

Attachment 2

Jurisdictional Review of Public Access to Outdoor Ovens in North America

Staff conducted a jurisdictional scan of 10 municipalities across Canada and the United States to determine whether they offered municipally managed outdoor ovens in public parks. The cities reviewed included: Hamilton (ON), Thunder Bay (ON), Ottawa (ON), Wolfville (NS), Edmonton (AB), Calgary (AB), Vancouver (BC), Montreal (QC), Chicago (IL), and New York City (NY). Of the 10 cities contacted, only three (Ottawa, Wolfville, and Calgary) had municipally managed outdoor ovens available for public use. In these cities, public access is provided through municipal permits or agreements with community groups. The table below summarizes the governance, access models, and operational requirements for these ovens in comparison to the City of Toronto.

Location	Number of Ovens	Governance Model	Available for Public Booking	Fees and Costs	Insurance Requirements	Training Requirements	Community Programming
Toronto	13	City of Toronto Parks & Recreation (Mixed model: City Programed, License agreements, permits.	Yes.	\$32.52 + tax for Commercial/Private/Non-Resident and \$16.29 + tax for Not-for-Profit/Resident.	\$2M General Liability Insurance.	Completion of Outdoor Ovens in Parks training is required. If food is sold or served to the public, compliance with food safety regulations is required.	City-led programming includes: summer camp, and community pizza days, movie nights, cooking events. Other programming is community-led through license agreements and permits.
Ottawa	1	City of Ottawa licenses operations to Bayshore Park Community Garden and Oven (BPCGO).	Yes (bookings require onsite team member, subject to availability).	\$250 (Private Corporations); \$100 (Not-for-Profit); \$50 (Community Members); \$25 (Volunteer Oven Operators). Discounts available for community-benefitting events.	BPCGO maintains insurance naming the City as insured. Individual bookers do not require additional coverage.	N/A (only volunteers and staff operate the oven). Volunteer oven operators must complete fire safety training and shadow a community bake.	BPCGO oversees community programming, including food-related workshops and events.

Calgary	1	City of Calgary Parks and Recreation Division	Yes.	\$78.26 (1–25 people); \$135.89 (26–50 people); \$261.55 (51–100 people). Additional \$10.50 admin fee per booking.	There is a \$5.75 risk management fee, but no additional insurance is required for bookings.	Permit holders must attend a City-run safety demonstration and sign a Conditions of Use document. Food safety requirements apply if food is served to the public.	No formal programming; events are organized by permit holders.
Wolfville	1	The Town of Wolfville oversees an MOU with the Front Street Community Oven (FSCO).	Yes (however, only trained volunteers and staff operate the oven; the public cannot use it independently).	Event-Based Pricing: \$200–\$650 depending on facilitation and ingredients.	FSCO maintains \$2M general liability insurance, naming the Town as Wolfville as an additional insured. Separate insurance is not required.	N/A (only volunteers and staff operate the oven).	FSCO hosts Community cookouts, Open Oven Saturdays, senior wellness programs, and other food-focused community-building initiatives.