



CR Street Eats Food Truck Pilot Program Bi-weekly Vendor Feedback Form

5) Have you experienced any waste removal issues or increased litter in the vicinity of your food truck?

We've been keeping a very close eye out for any debris or trash from our truck in the surrounding area, but our customers overwhelmingly seem to be making use of the garbage and recycling receptacles we've provided. We've been disposing of the garbage and recycling at our own cost on a weekly basis, but if we were operating full time (as opposed to 3x per week) the disposal of waste would likely present more of an issue.

6) What days of the week did you operate your food truck this reporting period? Which were the peak and low volume times during your operation?

We are currently open on Wednesdays, Fridays and Saturdays from 11am to 2pm, and we've noticed that during the week there are a lot of staff from local businesses during their lunch breaks. We are typically extremely busy from 11am-1pm during the week, whereas Saturday seems to be slower paced and more spread out, with small rushes surrounding events at the Tidemark or library, or a performer in the square.

7) Is there anything else you would like to share at this time?

We've had many questions from the public these past two weeks, and most people don't seem aware of the pilot program. A few have mentioned hearing about it in its initial stages last year, but we would love to have some promotion from the City on their networks in order to reach out to more of the community. Overall, we are very much enjoying taking part in the program and from our point of view it's been a great success.



CR Street Eats Food Truck Pilot Program Bi-weekly Vendor Feedback Form

Date: July 9, 2019

Vendor Name: 4 Altos Taco Truck

Reporting Period: June 16-July 5

1) What is your overall impression of how the pilot program is going so far?

We continue to feel that the program is successful, and have been enjoying a consistent flow of business on the days that we are operating.

2) Are you experiencing any barriers or issues due to the restrictions of the pilot program that you would like to share with us?

We've had a lot of customers ask us why we don't set up in various locations around town, as opposed to the same spot in the downtown core. Specifically, we've been asked about setting up at the Sportsplex during events/tournaments, in the vicinity of the hospital in the wake of the closure of their café, and in the Willow point area or along the seawalk.

3) How has the presence of your food truck impacted the public space around where it is located (i.e. atmosphere, quantity and flow of people, unwanted behavior or increased safety at night, etc.)?

Due to us being adjacent to a public square, we don't believe we've negatively impacted any nearby businesses, and we've noticed a lot of our customers sitting and eating in Spirit Square, which we think is positive in countering any negative ideas about the downtown core being unsafe or unsavoury.

4) Have you received any feedback (positive or negative) from the public or surrounding businesses? If so, please explain.

We've only received very positive feedback from the public, and haven't heard any complaints from any of the surrounding businesses. We did have to move our food truck for the Pride event on June 22, around the corner, and set up across from the community entre, and many customers that day found it disappointing that we weren't located closer to the event itself, as we were apparently the only food option for that event.



CR Street Eats Food Truck Pilot Program Bi-weekly Vendor Feedback Form

5) Have you experienced any waste removal issues or increased litter in the vicinity of your food truck?

We do a thorough check of the surrounding area midway through our operation, as well as after we close, and remove the odd piece of litter (whether or not it came from our food truck) but we've found that the majority of people utilize the recycling and garbage receptacles that we provide.

6) What days of the week did you operate your food truck this reporting period? Which were the peak and low volume times during your operation?

We continued to operate on Wednesdays, Fridays, and Saturdays for the reporting period, with the following exceptions:

- We did not operate the food truck on Friday, June 28, in order to prepare for the upcoming weekend.

- We moved to the Willow Point Summer Market for Saturday, June 29 and Sunday, June 30.

- We operated on a Monday, not one of our usual days, for Monday, July 1 (Canada Day), with revised hours of operation in order to accommodate the parade route (10am to 2pm). +

7) Is there anything else you would like to share at this time?

Most of our customers continue to be unaware of the existence of the pilot program, until they ask us about the food truck and we let them know we are part of the CR Street Eats Pilot Program. We have active listings on the major social media channels so it would be nice to collaborate with the City in order to bring more awareness to the program.



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CR Street Eats Food Truck Pilot Program Bi-weekly Vendor Feedback Form

Date: July 5, 2019

Vendor Name: Mikey's Gourmet Hot Dogs

Reporting Period: June 16 - July 5

1) What is your overall impression of how the pilot program is going so far?

OK,

2) Are you experiencing any barriers or issues due to the restrictions of the pilot program that you would like to share with us?

undecided,

3) How has the presence of your food truck impacted the public space around where it is located (i.e. atmosphere, quantity and flow of people, unwanted behavior or increased safety at night, etc.)?

Good,

4) Have you received any feedback (positive or negative) from the public or surrounding businesses? If so, please explain.

lots of people happy to see



CR Street Eats Food Truck Pilot Program Bi-weekly Vendor Feedback Form

Date: July 21, 2019

Vendor Name: 4 Altos Taco Truck

Reporting Period: July 8-19

1) What is your overall impression of how the pilot program is going so far?

We continue to feel that the program is successful, and are steadily getting a lot of positive feedback from the community in general.

2) Are you experiencing any barriers or issues due to the restrictions of the pilot program that you would like to share with us?

With our particular location adjacent to Spirit Square, we do often times have restrictions on when we can be there, due to numerous events taking place downtown during the summer, so often on one of the regular days we'd be operating, we're not permitted to, or we need to take additional steps with the event organizer to see if we can participate, but so far it's not been a huge hurdle as we are operating part-time, in conjunction with our other jobs, so have flexibility to close for a day to accommodate events if need be.

3) How has the presence of your food truck impacted the public space around where it is located (i.e. atmosphere, quantity and flow of people, unwanted behavior or increased safety at night, etc.)?

We hope it's impacted the area positively and haven't heard anything to the contrary.

4) Have you received any feedback (positive or negative) from the public or surrounding businesses? If so, please explain.

Many customers have advised that their usual lunch routine in visiting one of the nearby chain restaurants, like Tim Horton's or McDonalds and they're happy to have an alternative. All feedback so far from the surrounding businesses has been quite positive.



CR Street Eats Food Truck Pilot Program Bi-weekly Vendor Feedback Form

5) Have you experienced any waste removal issues or increased litter in the vicinity of your food truck?

No issues so far, although if we are participating in an event there is a definite increase in the amount of garbage in our bins from the event in general (not just our food packaging) so that makes things a bit trickier for storage and disposal, as we currently take care of this from our private residence with no access to a commercial bin.

6) What days of the week did you operate your food truck this reporting period? Which were the peak and low volume times during your operation?

We normally operate Wednesdays, Fridays and Saturdays. We did not operate on Wednesday, July 10, due to extremely rainy weather all day, which severely impedes our business. We were also closed on Friday, July 12 and Saturday July 13, as one of us was away on the mainland for the weekend.

We then worked the CR Live Streets Art Battle event on Wednesday, July 17, and we also were open as usual on Friday, July 19.



7) Is there anything else you would like to share at this time?

Nothing else to report at this time, we are continuing to enjoy our participation in the program and are happy to be taking part.



CR Street Eats Food Truck Pilot Program Bi-weekly Vendor Feedback Form

Date: July 19, 2019

Vendor Name: Mikey's Gourmet Hot Dogs

Reporting Period: July 8 - July 19

1) What is your overall impression of how the pilot program is going so far?

So far so good,

2) Are you experiencing any barriers or issues due to the restrictions of the pilot program that you would like to share with us?

Not yet

3) How has the presence of your food truck impacted the public space around where it is located (i.e. atmosphere, quantity and flow of people, unwanted behavior or increased safety at night, etc.)?

People like it, positive Food (Back-

4) Have you received any feedback (positive or negative) from the public or surrounding businesses? If so, please explain.

Say they're glad to see it-



CR Street Eats Food Truck Pilot Program Bi-weekly Vendor Feedback Form

5) Have you experienced any waste removal issues or increased litter in the vicinity of your food truck? *No. all is well.*

6) What days of the week did you operate your food truck this reporting period? Which were the peak and low volume times during your operation?

*haven't managed. ~~today~~ today
Do. Do. appointments*

7) Is there anything else you would like to share at this time?

No. thanks.



CR Street Eats Food Truck Pilot Program Bi-weekly Vendor Feedback Form

Date: August 6, 2019

Vendor Name: 4 Altos Taco Truck

Reporting Period: July 20-August 5, 2019

1) What is your overall impression of how the pilot program is going so far?

We feel like the pilot program has been going well so far, once we were able to work out minor problems at the start- everything started to come together and has been quite exciting and fun.

2) Are you experiencing any barriers or issues due to the restrictions of the pilot program that you would like to share with us?

Some barriers have included working around events hosted at Spirit Square- and not sure who to deal with or talk to, but usually it all gets worked out. The barrier of the generator use can be a problem when we are not connected to power (do to noise levels)- but if the program moves forward we will address that and resolve.

3) How has the presence of your food truck impacted the public space around where it is located (i.e. atmosphere, quantity and flow of people, unwanted behavior or increased safety at night, etc.)?

We feel like it has improved the atmosphere at Spirit Square, we are serving local people, people from the downtown core, people that drive to us, tourists and neighbours of the space- and most feedback has been that it now gives them a chance to sit and eat at Spirit Square, whereas they may not have before. If there were more food trucks congregated within the Square, more people would come and use it as a viable lunch/eating option. There have been many complaints about the public washrooms however.

4) Have you received any feedback (positive or negative) from the public or surrounding businesses? If so, please explain.

As stated, most (if not all) feedback from neighbours has been amazing and super positive/supportive.



CR Street Eats Food Truck Pilot Program Bi-weekly Vendor Feedback Form

5) Have you experienced any waste removal issues or increased litter in the vicinity of your food truck?

None at all.

6) What days of the week did you operate your food truck this reporting period? Which were the peak and low volume times during your operation?

We are continuing to operate Wed/Fri/Sat, 11-3- however we have been working the occasional evening (for CR live streets), and have taken a couple of days off just due to juggling work (other jobs) and family life. The evening events were a peak, and Saturdays continue to be quite low volume.

7) Is there anything else you would like to share at this time?

We would love to be able to continue into September if possible, and going forward would like to help work with the city to possibly create new bylaws and/or be part of another food truck program which enables us to continue to operate. Ideally, we would like to be open 4-5 days a week in a designated spot that people could rely on us to be there.

CR Street Eats Food Truck Pilot Program Bi-weekly Vendor Feedback Form

Date: September 6th

Vendor Name: 4 Altos Taco Truck

Reporting Period: August 6th-September 3rd

1) What is your overall impression of how the pilot program is going so far?

Now that the pilot program has ended, we feel that it was quite successful. Our truck was quite steadily busy and most customers wanted to see us out and about more often.

2) Are you experiencing any barriers or issues due to the restrictions of the pilot program that you would like to share with us?

The only barriers are with the time allowed in one space (4hrs) as we were there longer because set up and take down/ prep time takes a couple hours on either end. The other barrier is with where we are allowed to park, the downtown core was great on certain days, but it would be amazing to be parked elsewhere on city property/parks on days when the downtown core is unavailable or days when it is slow.

3) How has the presence of your food truck impacted the public space around where it is located (i.e. atmosphere, quantity and flow of people, unwanted behavior or increased safety at night, etc.)?

We still feel that we have had a positive impact on the Spirit Square area while our truck was parked there. More people would come outside and have lunch there.

4) Have you received any feedback (positive or negative) from the public or surrounding businesses? If so, please explain.

All feedback from surrounding businesses was positive.

CR Street Eats Food Truck Pilot Program Bi-weekly Vendor Feedback Form

5) Have you experienced any waste removal issues or increased litter in the vicinity of your food truck?

None at all. We were sure to clean up the site and surrounding area after every time we operated.

6) What days of the week did you operate your food truck this reporting period? Which were the peak and low volume times during your operation?

As usual, we operated Wednesdays, Fridays and Saturdays. Wednesdays and Fridays were great and Saturdays were slower.

7) Is there anything else you would like to share at this time?

Its been great to have been a part of this program and going forward we would love to be a part of any Food Truck planning that happens. We feel like if things progress in a fashion that enables us to work more and commit to our business full time, we could really do that and become a fixture in Campbell River.

Appendix 3 – Community Opinion Poll Results

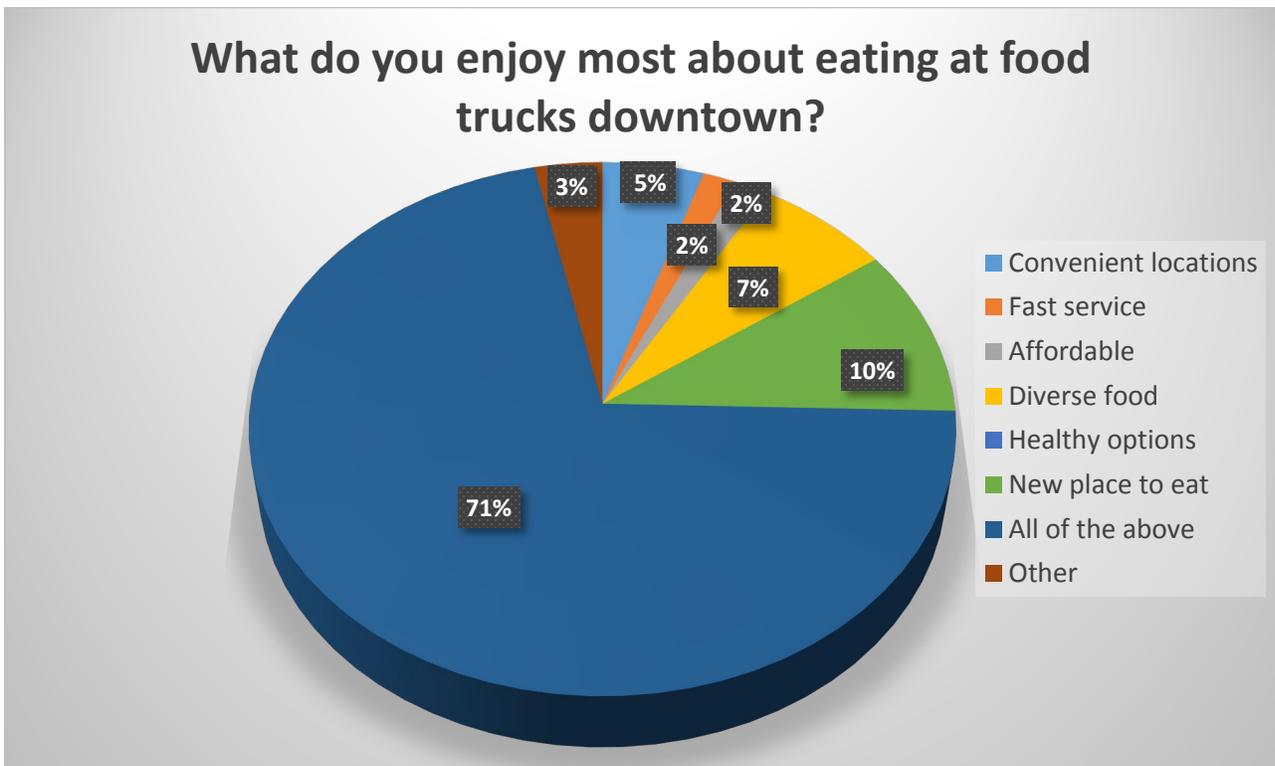
July 15 – 22 Opinion Poll Question: Have you checked out the tasty food options being offered downtown as part of the City's food truck pilot program?

Total Responses: 44



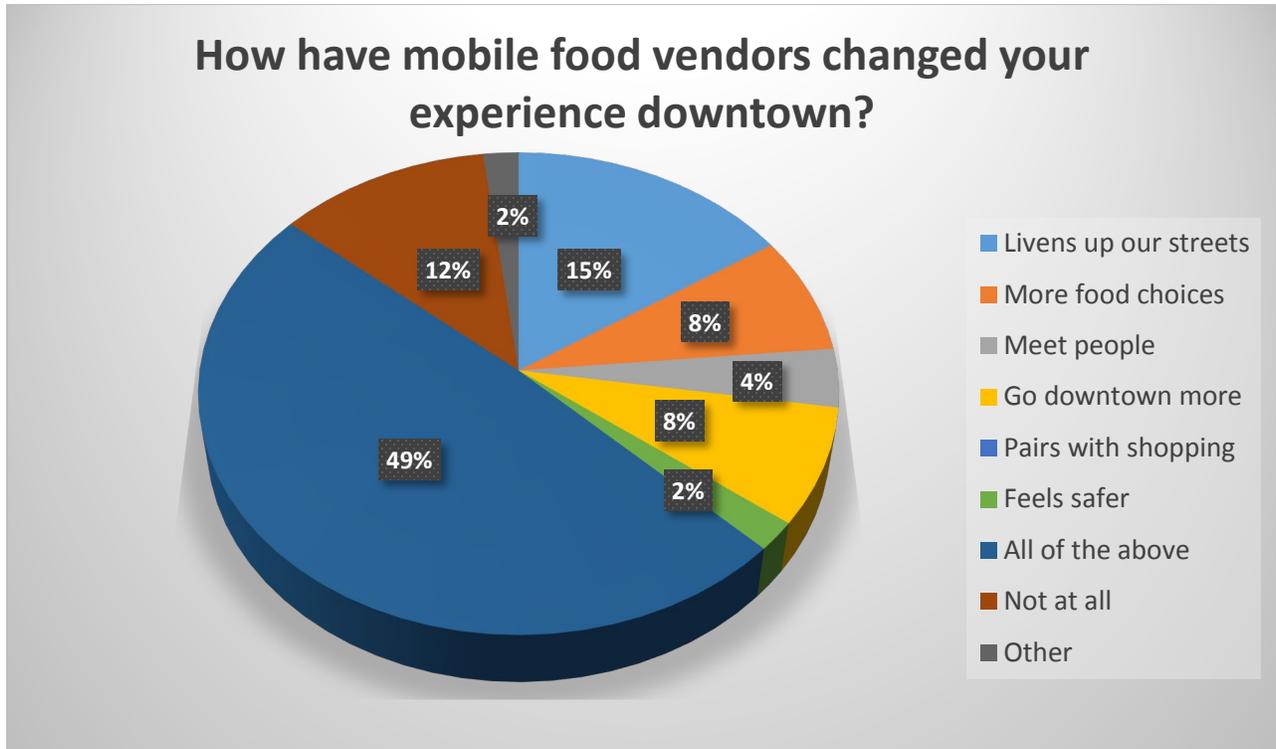
July 22 – 29 Opinion Poll Question: What do you enjoy most about eating at food trucks downtown?

Total Responses: 59



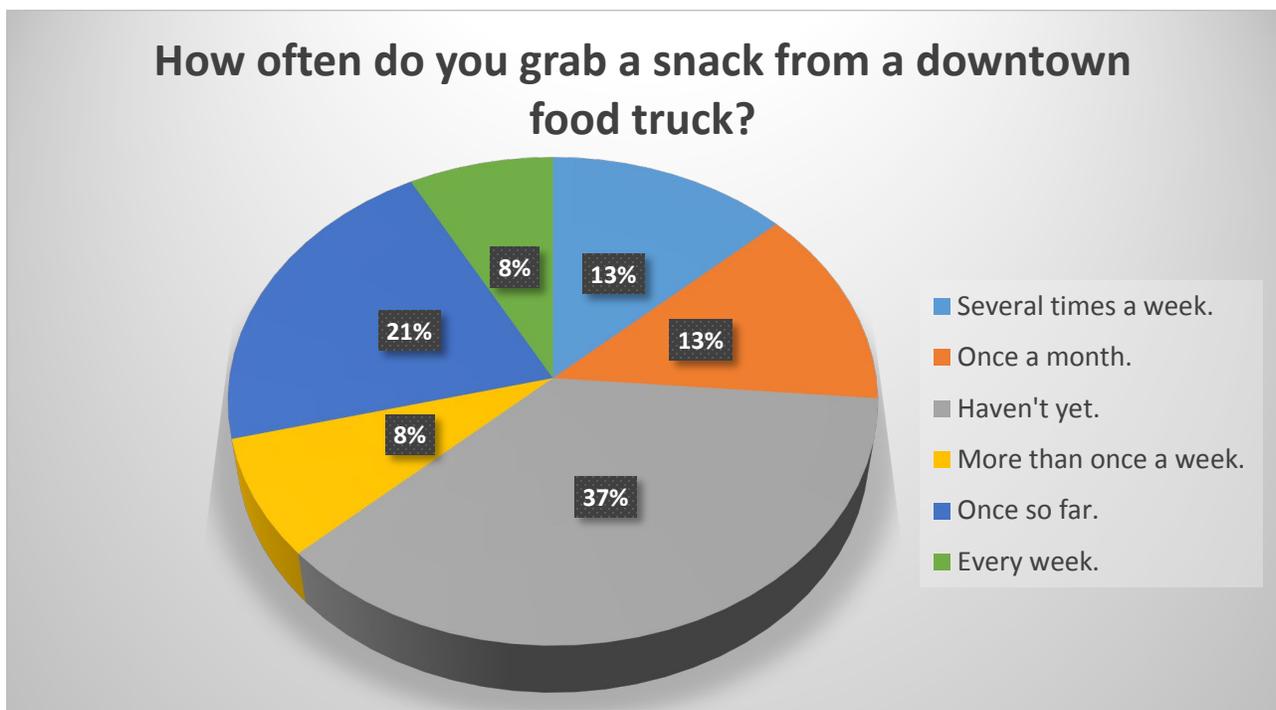
July 29 – August 11 Opinion Poll Question: How have mobile food vendors changed your experience downtown?

Total Responses: 51



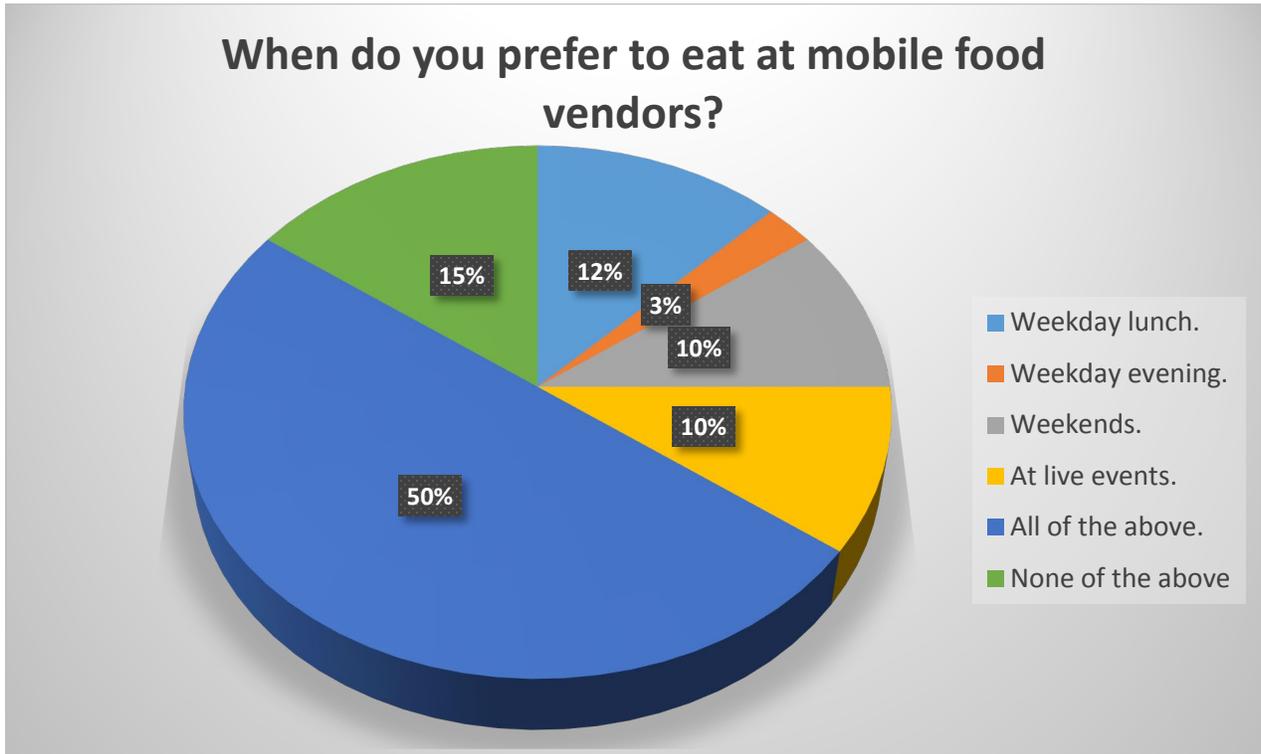
August 12 – 19 Opinion Poll Question: How often do you grab a snack from a downtown food truck?

Total Responses: 38



August 19 – 27 Opinion Poll Question: When do you prefer to eat at mobile food vendors?

Total Responses: 40



Appendix 4 - Downtown Business Survey Results

Q1 How has the presence of mobile vendors affected your business downtown?

Answered: 19 Skipped: 0

#	RESPONSES	DATE
1	no effect whatsoever	9/13/2019 7:20 AM
2	We didn't notice much of an effect, but there were no food trucks that occupied the proposed spots on cedar or 11th.	9/13/2019 5:40 AM
3	NO noticeable effect	9/13/2019 4:59 AM
4	None, as trucks are not parking near my restaurant	9/12/2019 3:57 AM
5	no affect	9/11/2019 9:23 AM
6	It has not	9/10/2019 5:32 AM
7	No affect	9/3/2019 2:36 AM
8	A generator on one food truck was noisy and a couple of businesses complained. The issue was resolved but it seemed as if there was a lack of communication about where the trucks should park, location of electrical outlets.	8/20/2019 7:17 AM
9	No effect felt wish there were vendors visible	8/14/2019 12:04 PM
10	no special effect on our business	8/14/2019 10:24 AM
11	brought people out on the streets, enjoyed the excitement. It didn't drive people into the store, but was still nice to have.	8/14/2019 7:58 AM
12	its great people are excited about the taco truck and say they are very delicious	8/14/2019 6:46 AM
13	A positive affect! It brings people down and then they see the shops as well	8/14/2019 5:14 AM
14	improved it by making food available	8/14/2019 4:49 AM
15	Excellent. We had a food truck in front of our location and it was great the social scene it created.	8/14/2019 4:37 AM
16	No large noticeable affect, perhaps more tourists coming into the store?	8/14/2019 4:25 AM
17	I believe it has enhanced it. We were able to meet at street vendors and enjoy the downtown whereas normally I would not have left my office	8/14/2019 4:18 AM
18	The yellow taco truck draws people farther down Shopper's Row and creates more animation and people milling about.	8/14/2019 4:04 AM
19	None	8/14/2019 3:58 AM

Q2 What do you think worked well about the pilot program?

Answered: 19 Skipped: 0

#	RESPONSES	DATE
1	Didn't realize it actually took place as only saw one truck downtown a few days a week.	9/13/2019 7:20 AM
2	The consideration of where the trucks were placed in respect to existing food establishments.	9/13/2019 5:40 AM
3	Felt it added to community for food selection and general interest for tourists	9/13/2019 4:59 AM
4	Gave people more food options in the downtown core.	9/12/2019 3:57 AM
5	Not much	9/11/2019 9:23 AM
6	I agree with adding the variety of food vendors downtown especially during events	9/10/2019 5:32 AM
7	To be honest, I only ever saw 1 truck, the Taco truck.	9/3/2019 2:36 AM
8	I think people like the variety that comes with food trucks. Some want to sit and eat, others to grab a bite to eat on the run.	8/20/2019 7:17 AM
9	I think you notched it . Nothing worked well	8/14/2019 12:04 PM
10	na	8/14/2019 10:24 AM
11	Not sure about the logistics, just liked to see people talking and enjoying each other in the line ups. More people walking around on the streets always makes a safer atmosphere for businesses.	8/14/2019 7:58 AM
12	brings people to the area for the tacos and then they shop before and after wards	8/14/2019 6:46 AM
13	The fact that it brought people out, a lot of people work in business buildings that only come to and from work, so when they come out they see shops that they wouldn't normally see	8/14/2019 5:14 AM
14	The times that there were food trucks around	8/14/2019 4:49 AM
15	It motivated people to eat their lunch in Spirit Square. It created a bit of a social scene.	8/14/2019 4:37 AM
16	No first hand input	8/14/2019 4:25 AM
17	nothing special it was a good but timid start	8/14/2019 4:18 AM
18	The food was delicious and a nice surprise on the days they were operating	8/14/2019 4:04 AM
19	Didn't notice a big change	8/14/2019 3:58 AM

Q3 What could be improved?

Answered: 18 Skipped: 1

#	RESPONSES	DATE
1	More trucks in more places.	9/13/2019 7:20 AM
2	No comment	9/13/2019 5:40 AM
3	More trucks if available	9/13/2019 4:59 AM
4	Hours -Food vendors should be allowed to park longer in one location	9/12/2019 3:57 AM
5	Have more than 1 truck	9/11/2019 9:23 AM
6	Not sure - maybe a city online reference to link to each food vendors site	9/10/2019 5:32 AM
7	More trucks?	9/3/2019 2:36 AM
8	Communication	8/20/2019 7:17 AM
9	Longer hours of operation	8/14/2019 12:04 PM
10	more trucks	8/14/2019 10:24 AM
11	I think we could have more vendors. It would be great to have a vendor at Spirit square on Thursday nights	8/14/2019 7:58 AM
12	consistency of times and days and location	8/14/2019 6:46 AM
13	More food trucks! And to stay a bit longer	8/14/2019 5:14 AM
14	Having more food trucks, more frequently	8/14/2019 4:49 AM
15	The availability of these trucks during times where services are lacking such as Saturdays and Sundays. The Downtown core is a host town on these days and it would be nice to see more traffic	8/14/2019 4:37 AM
16	MORE! don't limit the location	8/14/2019 4:18 AM
17	More trucks and more consistency in operating hours. It would be nice if they were there a bit longer, and if there could be more trucks in greater concentration like at the CR Live Streets setup. Lots of people at Live streets hit up multiple trucks/vendors for snacks, mains, and desserts & treats, so there was a good variety for everyone in the group (and they probably spent more money.)	8/14/2019 4:04 AM
18	Perhaps more advertising/awareness	8/14/2019 3:58 AM

Q4 In general, do you support the presence of food trucks in the downtown? Why or why not?

Answered: 19 Skipped: 0

#	RESPONSES	DATE
1	yes but they should be in places were they can set up tables and chairs	9/13/2019 7:20 AM
2	I'm not opposed to food trucks in the community. In my opinion they should have a condensed spot that minimizes the disruption of parking and impact on existing food establishments. The initial food map and proposed spots seemed broad & not entirely thought out in regards to parking. So yes we support food trucks but not the existing plan with all of the proposed parking spots.	9/13/2019 5:40 AM
3	Yes i support very much. Been to parksville and qualicum who do a different night each week where trucks all together as well as generally being in town.	9/13/2019 4:59 AM
4	Yes. More food options brings more people downtown and gives all the restaurants more exposure. People may head downtown for a particular type of food but might see another option on route and change their mind.	9/12/2019 3:57 AM
5	Yes... It brings out people... it provides options....tourist friendly	9/11/2019 9:23 AM
6	Yes as per above	9/10/2019 5:32 AM
7	Yes, I would support this, my only concern would be parking.	9/3/2019 2:36 AM
8	Yes, I do support the program. It is another reason for people to come Downtown. It also makes Downtown more interesting.	8/20/2019 7:17 AM
9	I support. Good for a change of pace. Business should not be impeded by city council and there affiliations (suspected) Good for tourists.	8/14/2019 12:04 PM
10	yes, it is a trend	8/14/2019 10:24 AM
11	yes, brings life out of the buildings and onto the street. Gets people talking and mingling.	8/14/2019 7:58 AM
12	Yes I do it gives a fun new oppurtunity for lunch and snack options	8/14/2019 6:46 AM
13	Absolutely support! Coming from the city it's nice to have different options	8/14/2019 5:14 AM
14	Yes. It is nice to have different lunch options, and it brings people and vibrancy into the downtown core	8/14/2019 4:49 AM
15	Yes! Our downtown lacks character and uniqueness and we need to drive more people downtown so more businesses want to be there.	8/14/2019 4:37 AM
16	Yes, anything to bring more locals and tourists downtown is a good thing.	8/14/2019 4:25 AM
17	Absolutely. Street foods are not only trendy but help create atmosphere. They encourage pedestrian activity and that benefits all businesses. I believe that the presence of street is an indication of a mature city	8/14/2019 4:18 AM
18	YES!!! It fills a gap between operating hours when restaurants are often closed between lunch and dinner, and for tourists coming back from or going to tours at non-traditional mealtimes, it gives more variety than having to hit up a fast-food joint.	8/14/2019 4:04 AM
19	Yes. Great opportunity to try new and different foods as well as bringing community together.	8/14/2019 3:58 AM

Q5 If food trucks are allowed, what particular restrictions or conditions do you think are appropriate?

Answered: 19 Skipped: 0

#	RESPONSES	DATE
1	That they do not take up parking in an area where it is limited and that they are open predictable hours - including after 5pm	9/13/2019 7:20 AM
2	Consider parking and impact of loss of parking to existing businesses in your food truck spots. One idea would be to have all your food trucks in one area, convenient for customers to shop them all with lots of parking.	9/13/2019 5:40 AM
3	No restrictions more is better and closer together makes it easier for people to try them	9/13/2019 4:59 AM
4	Longer hours for vendors to operate in one space.	9/12/2019 3:57 AM
5	Not as many as were in place... like that map of locations..comical.	9/11/2019 9:23 AM
6	There should be guidelines and clear boundaries that can be regularly reviewed	9/10/2019 5:32 AM
7	Obviously food safe, perhaps a designated area for them? Parking is a big issue downtown. I don't know where that designated area could be without cramping somebodys style.	9/3/2019 2:36 AM
8	Ensure a food truck selling a certain kind of food isn't parked next to a similar restaurant.	8/20/2019 7:17 AM
9	No more than those imposed on stationary businesses . Stop with all the rules please. Competition is healthy . Protectionism is unfair	8/14/2019 12:04 PM
10	must be very professional	8/14/2019 10:24 AM
11	make sure generators etc aren't loud, and enough garbage receptacles. Probably shouldn't be too close to existing permanent food businesses.	8/14/2019 7:58 AM
12	stick to location and times and dates strictly be close to public washrooms,	8/14/2019 6:46 AM
13	N/A	8/14/2019 5:14 AM
14	None	8/14/2019 4:49 AM
15	Ensure they are licences, clean and following food safe rules.	8/14/2019 4:37 AM
16	No alcohol served.	8/14/2019 4:25 AM
17	Less restrictions, ensure they meet whatever health and safety standards are in place for all food sellers then step away. DO NOT FEE AND LICENSE THEM OUT OF EXISTENCE	8/14/2019 4:18 AM
18	Just foodsafe-related ones. They add more than they take away and they're not competing with brick and mortar restaurants - it's a different market.	8/14/2019 4:04 AM
19	No alcohol	8/14/2019 3:58 AM

Q6 Are there any additional comments or recommendations you would like to share with us?

Answered: 19 Skipped: 0

#	RESPONSES	DATE
1	More trucks please (someone should go check out the trucks in downtown Portland)	9/13/2019 7:20 AM
2	Both 11th and cedar bordering our business already experiences high traffic volume. Street side parking is often times full. We feel like food trucks on cedar and 11th would impact the parking for our business.	9/13/2019 5:40 AM
3	Don't let the existing food businesses in particular try to impose their desire for no more competition on council. No small town thinking	9/13/2019 4:59 AM
4	None	9/12/2019 3:57 AM
5	It would be nice to see the city spend less time on analysis and rhetoric and more time on actionable ideas... and actually creating something	9/11/2019 9:23 AM
6	No	9/10/2019 5:32 AM
7	No	9/3/2019 2:36 AM
8	No	8/20/2019 7:17 AM
9	I have personally seen honest businesses with good product that employed local workers basically run out of town by this Draconian council	8/14/2019 12:04 PM
10	must be accessible or else it useless.	8/14/2019 10:24 AM
11	no	8/14/2019 7:58 AM
12	customers to down town are very disappointed about the change in parking rules from 2 hour free parking to one hour only. Very little can be accomplished on foot in one hour downtown especially when children in carseats and strollers are involved. One hour is not enough time and deters people from shopping down town due to the inconvenience of having to pack up and move the car so quickly. Feedback is that even if there was a paid parking option for a longer than one hour it would be an improvement	8/14/2019 6:46 AM
13	I would definitely like to see more variety of food trucks in one area or even have a food truck festival?	8/14/2019 5:14 AM
14	No	8/14/2019 4:49 AM
15	If we are going to expand this program we need to ensure that we have appropriate facilities for Vendors and diners to use such as bathrooms.	8/14/2019 4:37 AM
16	Not at this time	8/14/2019 4:25 AM
17	Food trucks do NOT replace restaurants but they do force our resident restaurants to raise their very meager standards which may stop so many from leaving Campbell River to dine out. Open up ALL public spaces to food trucks and especially street food carts. do not interfere with menus, service times or locations - the free market will do that better than any city employee could.	8/14/2019 4:18 AM
18	Through the process, I understand there was hesitation amongst many of the actual food truck operators to participate in the pilot because of the time restrictions imposed on when they had to set up and tear down. The practicality of this only works for some food (e.g. those without fryers to heat up and cool down). Perhaps if there's a phase 2 of the pilot, it could be tested for a longer shift, and either at different times of day (one evening per week? On a Monday when every restaurant seems to be closed?) or even in a moveable location to see if people are willing to seek them out.	8/14/2019 4:04 AM
19	None	8/14/2019 3:58 AM

Appendix 5 – Post-Pilot Restaurant Feedback

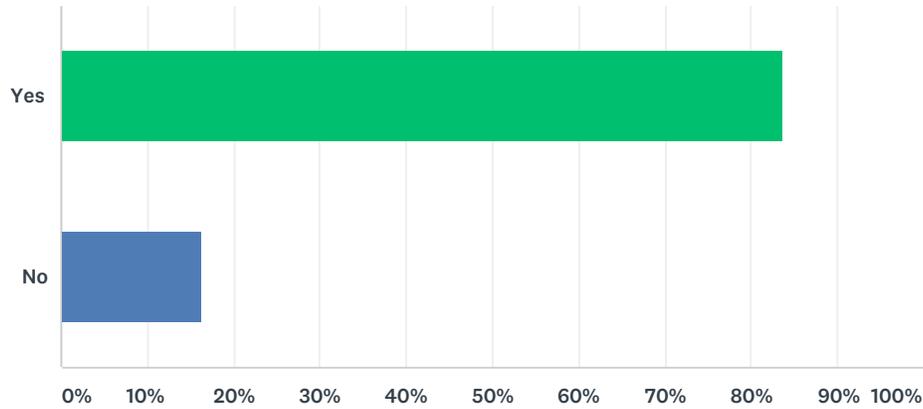
Question	Responses
<p>How has the presence of mobile vendors affected your business?</p>	<ul style="list-style-type: none"> • Not sure. Probably not a large impact as food vendors were not parked outside our restaurant. • Not a major negative impact but may have taken away potential customers. • Can affect restaurants because they take customers away. People can take and go. • Didn't notice a difference • Don't know • Didn't impact negatively. More people came downtown to my restaurant. • We are busier because there are more people downtown
<p>What do you think worked well about the pilot program?</p>	<ul style="list-style-type: none"> • Designated locations as they did not impact our business or steal customers. • Neat to see different types of food options in the city but some had noisy generators. • Should not be too close to the other restaurant. Nice to have different options or type of food from the restaurants. • Did not see the program since it was small and not very visible. Zero impact, zero presence. • My restaurant is not in a high exposure area so it has not been too affected by the program. • More people downtown. • Gives more people variety and choice. • Summertime is good for food trucks to set up.
<p>What could be improved?</p>	<ul style="list-style-type: none"> • Central place to get information about the location of all the food trucks. Do not leave it to the vendors to post on social media. It would also be good to have food trucks in the evening as opposed to just during lunch times to liven up the downtown at nights. • I would prefer to see an area for all food trucks to gather that is away from the restaurants. • Not sure. • More food trucks and if they moved around the City a bit more instead of only being in one location. • Food truck area for all of them to go to. • More toilets. • More food trucks would be better and more variety. • Nothing. • They should be further away from existing restaurants.
<p>In general, do you support the presence of food trucks in the downtown? Why or why not?</p>	<ul style="list-style-type: none"> • Yes, as more food options can bring more people downtown. • No, because they are noisy and take away potential customers from other restaurants that pay rent. If they had their own space away from the restaurants, it would be better. • Yes, because if people want fast food then there is an option for those walking around downtown or for kids. • Yes, brings more people downtown. Adds to community feel. • Yes, don't mind them but don't like the idea of them being in front of a restaurant. • Yes, we support because it is bringing more people downtown. • Yes, I support it.

	<ul style="list-style-type: none"> • It's up to them. If they want they can run their business. We all need to survive with our businesses.
<p>If food trucks are allowed, what particular restrictions or conditions do you think are appropriate?</p>	<ul style="list-style-type: none"> • They should be only allowed to park in designated areas. • In a designated area separate from the restaurants. Noise restriction. • Not sure. We should be concerned about health issues and ensuring they are VIHA approved. They should be inspected frequently, potentially once a week to ensure they are handling the food properly and their facilities are clean and food is properly stored. • Cleanliness of the food truck and the area around them. Parking restrictions might be needed if too many trucks are in one location and are affecting parking around restaurants. Taking up one or two parking spots is not a concern. The Pilot Program should have been bigger so we could have seen if there was an actual impact. • Again, haven't thought about it too much because our restaurant is off the beaten path and people don't pass by and decide to come here. Food vendors are not taking away from our street traffic. Most customers are purposely coming here. • Only allowed to operate certain hours of the day. Not sure what those hours would be though. • Not sure. • Further distance from restaurants
<p>Are there any additional comments or recommendations you would like to share with us?</p>	<ul style="list-style-type: none"> • If the City is going to support food vendors, it would be nice if they supported the other food businesses (restaurants, food producers and food entrepreneurs) in the City. Ways to support all food businesses could be links on the website to all food businesses in town or an annual food festival. • Food trucks need to be out about more and should be advertised more by the food trucks. Be consistent and market more. City did a good job of promoting the program. The food trucks could have done a better job of promoting themselves and their locations. • Map permitting trucks to park on 11th and on Cedar St. already congested. Locations that are sensitive to traffic need to be seriously considered. It's a good idea and there's a place for it, however, it would be nice to have a location where all food trucks can congregate. • Glad we decided to run the program. • No. Free market is better. • Should be good quality and good price. Maybe set up on the Island Hwy along the waterfront.

Appendix 6 - Resident Survey Results

Q1 Has the presence of mobile vendors changed your experience downtown this summer?

Answered: 128 Skipped: 0



ANSWER CHOICES	RESPONSES	
Yes	83.59%	107
No	16.41%	21
TOTAL		128

Q2 Please explain how mobile vendors have changed your experience downtown this summer.

Answered: 87 Skipped: 41

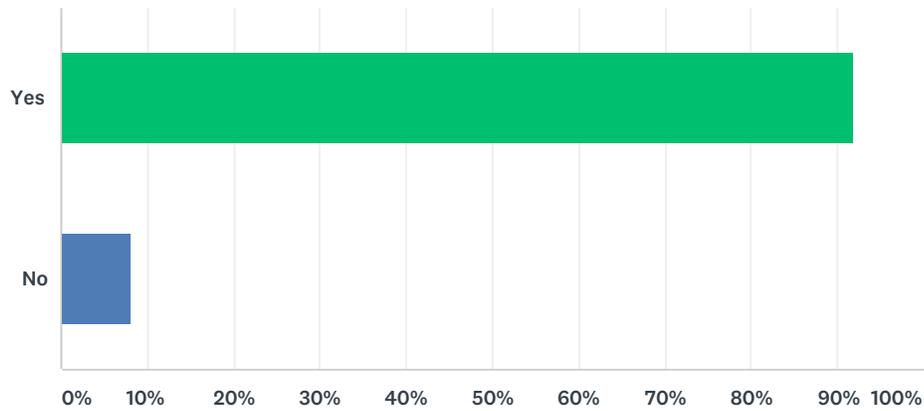
#	RESPONSES	DATE
1	More food options. I love food trucks, always a different experience	9/13/2019 9:29 AM
2	More varied choices than the downtown restaurants	9/13/2019 9:17 AM
3	Fast place to pick up food for lunch.	9/13/2019 8:02 AM
4	Brings people into the downtown core	9/13/2019 6:07 AM
5	Fun quick food	9/12/2019 8:24 AM
6	It's been great to have a few extra options for lunch!	9/12/2019 8:23 AM
7	Made it better	9/12/2019 8:11 AM
8	It drastically improved my downtown experience. It provided me with a reason to go downtown and something to do with my kids.	9/12/2019 7:21 AM
9	Love the variety of new food options and gave us a reason to pop downtown for something new.	9/10/2019 9:24 AM
10	More time outdoors eating in spirit square, eating out instead of bringing a lunch. Love the tacos!	9/10/2019 6:14 AM
11	Good to have access to more variety especially during events	9/10/2019 5:35 AM
12	brought our family downtown on a summer night, when we would usually stay home or go to the lake or beach	9/10/2019 5:21 AM
13	Fun to try new vendors. Brought me to downtown, when I wouldn't have otherwise been in the downtown area	9/10/2019 4:54 AM
14	More choices for Lunch. I tried one and was pretty good.	9/10/2019 4:39 AM
15	A fun destination in search of trendy food ,rather than a place to avoid.	9/7/2019 11:35 AM
16	I made an effort to go downtown.	9/7/2019 3:02 AM
17	Better food options!	9/5/2019 10:37 AM
18	Apart from getting a tasty snack, it gives a reason to hang out outside in the sunshine.	9/4/2019 3:30 AM
19	More options	9/4/2019 1:06 AM
20	Went more often to try different foods	9/3/2019 6:30 AM
21	More life!	9/3/2019 5:54 AM
22	More food options and it added a fun 'vibe' to being downtown, felt more like when visiting bigger cities like Vancouver or Victoria etc.	9/3/2019 5:05 AM
23	Fast service for shor lunch breaks	9/3/2019 4:46 AM
24	more choices would be nice	9/3/2019 4:36 AM
25	More food options.	9/2/2019 5:57 AM
26	I work downtown and it was nice to have another quick and easy lunch option.	9/1/2019 10:01 AM
27	More reason to stay downtown. Limited options for dining in our town so it's wonderful to see food trucks welcome	8/31/2019 9:03 AM
28	I have been more interested in spending more time downtown	8/30/2019 11:22 AM
29	Great option for lunch	8/30/2019 8:52 AM
30	I enjoy sampling different foods. I'm a fast food lover.	8/30/2019 8:29 AM
31	It makes my go Downtown more frequently	8/30/2019 8:27 AM

32	Wanting to go downtown more	8/30/2019 6:15 AM
33	Provided a nice change to lunchtime eating, helps keep you outdoors to get the glorious sunshine	8/30/2019 4:42 AM
34	It brings more a inviting local vibe and makes you want to stay downtown longer, shop at more vendors etc instead of just stopping at one place	8/30/2019 3:59 AM
35	Because amazing food is available on demand and tacos are the best	8/30/2019 2:50 AM
36	I love food trucks. I spend alot more time in town because of them.	8/30/2019 2:19 AM
37	Much more exciting to go downtown	8/30/2019 1:39 AM
38	Due to limited parking time of 1hr this allows me to get lunch without a parking ticket. If i were to eat in one of the sit down restaurants i have to go move my vehicle during my meal!	8/30/2019 1:24 AM
39	I make every wednesday, friday and saturday days I go downtown for errands etc...so I can grab tacos for lunch!	8/30/2019 1:04 AM
40	I met people for lunch because this particular vendor was able to provide safe food prep for Celiacs...I don't normally eat out as it's very hard to find someone who prepares food carefully enough and this place was so good too!	8/30/2019 12:50 AM
41	We went downtown more	8/29/2019 11:34 PM
42	I went downtown specifically to go to the food trucks. I ended up walking around and visiting stores. I also stated to listen to the live music.	8/29/2019 11:27 PM
43	It is a downtown must on taco day to come downtown for me with trucks there now	8/29/2019 11:05 PM
44	It enhanced the atmosphere and encouraged me to go downtown	8/29/2019 11:01 PM
45	Stayed downtown longer, enjoyed eating outside	8/29/2019 10:47 PM
46	It's great to have more food options available.	8/29/2019 4:45 PM
47	Made it better. We need more quick stop foods that aren't garbage fast foods. The city needs to pull it's fucking head out of it's ass, stop wasting money with bullshit surveys and open Campbell River for business. This is a total waste of time and money.	8/29/2019 4:07 PM
48	Refreshing and positive atmosphere. Plus tacos are delicious!	8/29/2019 3:46 PM
49	It makes it for a more social and cultural vibe downtown. Food trucks are fun! Feels like there is more excitement around and always great to have good food options!	8/29/2019 3:34 PM
50	More fun! Get to eat outside.	8/29/2019 3:29 PM
51	Easier accessibility to reasonably priced food. Another quick option, healthier than fast food.	8/29/2019 3:24 PM
52	Enjoyed the foodtruck opportunity!	8/29/2019 3:04 PM
53	I work downtown and it was nice to have a new option for lunch with the 4 altos taco truck	8/29/2019 2:54 PM
54	Makes it feel like a big city and we should have a variety of choices	8/29/2019 2:50 PM
55	Made the downtown more lively and inviting. Made me want to eat out for lunch. It was nice, convenient and more cost effective to be able to get a quick lunch rather than a full sit-down meal. I never eat out at a restaurant when I am at work because I don't have time, but I did like getting food from the trucks.	8/29/2019 2:46 PM
56	Quick delicious options. Pleasant looking trucks too	8/29/2019 2:44 PM
57	fun food, easily available	8/29/2019 2:35 PM
58	Great to see new places to grab lunch	8/29/2019 2:32 PM
59	More options during events, especially in the evenings. Example Ska Fest (When most places in the area are closed, or out of walking distance)	8/29/2019 2:32 PM
60	Mobile vendors have added new flare to our quiet and frankly dreary downtown core! It has allowed me and many of my fellow coworkers to easily access new and delicious foods, immediately outside our workplace.	8/29/2019 2:31 PM
61	I think it adds to the downtown atmosphere in a positive way	8/29/2019 2:27 PM
62	More options for food, welcoming, more community gathering	8/29/2019 2:25 PM

63	I love the MFV in Vancouver...I would love to see more here in Campbell River. Taco Bandito at Saratoga was great as well. Gives we the public more choice And maybe finding a vendor in an unexpected location.	8/29/2019 2:23 PM
64	Provided food not available downtown.	8/29/2019 2:18 PM
65	New places to eat, different destinations gives more of a reason to be downtown.	8/29/2019 2:17 PM
66	Food is available along the sea wall.	8/29/2019 2:08 PM
67	Vibrancy	8/29/2019 2:03 PM
68	It's added a great place to eat and enjoy Spirit Square	8/29/2019 2:02 PM
69	gives me a choice to eat outdoors , something different	8/29/2019 2:00 PM
70	It creates a fun and friendly atmosphere. Food always brings people together and creates a happy atmosphere	8/29/2019 1:57 PM
71	More welcoming to visit downtown, more things to do/see, more places to go with family and friends	8/29/2019 1:55 PM
72	They provide excellent food right when you want it!	8/29/2019 1:54 PM
73	Love it! Brings more community together and out and about.	8/29/2019 1:52 PM
74	More options for tasty eats!	8/29/2019 1:52 PM
75	It's been great having them a different events throughout the Summer and nice to have different options for healthy, quick food we can enjoy outside!	8/29/2019 1:52 PM
76	Easier dining with children!	8/29/2019 1:51 PM
77	They were in a convenient location and added to the experience downtown	8/29/2019 1:51 PM
78	Made downtown more enjoyable place to go	8/29/2019 1:48 PM
79	We can enjoy more the downtown	8/29/2019 1:07 PM
80	Its been great having them there	8/29/2019 9:48 AM
81	My girlfriend and I ate tacos at spirit square at lunch time while a busker with an amp played great music close by. There was actually a reason to be downtown on a Saturday at 11:30 am. Also there we're younger people (under 40) coming to spirit square for tacos and just hanging out.	8/29/2019 9:21 AM
82	It was a neat, new experience in Campbell River.	8/29/2019 7:56 AM
83	I grabbed lunch a few times, rather than waiting until I got home.	8/29/2019 7:23 AM
84	I have been downtown more and love the atmosphere. After work I can pick up something tasty and enjoy the vibe.	8/29/2019 7:22 AM
85	Made it feel more fun!	8/29/2019 6:01 AM
86	Met friends downtown for tacos and then ended up shopping on Shoppers Row together	8/29/2019 5:58 AM
87	Better down town atmosphere	8/29/2019 5:50 AM

Q3 Have you visited other stores or activities in the downtown on the day you visited mobile food vendors?

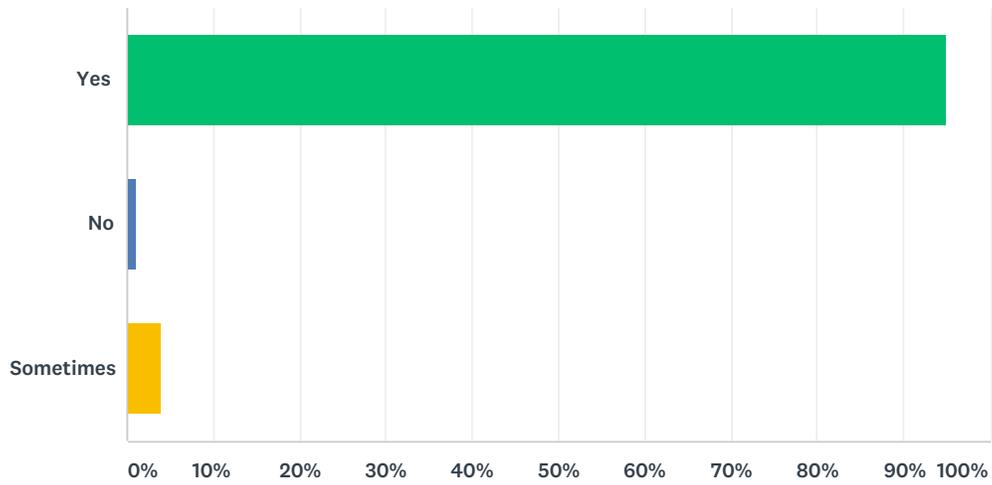
Answered: 99 Skipped: 29



ANSWER CHOICES	RESPONSES	
Yes	91.92%	91
No	8.08%	8
TOTAL		99

Q4 Were the areas around the mobile food vendors clean and free of litter?

Answered: 99 Skipped: 29



ANSWER CHOICES	RESPONSES	
Yes	94.95%	94
No	1.01%	1
Sometimes	4.04%	4
TOTAL		99

Q6 In general, do you support the presence of food trucks in the downtown? Why or why not?

Answered: 99 Skipped: 29

#	RESPONSES	DATE
1	Yes. We don't have anywhere to grab a quick bite that isn't fast food or a chain.	9/13/2019 9:29 AM
2	Yes	9/13/2019 9:17 AM
3	Yes. Different food and fast delivery.	9/13/2019 8:02 AM
4	I support them if they are there. I only ever saw one and it took up parking, had no space for seating, and was rarely open.	9/13/2019 7:25 AM
5	Yes, it brings more people downtown	9/13/2019 6:07 AM
6	yes i do support	9/13/2019 5:02 AM
7	Yes - provides a different eating experience than the normal "restaurant" scenario.	9/13/2019 4:41 AM
8	Yes- gives an urban feel, can utilize outdoor seating at spirit square/ at events. More diversity to local area	9/12/2019 8:24 AM
9	Yes! I think it's great, attracts more customers downtown, offers a different style of dining/more options of places to eat at	9/12/2019 8:23 AM
10	Yes, it raises the standards	9/12/2019 8:11 AM
11	Yes I do. Food trucks insert some vitality and diversity in to the downtown core. There is a real lack of quality and diversity as far as the downtown culinary scene goes. It is refreshing to see people expanding the food scene.	9/12/2019 7:21 AM
12	Yes... Downtown CR is a better place to be when activities are happening... Food trucks are tourist friendly.	9/11/2019 9:28 AM
13	YES! Brings more people downtown...walking about, which is different from going to a restaurant. We eat out a lot (mostly at sit-down restaurants) however, more food options, and varied food options are always welcome.	9/10/2019 9:24 AM
14	Yes. But some kind of online schedule or promotion would be nice. Food trucks need to be everywhere to give people options for quick food that isn't "fast food."	9/10/2019 6:22 AM
15	Absolutely - options, options, options. Nice to be outdoors to eat in Spirit Square on lunch break.	9/10/2019 6:14 AM
16	Yes as per above	9/10/2019 5:35 AM
17	yes creates community, brings people downtown, brings other ethnic food options, supports local business, creates excitement at events	9/10/2019 5:21 AM
18	Absolutely!! Positive for downtown business. Makes downtown more of a tourist destination.	9/10/2019 4:54 AM
19	Yes need more variety in our beautiful town. The more the merrier i say.	9/10/2019 4:39 AM
20	I do support! Food trucks are the coolest thing going right now. It's nice to be hip.	9/7/2019 11:35 AM
21	Absolutely support the presence. The more options the better.	9/7/2019 3:02 AM
22	Yes - trendy, brings people out of the workspace	9/5/2019 10:37 AM
23	Of course! It's great for the downtown because we don't have two sides to Shoppers Row - food trucks fix this. But, the generators are loud so getting some power to those spaces should be a priority. Also, more stuff downtown will bring people downtown. Also, happiness.	9/4/2019 3:30 AM
24	Yes because it's nice to have more options	9/4/2019 1:06 AM
25	Yes	9/3/2019 6:36 AM
26	Absolutely! Variety is great. You don't always have time to go sit inside at a restaurant. It's too nice to sit inside!	9/3/2019 6:30 AM

27	Yes- the variety is wonderful and gets people using downtown more	9/3/2019 5:54 AM
28	Yes, it encourages positive community interaction. Culturally speaking, if vendors grow beyond the current fair, it will allow other cultural groups to attend and people can gain a better understanding of other cultures.	9/3/2019 5:17 AM
29	Yes, 100% yes	9/3/2019 5:05 AM
30	Yes. should have more in the future	9/3/2019 4:46 AM
31	yes, more choices	9/3/2019 4:36 AM
32	Yes. It's great for downtown and the residents of CR.	9/2/2019 5:57 AM
33	I do, it's nice to have more options and to be able to try new things.	9/1/2019 10:01 AM
34	Yes	8/31/2019 9:03 AM
35	Absolutely! Very nice to get delicious food and sit on a bench enjoying down town. The atmosphere has improved with more people getting out and enjoying spirit square rather than seeing spirit square being used as a spot for people to drink.	8/30/2019 11:22 AM
36	Yes need more tourists amd to keep up with all other cities who have had them for years	8/30/2019 8:52 AM
37	Yes and there should be more around the city not just downtown or willow point.	8/30/2019 8:29 AM
38	Yes, more diversity within our community is a good thing.	8/30/2019 8:27 AM
39	Yes	8/30/2019 6:15 AM
40	Yes, it helps support local economy and boosts community morale	8/30/2019 4:42 AM
41	Yes yes yes. It's only going to improve community involvement and encourage people to use downtown as somewhere to spend (more) time and spend their money locally.	8/30/2019 3:59 AM
42	Yes! I'm so confused why it would even be a question. Food trucks bring great food, cultural inclusion, revenue, and more. 4 altos has been amazing and I hope that Campbell River can have MORE food trucks!	8/30/2019 2:50 AM
43	Yes!!! Convenience first, but the food is usually better than a restaurant. I think they are the way to go.	8/30/2019 2:19 AM
44	Yes. Better options for "fast food" and an opportunity to support local families.	8/30/2019 1:39 AM
45	Yes, they are a great addition for fast , healthy food and are also fun to take kids to as they love the handheld options.	8/30/2019 1:24 AM
46	Yes. It is a great way to have a quick bite and encourages walking around the downtown area.	8/30/2019 1:04 AM
47	Yes, especially if they are different than the food that is already offered downtown	8/30/2019 12:50 AM
48	Yes!! I feel having food trucks brings more people down town. I also feel they draw more to the downtown area.	8/29/2019 11:34 PM
49	Yes, it adds to and creates a welcoming and encouraging environment. It brings more citizens into the downtown core, creating a more positive crowd.	8/29/2019 11:27 PM
50	Yes , more choices of where to get s quick bite	8/29/2019 11:05 PM
51	Absolutely. Food trucks are a great addition to downtown as they encourage people come downtown.	8/29/2019 11:01 PM
52	Yes	8/29/2019 10:47 PM
53	Yes, it's good for the community.	8/29/2019 4:45 PM
54	Yes. Quit wasting time.	8/29/2019 4:07 PM
55	Yes I do, they bring a more positive feel to the downtown area in general. It showcases the downtown area as a place peoplr are happy to be around, supporting and loving local.	8/29/2019 3:46 PM
56	Yes nice to have something different to eat	8/29/2019 3:45 PM
57	Yes! Who doesn't love food trucks?!	8/29/2019 3:34 PM
58	Yes. Absolutely. More reasons to be out and about. It brings foot traffic and business to downtown.	8/29/2019 3:29 PM

59	Absolutely. Another great food option.	8/29/2019 3:24 PM
60	Yes! Of course!	8/29/2019 3:04 PM
61	Yes. Nice to support local businesses and have different options	8/29/2019 2:54 PM
62	Yes, alternate choices needed	8/29/2019 2:50 PM
63	Totally support the food trucks	8/29/2019 2:46 PM
64	absolutely support food trucks in downtown. Downtown CR needs to raise the culinary bar, more competition is essential, in order to make the entire Downtown food scene improve.	8/29/2019 2:46 PM
65	Yes because food trucks provide a unique experience no opportunity for small business growth in our community. Running a restaurant is not feasible for everyone but running a food truck could have the potential for more families to have a good income too. Plus their food is almost always the most delicious.	8/29/2019 2:44 PM
66	yes... available quality food	8/29/2019 2:35 PM
67	Yes, more variety, supporting small businesses	8/29/2019 2:32 PM
68	Absolutely support! It makes for a totally different experience then a restaurant. Much faster and more convenient (especially on a limited time lunch break)	8/29/2019 2:32 PM
69	Absolutely YES! New food. Fresh food. Accessible food where I don't have to sit down. I can order and go!	8/29/2019 2:31 PM
70	Yes. Gives you more choices.	8/29/2019 2:27 PM
71	Yes, people love food trucks!	8/29/2019 2:27 PM
72	Yes, support local	8/29/2019 2:25 PM
73	As before Big fan... More food.	8/29/2019 2:23 PM
74	Yes, quick inexpensive food.	8/29/2019 2:18 PM
75	Yes, it's fast, affordable and fun.	8/29/2019 2:17 PM
76	Yes, promotes small business and expands options for good food	8/29/2019 2:08 PM
77	Yes	8/29/2019 2:03 PM
78	Absolutely- it adds to the downtown experience.	8/29/2019 2:02 PM
79	yes full support, its nice to be able to make the choice of eating indoors or outdoors and enjoy the beauty of our town.	8/29/2019 2:00 PM
80	Yes. It's a great opportunity to try out yummy food, talk with others and puts you in a great mood to stay downtown and visit some local businesses	8/29/2019 1:57 PM
81	Yes	8/29/2019 1:55 PM
82	Yes! It supports local people whovown these trucks and promotes business to the stores they are parked by!	8/29/2019 1:54 PM
83	I sure do. It promotes community and local business and family businesses.	8/29/2019 1:52 PM
84	Yes!	8/29/2019 1:52 PM
85	Yes! It's great to have more food options and it's another great way for entrepreneurs to run a business.	8/29/2019 1:52 PM
86	Yes!	8/29/2019 1:51 PM
87	Yes, because they bring a fun atmosphere to the downtown core and a variety of choices which is great when your family cannot agree on one choice	8/29/2019 1:51 PM
88	Yes! Such a good experience with them, they made me want to come back to downtown more often	8/29/2019 1:48 PM
89	Yes! Because the downtown need more options for having lunch or dinner	8/29/2019 1:07 PM
90	Yes definately!!! Its been great having a variety of food Choices	8/29/2019 9:48 AM

91	Yes. They bring more variety to the downtown and give people a reason to visit and hang out. It's an easy way to create activity on shoppers row and at spirit square.	8/29/2019 9:21 AM
92	Yes. It encourages people to check out the local businesses.	8/29/2019 7:56 AM
93	Absolutely yes! They offer a new variety of food that isn't there all the time. Also a great way to encourage entrepreneurs and small businesses.	8/29/2019 7:23 AM
94	Absolutely!!	8/29/2019 7:22 AM
95	Yes!!! Food trucks are part of life that n 2019 in many areas . It also provides more choice	8/29/2019 6:23 AM
96	Yes!!	8/29/2019 6:01 AM
97	Yes, it brings people together downtown	8/29/2019 5:58 AM
98	Yes, this towns downtown atmosphere sucks and this helped it out a lot. Food trucks are a thing that is happening look at any other city with good community even food trucks are there. Food brings people together, bring the community of CR together.	8/29/2019 5:50 AM
99	Yes because it's time for growth and change, we are a dying town. We need some youth and energy put back into here. I am so disappointed in counsel. Blocking any new business coming into town. It's backwards and damaging. I hope you take a good look at what's happening in this town and seeing the majority of people are waiting for change!!!	8/29/2019 5:14 AM

Q8 What could be improved?

Answered: 99 Skipped: 29

#	RESPONSES	DATE
1	Better locations and more options. I like food trucks that are close together like at a festival.	9/13/2019 9:29 AM
2	More choices	9/13/2019 9:17 AM
3	Having a power supply available instead of generator.	9/13/2019 8:02 AM
4	More trucks downtown as the idea was food trucks downtown. and open longer hours.	9/13/2019 7:25 AM
5	More trucks more of the time	9/13/2019 6:07 AM
6	More trucks closer together better experience	9/13/2019 5:02 AM
7	Visible schedule on what foods were available where. We're not "social media" people (seniors) so the what/where information is hard to get to people like us...possibly use the City web site or get the vendors to co-sponsor a schedule in the Mirror (like the ferry schedules).	9/13/2019 4:41 AM
8	More exposure	9/12/2019 8:24 AM
9	offer the food trucks the opportunity to be open year round!	9/12/2019 8:23 AM
10	More presence	9/12/2019 8:11 AM
11	Restrict vehicle traffic in front of the Tidemark during summer months to promote foot traffic and allow food trucks and musicians to operate there. Instead of having live streets a few times you could vitalize the area for the summer	9/12/2019 7:21 AM
12	1 truck participating should be indicative of the improvements required... The restrictions, map, cost and reporting made it less than appealing for smaller vendors	9/11/2019 9:28 AM
13	Knowing when and where we can find food trucks. Make it easier for operators to work in CR. Move from pilot to implementation.	9/10/2019 9:24 AM
14	Everything else. More trucks, more places, more times, more promotion.	9/10/2019 6:22 AM
15	A few more offerings.	9/10/2019 6:14 AM
16	Not sure	9/10/2019 5:35 AM
17	had wished to see 4 alto's taco truck at the Greenways Loop event, and other community events outside of downtown - sportsplex end of summer, centennial pool crazy pool Wednesdays, etc	9/10/2019 5:21 AM
18	Knowing what the schedule is for trucks and locations.	9/10/2019 4:54 AM
19	More choices	9/10/2019 4:39 AM
20	Variety	9/7/2019 11:35 AM
21	Advertising the location of the trucks.	9/7/2019 3:02 AM
22	Never saw an actual list through the summer of what trucks were where	9/5/2019 10:37 AM
23	The city should provide power so they don't use generators. It would be good to combine with the public sitting spaces (like the one outside Stonehouse). This could be an opportunity to improve Tyee Plaza/Shoppers Row transition area, especially around the grassed area opposite 10th. This area requires updates and changes (pedestrian, sitting etc) and would also be a good location for food trucks.	9/4/2019 3:30 AM
24	More food trucks	9/4/2019 1:06 AM
25	N/a	9/3/2019 6:36 AM
26	More locations available for trucks. Perhaps even a centralized area for more than 1	9/3/2019 6:30 AM
27	Keep it year round :) can even have visitor food trucks come in the first weekend of every month	9/3/2019 5:54 AM
28	More policing and discouraging street people from begging or doing drugs openly (pot).	9/3/2019 5:17 AM

29	More trucks!	9/3/2019 5:05 AM
30	Would like to see more vendors in the future - more choices and maybe a spot for them to stay together in the evenings for low income to come out and enjoy without the high prices of restaurants	9/3/2019 4:46 AM
31	more trucks	9/3/2019 4:36 AM
32	More vendors.	9/2/2019 5:57 AM
33	Because of the limits on the pilot program, it meant a lot of trucks weren't able to participate I would like to see the rules change to make it easier for more trucks to be around	9/1/2019 10:01 AM
34	N/a	8/31/2019 9:03 AM
35	More garbage cans	8/30/2019 11:22 AM
36	More trucks but still a great idea	8/30/2019 8:52 AM
37	More of them around the city	8/30/2019 8:29 AM
38	More food truck options and more locations	8/30/2019 8:27 AM
39	More flexible with location s and hours.	8/30/2019 6:15 AM
40	N/A	8/30/2019 4:42 AM
41	Allow these vendors more time and space, allow them to venture outside of downtown (events, lake, beach, schools etc)	8/30/2019 3:59 AM
42	More food trucks!	8/30/2019 2:50 AM
43	Not sure	8/30/2019 2:19 AM
44	More food trucks	8/30/2019 1:39 AM
45	More food trucks	8/30/2019 1:24 AM
46	Every day availability.	8/30/2019 1:04 AM
47	?	8/30/2019 12:50 AM
48	Not sure	8/29/2019 11:34 PM
49	More trucks, more often, longer hours, accompanied by events	8/29/2019 11:27 PM
50	Better access to parking	8/29/2019 11:05 PM
51	More trucks, and longer season.	8/29/2019 11:01 PM
52	Allowing a year long program	8/29/2019 10:47 PM
53	More choices of vendors.	8/29/2019 4:45 PM
54	Lower wages for city officials and a cut of their pension.	8/29/2019 4:07 PM
55	More events downtown, maybe shutdown shoppers row more often for event and markets. More food trucks, a summertime night market	8/29/2019 3:46 PM
56	More ethnic food choices	8/29/2019 3:45 PM
57	Variety for food options. Maybe rotate parks and make it well known so they are busy	8/29/2019 3:34 PM
58	A bigger variety of food trucks. We need to entice them to come and offer permanent places.	8/29/2019 3:29 PM
59	Other easy accessed walking traffic locations. Maybe by the pier where theres lots of parking.	8/29/2019 3:24 PM
60	More foodtrucks?	8/29/2019 3:04 PM
61	More advertising and social media presence	8/29/2019 2:54 PM
62	More time allowed like year round	8/29/2019 2:50 PM
63	More areas of town and more trucks	8/29/2019 2:46 PM
64	Permanent food trucks program, so people can have the opportunity to build and develop long term, financially secure businesses	8/29/2019 2:46 PM

65	The promotion of what is available and locations. I feel like if I didn't like one of the trucks fb pages I would not of known as much about their location	8/29/2019 2:44 PM
66	nothing	8/29/2019 2:35 PM
67	Having this available all year round, or at least seasonally for the better weather.	8/29/2019 2:32 PM
68	Longer schedule (seasonally and daily) Additional locations for venders to park And to have a schedule of all the trucks in the program posted in one location, so people would be able to find new venders and to help owners with getting the word out	8/29/2019 2:32 PM
69	MORE food trucks! One food truck was not enough variety.	8/29/2019 2:31 PM
70	Allow longer times	8/29/2019 2:27 PM
71	More trucks and more variety	8/29/2019 2:27 PM
72	Food trucks around more often	8/29/2019 2:25 PM
73	More trucks... Maybe Carts as well.	8/29/2019 2:23 PM
74	More vendors and availability to eat everyday.	8/29/2019 2:18 PM
75	More food trucks at once, in the same area. Food truck fest? As season kick off..	8/29/2019 2:17 PM
76	Garbage cans and recycling available	8/29/2019 2:08 PM
77	Longer allowable season	8/29/2019 2:03 PM
78	More food trucks- longer season!	8/29/2019 2:02 PM
79	more trucks	8/29/2019 2:00 PM
80	More food trucks and year round service	8/29/2019 1:57 PM
81	More variety of food trucks	8/29/2019 1:55 PM
82	More trucks all the time!	8/29/2019 1:54 PM
83	Better advertising and promotion. Maybe a singular food truck page to promote them all. One stop food truck shop?	8/29/2019 1:52 PM
84	More options!	8/29/2019 1:52 PM
85	More food trucks. I live at Stories Beach which I know isn't apart of Campbell River, but I think it would be neat to have a food truck at the beach from time to time. It's always busy in the Summer when the tide is out. I think it would do well around lunch time during low tide.	8/29/2019 1:52 PM
86	Longer stays at locations	8/29/2019 1:51 PM
87	More trucks	8/29/2019 1:51 PM
88	Nothing	8/29/2019 1:48 PM
89	More days in the week and in the evening too or all day	8/29/2019 1:07 PM
90	? It was good	8/29/2019 9:48 AM
91	.	8/29/2019 9:21 AM
92	I thought it was good the way it was.	8/29/2019 7:56 AM
93	More options. One truck isn't really a big program.	8/29/2019 7:23 AM
94	A greater variety of vendors	8/29/2019 7:22 AM
95	More trucks	8/29/2019 6:23 AM
96	More trucks	8/29/2019 6:01 AM
97	More choices and variety	8/29/2019 5:58 AM
98	More vendors, food truck map? So people can see where they are and when they are open menus etc.	8/29/2019 5:50 AM
99	Let them have more time, anywhere anytime.	8/29/2019 5:14 AM

Q9 Would you be more likely to visit food trucks if there was a greater variety throughout the community? Why or why not?

Answered: 99 Skipped: 29

#	RESPONSES	DATE
1	Yes. Always better food it seems. I won't travel to willow point but downtown for sure	9/13/2019 9:29 AM
2	Yes	9/13/2019 9:17 AM
3	Yes. They are more current with the food trends. There should be food trucks along the sea walk and the different parks, especially Mclvor lake.	9/13/2019 8:02 AM
4	Yes!	9/13/2019 7:25 AM
5	Don't understand the question, but if there were more food trucks I would support them even more	9/13/2019 6:07 AM
6	Yes would use more	9/13/2019 5:02 AM
7	Probably, but not sure what the variety really involved. Maybe a follow-up piece in the paper or web site (community interest) summing up the program (what was available in particular) could help.	9/13/2019 4:41 AM
8	Loved what you had but variety is good too	9/12/2019 8:24 AM
9	yes, again love the potential for a variety of food options and different locations to check out	9/12/2019 8:23 AM
10	Yes	9/12/2019 8:11 AM
11	Yes I would. Because if there were more variety there would be more food for me to sample. I would make more effort to go downtown (or wherever the food truck happened to be). I would likely spend more money at the surrounding businesses as well.	9/12/2019 7:21 AM
12	Yes... variety and the desire to eat without having to go to a restaurant is the appeal	9/11/2019 9:28 AM
13	Confusing question - Do you mean variety in location? Or variety in type of food? Seems to me that both are beneficial. I think that the food trucks can/should move around. However, we need to know where they can be found.	9/10/2019 9:24 AM
14	Absolutely. I'd like to stop at a food truck somewhere a couple of times a week, but I don't want to have to go downtown to do it and I don't want it to always be the same option.	9/10/2019 6:22 AM
15	Yes.	9/10/2019 6:14 AM
16	Yes	9/10/2019 5:35 AM
17	yes, we are an outdoors oriented family, so its a great excuse to go for a bike ride and visit a truck, and if it's only certain days and times, it more motivating to get out there - creates urgency	9/10/2019 5:21 AM
18	Absolutely	9/10/2019 4:54 AM
19	Yes most definately, I like to try different foods, and healthier and Affordable as well.	9/10/2019 4:39 AM
20	Yes! Something different each day.	9/7/2019 11:35 AM
21	Yes. Because of the greater variety.	9/7/2019 3:02 AM
22	Yes. Better variety means finding one you like and having fun trying the different food	9/5/2019 10:37 AM
23	Of course.	9/4/2019 3:30 AM
24	Yes, variety is great	9/4/2019 1:06 AM
25	Yes they are great	9/3/2019 6:36 AM
26	Yes. I love the variety food trucks offer. We have been known to drive to Tofino just to get burritos at Tacofino. People travel to our city to get to trucks they love.	9/3/2019 6:30 AM
27	Yes because I love food	9/3/2019 5:54 AM

28	Yes, as I have certain tastes in Asian foods. Currently there are no Asian varieties.	9/3/2019 5:17 AM
29	Yes!	9/3/2019 5:05 AM
30	Definitely - keep their prices affordable so we can enjoy it regularly	9/3/2019 4:46 AM
31	yes, choices	9/3/2019 4:36 AM
32	Yes. Ease of access.	9/2/2019 5:57 AM
33	More likely having more creates an experience or a mini tour of the food trucks. Plus it's always nice to go somewhere and be able to grab a quick bite	9/1/2019 10:01 AM
34	Yes	8/31/2019 9:03 AM
35	Yes, it is nice to have different options	8/30/2019 11:22 AM
36	Yes	8/30/2019 8:52 AM
37	Yes, love food trucks	8/30/2019 8:29 AM
38	Yes, more options equals more places to go	8/30/2019 8:27 AM
39	Yes	8/30/2019 6:15 AM
40	Depending on what they offer for food yes, I visited three trucks so far in Campbell river and I've enjoyed all 3	8/30/2019 4:42 AM
41	Yes. Who doesn't like variety	8/30/2019 3:59 AM
42	yes! Bring on variety! and food! and culture! and color in our community!	8/30/2019 2:50 AM
43	Yes. Variety is the spice of life.	8/30/2019 2:19 AM
44	Yes. Always fun to try something different	8/30/2019 1:39 AM
45	Yes, because they offer something different and sometimes are just so much more convenient but healthier than the typical fast food/burger options	8/30/2019 1:24 AM
46	Maybe. Fond of the healthy choices the taco truck offers.	8/30/2019 1:04 AM
47	My number one priority is someone who understands Celiac Disease and how to safely prepare food, for me it would entirely depend on that...though it does lend a nice air to Spirit Squares	8/30/2019 12:50 AM
48	Yes	8/29/2019 11:34 PM
49	Yes, I enjoy the food truck experience and if promoted well would go to various locations	8/29/2019 11:27 PM
50	Yes , variety is the spice of life	8/29/2019 11:05 PM
51	Yes, more variety would encourage trying the different ones out.	8/29/2019 11:01 PM
52	Yes. Enjoy the food truck scene. Great food and interesting folks	8/29/2019 10:47 PM
53	Yes, it's part of a growing city.	8/29/2019 4:45 PM
54	Yes because it is hard to visit food trucks that aren't there and people don't always want to eat the same thing. This is a really stupid question.	8/29/2019 4:07 PM
55	Yes, this would give more selection and more food trucks to hit up and enjoy!	8/29/2019 3:46 PM
56	More variety & more of them near non restaurant business could draw people to that area	8/29/2019 3:45 PM
57	Yes!! Especially for variety! Comox has a great idea with the marine water park and their 3 food trucks plus and ice-cream stand set up, churro wagon. Fun for families	8/29/2019 3:34 PM
58	Only downtown works in my mind. I can't see myself going elsewhere.	8/29/2019 3:29 PM
59	Not sure	8/29/2019 3:24 PM
60	Yes. Variety is good@	8/29/2019 3:04 PM
61	Yes, nice to have variety at a lower price point and don't always want to dine in a restaurant	8/29/2019 2:54 PM
62	Yes, alternate choices	8/29/2019 2:50 PM
63	Yes, convenience	8/29/2019 2:46 PM

64	Yes, because they would be more available and abundant. Also, competition would make the products and offerings better,, all around. We need a competitive culinary environment in order to improve the existing food offerings in town, food trucks should not be exempt from competition either.	8/29/2019 2:46 PM
65	I think there's a space for food trucks anywhere there is people. The beaches, the lake, the downtown, the spit. I mean don't allow so many that our existing restaurants suffer but for sure there's room for variety.	8/29/2019 2:44 PM
66	yes	8/29/2019 2:35 PM
67	Yes! Especially if with family, everyone can get what they want without having to decide on any one place to eat.	8/29/2019 2:32 PM
68	Yes I would be more likely. Specially when there is a gathering of several trucks in one location	8/29/2019 2:32 PM
69	Yes, I would. I enjoy a variety of foods, which Campbell River does not typically have a strong presence in.	8/29/2019 2:31 PM
70	Yes. More choices.	8/29/2019 2:27 PM
71	Yes	8/29/2019 2:27 PM
72	Yes! I would love more food trucks	8/29/2019 2:25 PM
73	All depends on quality.. But yes.	8/29/2019 2:23 PM
74	Yes	8/29/2019 2:18 PM
75	Yes, you don't want to eat the same things all the time. Would be nice to have on the water somewhere.	8/29/2019 2:17 PM
76	Yes, variety	8/29/2019 2:08 PM
77	Yes	8/29/2019 2:03 PM
78	I'd try them all! And go back to my favourite.	8/29/2019 2:02 PM
79	yes its awesome to have a choice	8/29/2019 2:00 PM
80	Yes definitely. I come from the Okanagan and food trucks have NEVER been an issue. It's nice to have variety and try new things	8/29/2019 1:57 PM
81	Yes. I would be more likely to visit the trucks if there was a greater variety to keep diversity.	8/29/2019 1:55 PM
82	Yes	8/29/2019 1:54 PM
83	Yes. And if I even knew where they were and when.	8/29/2019 1:52 PM
84	Yes, variety is the spice of life! The more the better!	8/29/2019 1:52 PM
85	Yes, always love options.	8/29/2019 1:52 PM
86	Yes Variety is the spice of life	8/29/2019 1:51 PM
87	Yes	8/29/2019 1:51 PM
88	Yes	8/29/2019 1:48 PM
89	Yes, because is not so much options in the downtown now	8/29/2019 1:07 PM
90	Yes I like having the options	8/29/2019 9:48 AM
91	.	8/29/2019 9:21 AM
92	Yes!! Because people like different food... more truck equals more variety...	8/29/2019 7:56 AM
93	yes	8/29/2019 7:23 AM
94	Yes I would because variety appeals to me	8/29/2019 7:22 AM
95	Yes	8/29/2019 6:23 AM
96	Yes, would love a variety	8/29/2019 6:01 AM
97	Yes, as long as the choices were healthy and good. I loved the taco truck particularly this year	8/29/2019 5:58 AM
98	Yes, who doesn't want more food?	8/29/2019 5:50 AM

Q10 If food trucks are allowed, what particular restrictions or conditions do you think are appropriate?

Answered: 99 Skipped: 29

#	RESPONSES	DATE
1	I don't think they need to be in front of a store or business where the smell may deter shoppers. Other than that let's get it started.	9/13/2019 9:29 AM
2	don't know	9/13/2019 9:17 AM
3	Not in front of other restaurants or a certain distance away. Ensure they are following all health and safety restrictions	9/13/2019 8:02 AM
4	Provide a few tables, chairs and garbage & recycling cans. Be open whenever people are likely to be downtown. Must maintain site assigned. But I think they should be allowed to move to another site if the one they are at is problematic.	9/13/2019 7:25 AM
5	As few restrictions as possible. They need to be able to have flexibility where to park and hours of operation in order to succeed	9/13/2019 6:07 AM
6	no conditions	9/13/2019 5:02 AM
7	Avoid conflict with restaurant foot traffic or "like" food options.	9/13/2019 4:41 AM
8	Don't know	9/12/2019 8:24 AM
9	can't think of any. As long as foot or vehicle traffic/parking isn't being blocked by the food trucks, I think they are fine being there	9/12/2019 8:23 AM
10	No restrictions	9/12/2019 8:11 AM
11	Basic health standards.	9/12/2019 7:21 AM
12	You have plenty	9/11/2019 9:28 AM
13	Perhaps implement some incentives to reduce waste. You may choose to identify a number of locations where food trucks are located.	9/10/2019 9:24 AM
14	Just that they keep the area around them clean. Let them go wherever they want whenever they want. They'll figure out when and where works in the supply/demand market.	9/10/2019 6:22 AM
15	licensing in restaurants only for alcohol.	9/10/2019 6:14 AM
16	There should be guidelines on where and how they should be run - not to onerous but provide some structure	9/10/2019 5:35 AM
17	i don't know	9/10/2019 5:21 AM
18	Important to have garbage cans in the locations	9/10/2019 4:54 AM
19	Not sure	9/10/2019 4:39 AM
20	Restrict hours to 9pm	9/7/2019 11:35 AM
21	Maybe don't park them outside restaurants. Also no generators. Let's try to be environmentally aware. Unless I'm mistaken the city charges more than the normal business license, this could help to provide shore power for the trucks	9/7/2019 3:02 AM
22	Keep the area clean. Not right outside another restaurant	9/5/2019 10:37 AM
23	I'm not a professional, but the food trucks should be part of the community infrastructure and be a vehicle for improving our infrastructure, services, community centres, etc.	9/4/2019 3:30 AM
24	Making sure that the area around then remains clean	9/4/2019 1:06 AM
25	None	9/3/2019 6:36 AM
26	Other than whatever licensing and inspections required by law I think there shouldn't really be any restrictions. Keeping their areas tidy and litter free is important	9/3/2019 6:30 AM

27	Not sure	9/3/2019 5:54 AM
28	See my answers above.	9/3/2019 5:17 AM
29	They shouldn't be too close to other restaurants where it feels unfair to the brick and mortar locations	9/3/2019 5:05 AM
30	Hygiene is #1	9/3/2019 4:46 AM
31	no booze, drugs	9/3/2019 4:36 AM
32	No restrictions necessary.	9/2/2019 5:57 AM
33	shouldn't interfere with parking	9/1/2019 10:01 AM
34	N/a	8/31/2019 9:03 AM
35	Set days and times, food safe	8/30/2019 11:22 AM
36	Not surw	8/30/2019 8:52 AM
37	Regular inspections, maintaining the area of service.	8/30/2019 8:29 AM
38	Other than appropriate licencing, no restrictions should be applied. Healthy competition creates a better, more diverse product for our community	8/30/2019 8:27 AM
39	None	8/30/2019 6:15 AM
40	Unknown	8/30/2019 4:42 AM
41	None!	8/30/2019 3:59 AM
42	No single use plastics, everything must be recyclable, and the city should provide more recycling opportunities around the downtown area	8/30/2019 2:50 AM
43	No alcoholic beverages.	8/30/2019 2:19 AM
44	Keeping a clean space	8/30/2019 1:39 AM
45	Be close to a garbage bin or provide their own. I think the distance from other restaurants should not play a roll. If i want tacos, being 10ft from sushi or vietnamese place will not make a difference.	8/30/2019 1:24 AM
46	Provide power.	8/30/2019 1:04 AM
47	Different from what is offered downtown already, and no plastic waste! Vendors should only be using compostable products.	8/30/2019 12:50 AM
48	Unsure	8/29/2019 11:34 PM
49	Not in front of restaurants, longer hours, reasonably accessible locations, allow tables and chairs, with music	8/29/2019 11:27 PM
50	Maintain proper cleanliness which hasn't been a problem so far	8/29/2019 11:05 PM
51	I think it's appropriate to limit their locations and limit the hours.	8/29/2019 11:01 PM
52	Unknown	8/29/2019 10:47 PM
53	Food and hygiene checks. Cleanliness on site.	8/29/2019 4:45 PM
54	Same health code as any eating establishment and a level playing field for the food service industry.	8/29/2019 4:07 PM
55	Let them feel free to move around and enjoy setting up around town more	8/29/2019 3:46 PM
56	Not having them near open restaurants. It's hard enough especially for the independent ones	8/29/2019 3:45 PM
57	Ensure litter is picked up and recycling for bottles and cans	8/29/2019 3:34 PM
58	That they cover their generators to keep the noise down. Other than that I think there is no downside.	8/29/2019 3:29 PM
59	Not sure	8/29/2019 3:24 PM
60	To know where and when to access(support) them. Social media seems to work well.	8/29/2019 3:04 PM
61	Certain distance requirements from other vendors/restaurants, cleanliness and waste conditions	8/29/2019 2:54 PM
62	Cleanliness	8/29/2019 2:50 PM

63	6 hours at one spot	8/29/2019 2:46 PM
64	I don't think they should be restricted or overly conditional. I'm all about the competitive, free market when it comes to food businesses. Let competition will regulate the marketplace (including, bricks and mortar). We need better food in CR, competition is how we will get it.	8/29/2019 2:46 PM
65	Maybe a limit to how close they are to a business of the same kind. Like having a taco truck out front of SoCal would be not ideal or a Thai place in front of the noodle house. Wouldn't wanna see existing businesses suffer but also don't want my tastebuds to suffer	8/29/2019 2:44 PM
66	variety	8/29/2019 2:35 PM
67	Properly cleaning up the area/having garbage cans nearby to minimize litter. not parked directly nearby another food shop that sells similar things	8/29/2019 2:32 PM
68	Delegated locations/parking spots Noise restrictions (in certain locations)	8/29/2019 2:32 PM
69	I don't think they should have any restrictions. They are a business just like restaurants. They should be able to set their own hours and menus.	8/29/2019 2:31 PM
70	Cleanliness. Noise.	8/29/2019 2:27 PM
71	Time limits to be parked I guess	8/29/2019 2:27 PM
72	Where they can park, but not many others.	8/29/2019 2:25 PM
73	Static food shops will not want trucks or carts cutting into there trade. A (food Fair) at a location in an empty lot could combine more than one truck or cart of different Ethnic foods. (as not to compete) for a set amount hours, operation during summer hours..	8/29/2019 2:23 PM
74	Location. Spreading them like your proposed map for 2019 probably was the reason no others applied. Plus who would spend \$50 grand for a trial of 12 weeks. Your lucky you got one.	8/29/2019 2:18 PM
75	Specific hours of operation, regular variety of locations	8/29/2019 2:17 PM
76	Noise restrictions and parking restrictions	8/29/2019 2:08 PM
77	Hygiene and health regs	8/29/2019 2:03 PM
78	I think it appeared to go well so I couldn't say	8/29/2019 2:02 PM
79	Sorry but I really don't think they should have alot of restrictions.	8/29/2019 2:00 PM
80	Make sure they're spread out throughout downtown and make sure they're easy to get to	8/29/2019 1:57 PM
81	Keeping the streets clean	8/29/2019 1:55 PM
82	Ensuring they and their traffic do not make it difficult for residents to navigate the city	8/29/2019 1:54 PM
83	Need seating to eat and garbage removal. Worst part is getting a taco and having to eat it on your lap on a curb.	8/29/2019 1:52 PM
84	Not sure	8/29/2019 1:52 PM
85	Can't think of any as they all seem to be ran well from what I've seen.	8/29/2019 1:52 PM
86	No permanent fixtures	8/29/2019 1:51 PM
87	For sure garbage management	8/29/2019 1:51 PM
88	Making sure they have proper recycling program and garbages	8/29/2019 1:48 PM
89	Keep in the same area and keep clean	8/29/2019 1:07 PM
90	Just cleanliness. And not to high of prices	8/29/2019 9:48 AM
91	.	8/29/2019 9:21 AM
92	Just lots of garbage cans around.	8/29/2019 7:56 AM
93	None. They are a great addition to downtown. They don't take up a lot of space, there is lots of parking already available in the same area, so the space they take up on the street isn't an inconvenience.	8/29/2019 7:23 AM
94	Clean areas. All should offer water as a choice (some don't)	8/29/2019 7:22 AM
95	I think as is , is fine	8/29/2019 6:23 AM

96	Where they are allowed to be	8/29/2019 6:01 AM
97	Local, healthy foods when possible	8/29/2019 5:58 AM
98	Just be mindful of businesses, and other vendors. Cutlery and wrappers should all be compostable or recyclable and they should have to have bins with the appropriate disposal available	8/29/2019 5:50 AM
99	That there is still room for ppl to park	8/29/2019 5:14 AM