



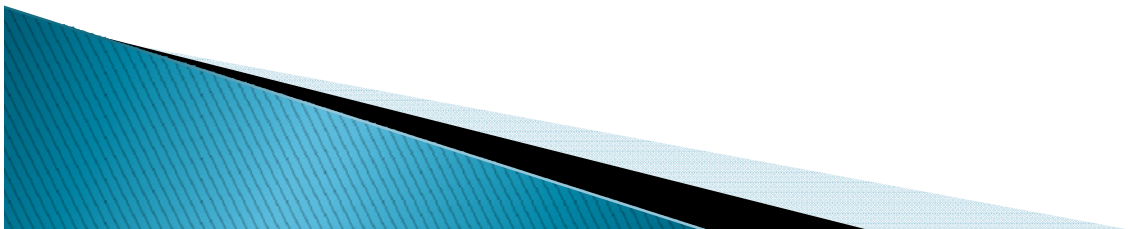
Street Food Vending

Report to L&S Committee
June 28, 2012

Presented by Municipal Licensing and Standards

Introduction

- ▶ The purpose of the report is two-fold:
 - To recommend appropriate by-law amendments that will allow existing and new street food cart vendors the opportunity to expand their existing menus to include diversified foods
 - To communicate to the Committee of the work-in-progress by the Street Food Vending Working Group to explore opportunities to expand street food culture, including potential zoning amendments to facilitate expanded opportunities and the development of a city-wide Street Food Vending By-law

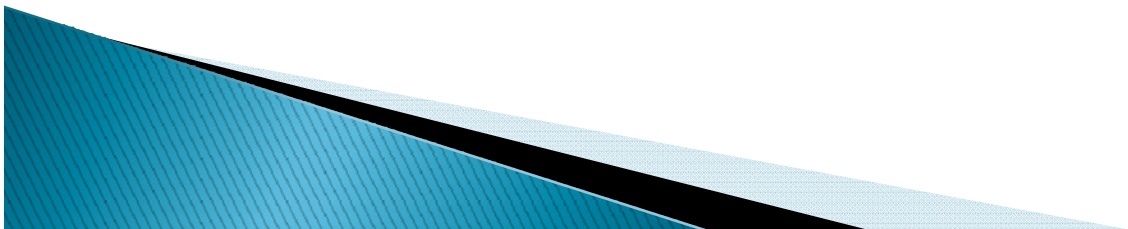


Street Food Vending Working Group

Members:

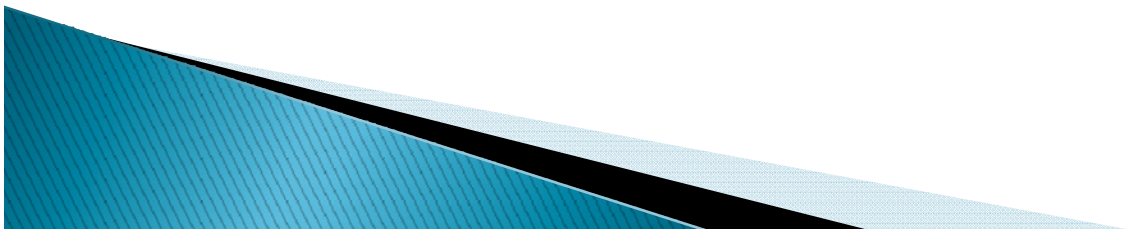
- ▶ Municipal Licensing & Standards
- ▶ Economic Development
- ▶ Transportation Services
- ▶ Toronto Public Health – Healthy Environments
- ▶ Toronto Association of Business Improvement Areas (TABIA)
- ▶ Street Food Vendors Association
- ▶ A La Cart Program Participant
- ▶ Legal Services

* ML&S staff as required for administrative support



Terms of Reference

- ▶ Adopted by Council, May 17, 2011, The Terms of Reference of the Street Food Working Group included three key deliverables:
 - To report to the Executive Director, ML&S on its findings and recommendations
 - To recommend actions that can be taken to harmonize by-laws and regulations that affect street food vending; and
 - To propose a business model that includes a vendor application process, location specifications, fees, permitting requirements and regulations that will provide viable business opportunities for prospective and existing street food vendors



Key Deliverables

To address its deliverables, in addition to the two motions pertaining to expanding permissions for food trucks¹, the review of street food vending is being undertaken in two phases:

1. Review of Expanded Menus for Food Carts – Completed
2. Development of a Street Food Vending Culture – In Progress

¹ May 24, 2012 L&S Committee requested that the Executive Director report back on a “proposed amendment to 545 269(G), to improve opportunities for mobile food vending and/or refreshment vending”; and Motion MM23,21 at the May 8 and 9, 2012 Council meeting was referred to the Executive Committee for consideration, regarding “Expanding Permissions for Food Trucks”

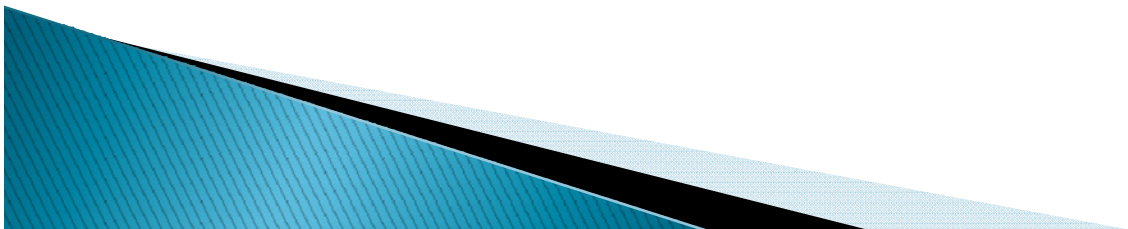
Street Food Vending in Toronto

Multiple Street Vending By-laws

Street food vending is currently regulated by provisions established with the Street Vending By-laws of the five former municipalities: East York, Etobicoke, North York, Toronto and York. The criteria in these by-laws are similar. The majority of vendors are located with the downtown core and are therefore regulated by Chapter 315, Vending of the former City of Toronto.

Moratorium on Street Vending in wards 20, 27 and 28

Effective February 25, 2002, a moratorium was imposed in the area bounded by Bloor Street, University Avenue, The Lake Shore, and Jarvis Street. This prevents ML&S from accepting applications or issuing new permits for vending.



Survey in 2011

If the City of Toronto could do one thing to enhance street food, or your experience eating street food, what would that be?

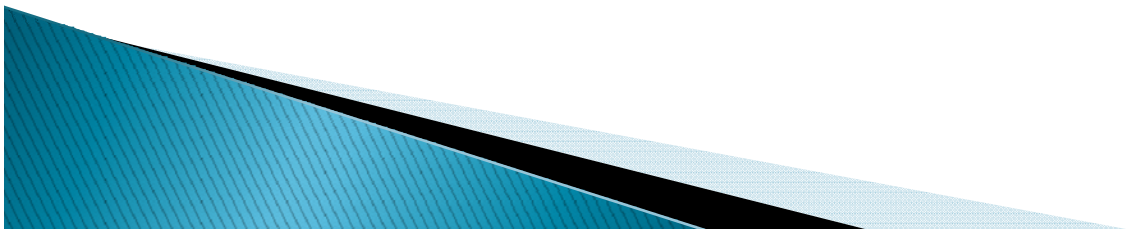
40 per cent: increased variety and/or healthier alternatives

19 per cent: more vendors

8 per cent: street food industry too regulated

1 per cent: more regulations to ensure public safety

7 per cent: more food festivals, please!



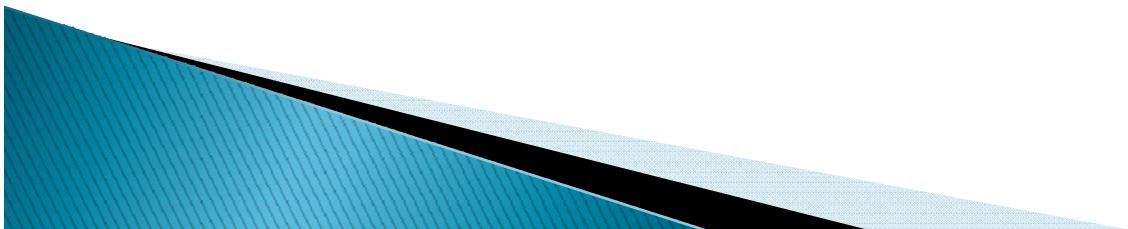
Phase 1: Expanded Menus – Completed

Timeline of food types sold at street food vending carts:

Pre-2007: hot dogs and sausages only

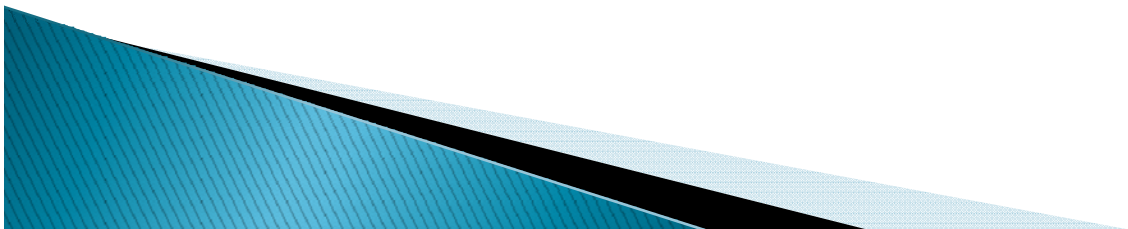
2007: amendments to Regulation 562 granted permissibility to vend a wider variety of foods; however the City took action to delay the sale of expanded street food items until Council had the opportunity to consider how such changes should be implemented

2012: amendments to various by-laws to allow for the sale of expanded street food items, subject to the approval of the Medical Officer of Health



Expanding Menu – Existing Cart Equipment

- Pre-packaged cut fruits and vegetables using only vinaigrette dips
- Whole fruits and vegetables, including corn on the cob
- Pre-packaged fruit salad
- Bagels with individual serving containers of butter, margarine, peanut butter or jam
- Pre-packaged nuts and seeds
- Pre-packaged salads containing only vegetables and/or fruits with all dressings to be pre-packaged and not requiring refrigeration
- Pre-packaged tabbouleh salad and pita bread
- Soups
- Pre-cooked veggie burgers
- Coffees and teas

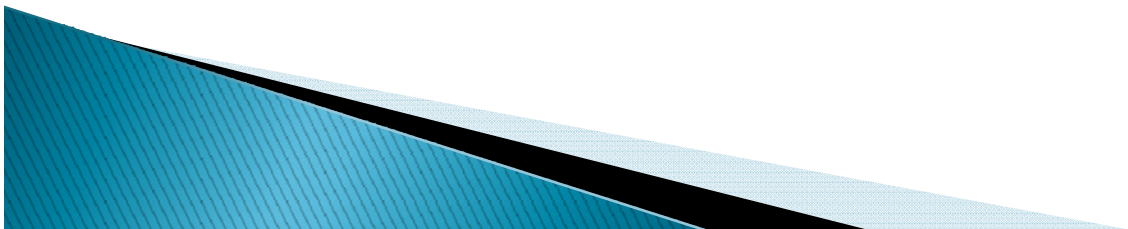


Expanding Menu – with Cart Modifications

Vendors wishing to expand their menus to include other pre-cooked foods may be required to make modifications to their carts.

- Vendor submits a letter to TPH, indicating the types of foods for menu inclusion
- An inspection of the existing cart by TPH to determine whether modifications to the cart are required (e.g. appropriate mechanical refrigeration, improvements for hand-washing etc.)

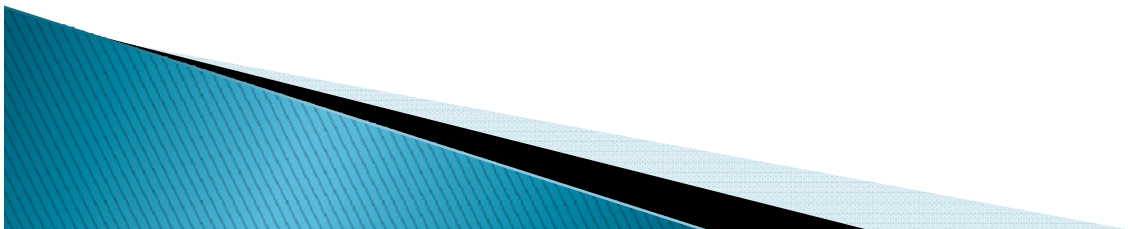
Additionally, compliance with existing by-law provisions is required, including proximity to businesses selling like foods and ability to expand the existing footprint to accommodate a larger cart.



Phase 2: Developing a Street Food Culture

A street food culture thrives with a city-wide by-law that meets the needs of all stakeholders, including the street food industry, restaurant industry, the dining public while supporting the policies of the City's vibrant streets plan:

- Review of regulatory process
- Vending on public, private, and city property
- The role of BIAs
- The needs of the restaurant industry
- The moratorium



Street Food Vending in Other Jurisdictions

Many jurisdictions have thriving street food cultures:

Portland

Seattle

Miami

Some jurisdictions struggle with balancing the needs of bricks and mortar restaurants and vendors:

Los Angeles

Washington, DC

Some are currently reviewing their vending by-laws or are establishing pilots:

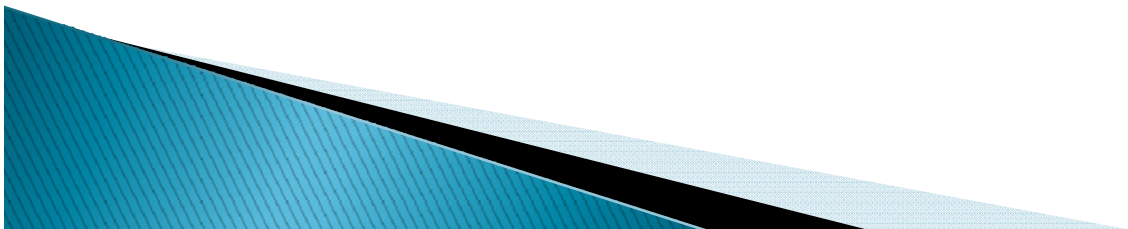
Calgary

Montreal

Ottawa

Vancouver

Review of the provisions and compliance requirements in Portland and Seattle, including public health inspections/permitting, licensing requirements and zoning regulations regarding when and where vending may occur mirror provisions established in Toronto.

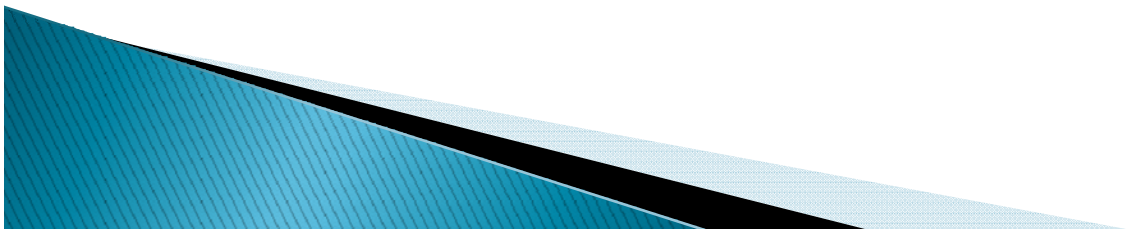


Next Steps

Issues associated with harmonizing the licensing and regulatory framework across the City:

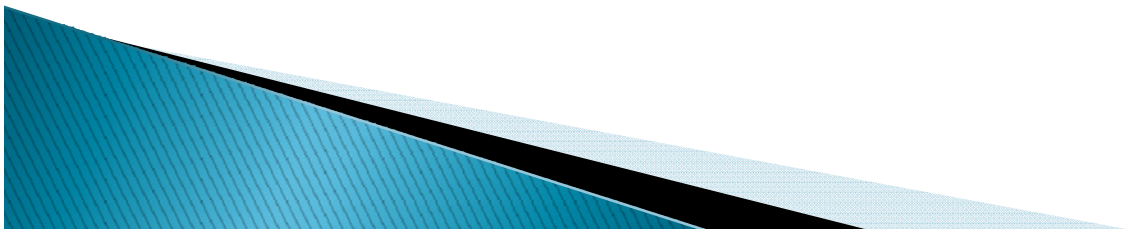
- Impact of existing moratorium on vending;
- Lack of vending opportunities in the former cities of Etobicoke, York, and Scarborough;
- Existing provisions do not meet the needs of current vendors or emerging trends in street food culture, including food trucks;
- Vending on private property
- Allocation of vending locations –term of the contract
- Carts

The priorities of the street food vending industry must be considered within the context of all potential opportunities for vending rather than a series of patchwork amendments.



Timelines

- ▶ Research and consultation – June through August, 2012
- ▶ Develop recommendations – September 1, 2012
- ▶ Report complete – October 14, 2012
- ▶ ML&S Committee – November 14, 2012



Conclusion

With appropriate regulations and management, the working group feels a street food culture can:

- Encourage pedestrian traffic;
- Add vitality to the street; and
- Promote local economic development

The development of a city-wide Street Food Vending By-law will attempt to balance the needs of both the street food vending industry and existing restaurants while supporting the priorities of the City's Vibrant Streets Plan and the public's appetite for diverse street food.

