

## **ATTACHMENT “B”**

### **TORONTO A LA CART PILOT PROJECT PARAMETERS**

Changes to Regulation 562 allow street food vendors to sell a wide variety of foods. This creates an opportunity for Toronto to showcase the cooking skills and ethnic diversity of Toronto and provide nutritious food options through street food.

1. The term of the pilot will be three (3) years (to ensure new vendors sufficient time to re-coup their capital investments.) Staff will provide interim project reports on an annual basis beginning in the fall of 2009.
2. Up to 15 new street food vendors will be permitted to participate in 2009.
3. Vendors will be selected through a two stage process:
  - a. Staff will screen the applicant vendors based on:
    - i. Proposed business plan
    - ii. By-law regulation compliance history
    - iii. Nutritional content of proposed menu
    - iv. Quality of food and suitability for street vending
    - v. Ethnic diversity of food items
    - vi. Use of local sustainably produced foods
    - vii. Experience and qualifications
  - b. An expert panel will judge the proposed food items from the standpoint of the food industry and culinary excellence.
4. Successful vendors will be subject to the following regulations:
  - a. A Toronto a la Cart vendor shall not maintain an interest in a current City vending permit and may only possess or have an interest in one City of Toronto Street Vending licence;
  - b. The Toronto a la Cart vendor must purchase the carts from cart manufacturer selected by the City;
  - c. The Toronto a la Cart vendor must agree that any removable signage, panels, awnings, canopies, or other materials bearing the Toronto a la Cart official mark shall be deemed to be the property of the City of Toronto as part of the program;
  - d. The Toronto a la Cart vendor must agree that the City of Toronto will be entitled to seize or require the return of the branded items in the event that the Toronto a la Cart program ceases to exist, or in circumstances where the vendor has not operated in accordance with the terms set out in the agreement;
  - e. A licence agreement stipulating the permitted menu items;
  - f. Approval of all foods to be sold from the cart by the Medical Officer of Health;
  - g. Any operator must have a valid food handling certificate;
  - h. On a weekly basis, Toronto a la Cart vendors must be sole proprietors operating the cart a minimum of 70% of operating hours;

- i. An assistants licence issued to each person other than the owner who operates the carts;
  - ii. No more than three (3) assistants may be employed by a cart owner;
  - iii. The owner shall supply the City with a list of all assistant's approved on the cart and will advise the city of any additions and/or deletions to that list;
- i. The lease or license agreement with the city includes the street vendor regulations as contained in Chapter 315, Street Vending, of the former City of Toronto, which provide for full cost recovery and no city liability for claims for damages, including business interruption losses, due to the removal or relocation of a cart due to construction, special events, or other civic operations;
- j. Evidence of conformity with Ontario Regulations 211/01 2000 (Propane Storage and Handling) and Ontario Regulation 212/01, 2000 (Gaseous Fuels), both made under the Technical Standards and Safety Act;
- k. Inspection of each cart by TPH and ML&S.