

## PLANNING COMMISSION STAFF REPORT

### MOBILE FOOD BUSINESS AMENDMENTS

Petition # PLNSUB2010-00466

November 30, 2011



Planning and Zoning Division  
Department of Community and  
Economic Development

#### **Applicant**

Mayor Ralph Becker

#### **Staff**

Ray Milliner

[ray.milliner@slcgov.com](mailto:ray.milliner@slcgov.com)

(801)535-7645

#### **Review Standards**

21A.50.050 Standards for  
General Amendments

#### **Affected Titles**

5 Business License and  
21A Zoning

#### **Notification**

- Notice mailed on  
November 15,  
2011
- Published in Salt  
Lake Tribune  
November 15,  
2011
- Posted on City &  
State Websites  
November 15,  
2011

#### **Attachments**

- A. Proposed Text  
Amendments
- B. Public Comment

### ***Request***

Mayor Ralph Becker has initiated a petition to modify the Mobile Food Business regulations in Salt Lake City. This report features modifications to the City Zoning and Business License Titles that would allow mobile food businesses to operate within the City right-of-way, on public property and as a mobile food court, subject to certain criteria.

### ***Recommendation***

Staff recommends that the Planning Commission review the proposed mobile food business modifications in Titles 5 and 21A of the Salt Lake City Code, and based on the analysis and findings in this staff report forward a positive recommendation to the City Council.

## ***Background***

On June 28, 2010 the Salt Lake City Division of Economic Development requested that Mayor Becker initiate a petition granting the Planning Division authority to study and recommend changes to the Mobile Business section of the Zoning Ordinance (Section 21A.36.160). Specifically, staff was asked to address the length of time that a mobile business can remain in one location, and the number of employees that a business is allowed to employ on site. Currently City food trucks are regulated under the zoning ordinance and the regulations are fairly restrictive based on catering truck types of services. Trucks are currently allowed at customer sites only, not allowed on public property, and not allowed to stay at any one location for more than 2 hours.

If approved, the new regulations would include:

- Definitions-differentiating between the many types of mobile businesses (not all are food related, such as locksmiths, window repair, etc.)
- Separate regulations for trucks on public streets and trucks on private property.
- Creation of a “Mobile Food Court” model where trucks can congregate on a site to sell their wares.
- Time requirements-extending the allowable time of operation from 2 hours to no more than 12 hours within a 24 hour period at any one location
- Location requirements-ensuring appropriate locations for mobile businesses (not allowed in residential zoning districts and must be in a legal parking space)
- Spacing –requiring written permission if located within 100’ of main entrance to restaurant or shop
- Idling ordinance-ensuring compliance with the City’s new idling ordinance

This item was reviewed by the Planning Commission on January 12, 2011. The Commission was presented with a draft ordinance that was significantly less involved than that which is proposed currently. The new draft was based on direction received from the Commission stating that it would like to see food businesses operate in the public right-of-way, as mobile food courts, as well as individually on private property.

## ***Public Comment***

Staff has conducted a significant amount of public outreach with regard to this project. It was discussed at an all-day open house on June 21, 2011 concurrent with the small neighborhood business amendment project. Draft information and links to the Open City Hall site (comments attached as part of public comment Attachment B) was sent to the following organizations:

1. Downtown Alliance
2. Chamber of Commerce
3. Utah Restaurant Association
4. Local First Utah
5. Vest Pocket
6. Business Advisory Board (topic of discussion at two BAB meetings)
7. Neighborhood Business Districts

Members of the Economic Development Division have conducted two interviews, one with Channel 13 (spring, 2011) and one with KCPW (summer 2011). City representatives met with individual restaurant owners to answer questions regarding ordinance. Information was sent to the Utah Restaurant Association, and other businesses along 300S.

In addition, two industry meetings were held at City Hall for mobile food vendors to review and hear feedback on the ordinance drafts.

## ***Issues/Requests***

Based on direction from the Planning Commission, staff has divided the proposal into 3 components: public right-of-way, private property, and mobile food courts. The public right-of-way section would be placed in Title 5 of the City Code, while the private property and mobile food court sections would be placed in Chapter 36 of the Zoning Ordinance. The reason for this separation is that the regulation of uses on private property is featured in the Zoning Ordinance (retail, residential etc.), while regulation of uses within the public right-of-way is undertaken in the Business License Title (much like newspaper racks, mobile food carts and ice cream trucks). It is possible, and even probable that most individual mobile food businesses will operate on both private and public property and therefore require review under both sections.

### **Issues Raised**

Staff has had a number of discussions with concerned residents (mainly brick and mortar restaurant owners) regarding the fairness of these draft regulations. These concerns were best described in a letter staff received on November 7 (Attachment B). Concerns included:

- Traditional restaurant owners currently work very hard to improve the long term viability of their neighborhoods. They meet with neighbors, serve with local business organizations and interact with the City on behalf of their neighborhood. Will owners of trucks have the same incentives to invest in any given neighborhood?
- When a problem needs attention regarding rotating food trucks, who is the community counsel going to call?
- Businesses study the mix when they decide on a location and it is important that their competitive landscape not change too much or too quickly.
- Folks work for years to collectively energize an area. Truck owners sense energy and want to participate. Is it fair?
- It may make folks who have made long term investments hostile and may discourage future attempts to craft great neighborhoods.
- Expanding the supply of food locations in a desirable areas, in an unpredictable way, may create serious disincentives to reinvestment.
- Traditional locations must comply with a seemingly endless list of regulations. This list includes, building codes, ADA regulations, utility and waste water treatment, zoning, health department, etc. Are the trucks subject to the same level of review?
- Traditional locations pay directly or indirectly significant property taxes. It would seem very unfair for a restaurant to pay to improve an area, only to have trucks locate within the area they have paid to improve.
- Property owners are responsible for planting, watering, maintaining park strips. Who handles the wear and tear from truck customers who use the property to access the trucks?

In response to these concerns, staff has reduced the number of zones where trucks can operate in the public right-of-way, keeping them generally in the downtown, manufacturing and gateway zones. Also, staff has worked to bolster the general design and location requirements to mitigate any potential impacts on neighboring properties.

### **Operation in the Public Right-of-Way**

To create these regulations, staff has coordinated with the Business License, Engineering, Transportation, Economic Development, Public Safety, Enforcement and Property Management divisions as well as numerous private entities, including food truck owners, restaurant owners, the chamber of commerce, and other organizations. Highlights of the proposed ordinance include:

1. Submittal requirements for all businesses located on public or private property.
2. Limit operations to Downtown, Manufacturing, and Gateway zones.
3. Definitions.
4. Business license requirements.
5. Standards for operation in the public right-of-way.
6. Design and operation standards, including limitations of intercourse between mobile and brick and mortar restaurants.
7. Special event requirements.

A fundamental factor in the discussion has been parking. As currently proposed, trucks may park in metered spaces if they work with the Transportation Division to bag meters (a process in which the petitioner pays to have a parking meter bagged for a 24 hour period). Regulatory constraints prohibit the possibility of simply “plugging” meters or reserving spaces through another method. Staff is working with the Transportation and Enforcement Divisions to create a permit process where mobile businesses would apply for a parking permit, pay a fee, and be able to operate on a limited basis without bagging or plugging meters. This permit process would be initiated through the Transportation Division and approved by the City Council, and would not affect the current regulations one way or another.

### **Operation on Private Property**

The goal of the private property provisions has been to create a process in which mobile food businesses can operate successfully, while limiting the impacts of the business on adjacent property owners, business owners and citizens. Highlights of the proposed ordinance include:

1. Definitions
2. Allowance of operation in the SNB, CN, CB, CS, CC, CSHBD, CG, TC-75, TSA, M-1, M-2, D-1, D-2, D-3, D-4, G-MU, RP, BP, UI, MH, MU, RMU, RMU-35, and RMU-45.
3. Requirement that the use be temporary with parking allowed for up to 12hours in a 24 hour period.
4. Must be parked at least 100 feet from a brick and mortar restaurant unless they have received written permission from the owner of the business.
5. Location and placement standards designed to limit impacts on adjacent properties.
6. Design standards for individual trucks including parking, sales and operation requirements.
7. Allowance of mobile food courts as a conditional use
8. Creation of qualifying provisions for mobile food courts.

Central to the discussion for allowing these trucks to operate has been the issue of fairness. People have stated that the appeal of food trucks is the opportunity to open a new business with less capital, lower regulation and more flexibility than a traditional brick and mortar location. On the other hand there are a number of impacts that the trucks may have on surrounding business (see concerns listed above). Staff has attempted to address these impacts in the standards and operation requirements.

### **Mobile Food Courts**

The goal behind the mobile food courts is to create an opportunity for mobile food businesses to congregate, and take advantage of having multiple businesses located in the same location. Because the businesses are mobile, it may provide property owners with an opportunity to create a temporary use for a site prior to initiation of a permanent use. Highlights include:

1. Allowance of mobile food courts only in Downtown, Manufacturing, and Gateway zones.
2. Allowance as a conditional use.
3. Qualifying provisions for the conditional use.
4. A maximum of 10 spots per location.
5. A minimum of 2 spots per location.
6. Operation and management of the court is the responsibility of the property owner or designee.
7. Parking required at 2 spaces per business (4 truck spaces = 8 required stalls).

### **Standards for General Amendments**

A decision to amend the text of the Zoning Ordinance or the Zoning Map by general amendment is a matter committed to the legislative discretion of the City Council and is not controlled by any one standard. However, in making its decision concerning a proposed amendment, the City Council should consider the following factors:

- 1. Whether a proposed text amendment is consistent with the purposes, goals, objectives, and policies of the City as stated through its various adopted planning documents;**

**Analysis:** Staff has taken care to ensure that these businesses operate only in commercial areas where other restaurant uses are allowed, as allowing them in residential areas would give mobile food trucks an advantage that other businesses do not have. Qualifying provisions, design requirements and location requirements were created with the preservation of the health safety and welfare of City residents and visitors in mind. The philosophy behind allowing the trucks to operate in the city is centered on making our commercial and downtown areas more vibrant and fun. Although mobile food businesses are not specifically mentioned, all of these issues are fundamental to the purposes and goals of our various planning documents and master plans.

**Finding:** The proposed text change is consistent with adopted master plans.

- 2. Whether a proposed text amendment furthers the specific purpose statements of the zoning ordinance.**

**Analysis:** There is no written purpose statement for chapter 36 of the Zoning Ordinance; nonetheless, In Chapter 21A.02.030, the stated purpose of the Zoning Ordinance is to:

*“promote the health, safety, morals, convenience, order, prosperity and welfare of the present and future inhabitants of Salt Lake City, to implement the adopted plans of the city, and to carry out the purposes of the municipal land use development and management act, title 10, chapter 9, of the Utah Code Annotated or its successor, and other relevant statutes. This title is, in addition, intended to:*

- A. Lessen congestion in the streets or roads;*
- B. Secure safety from fire and other dangers;*
- C. Provide adequate light and air;*
- D. Classify land uses and distribute land development and utilization;*
- E. Protect the tax base;*
- F. Secure economy in governmental expenditures;*
- G. Foster the city's industrial, business and residential development; and*
- H. Protect the environment. (Ord. 26-95 § 2(1-3), 1995)”*

The proposed amendments will not negatively impact the stated purposes of the Ordinance, because steps have been taken in the qualifying provisions, design requirements and location requirements to mitigate any potential impacts that the trucks would have on traffic, congestion, safety, environmental impacts and utilization of the land. Further, by allowing these businesses, and providing regulations wherein they are permitted and regulated by the Business Licensing Division, the operation of the mobile food businesses will have a positive impact on the economy of the City.

**Finding:** Staff finds that the proposed changes to the Zoning Ordinance are consistent with the overall purpose of the Zoning Ordinance as stated in Chapter 21A.02.030.

**3. Whether a proposed text amendment is consistent with the purposes and provisions of any applicable overlay zoning districts which may impose additional standards.**

**Analysis:** The majority of the proposed text amendment is not site specific, and is not associated with any overlay zoning districts.

**Finding:** The proposed text amendment meets this standard.

**4. The extent to which a proposed text amendment implements best current, professional practices of urban planning and design.**

**Analysis:** Mobile food businesses are new phenomena in many American Cities. Staff has researched the methods other Cities use to regulate them and has incorporated current best planning practices into the proposed ordinances.

**Finding:** The proposed text amendment implements the best current practices in urban planning and design, by combining ideas from other Cities with the unique situation in Salt Lake City.

**Attachment A:**  
Proposed Text Amendment

## **21A.62. 010: DEFINITIONS:**

### **Mobile Food Business:**

A "Mobile Food Business" is a business that serves food or beverages from a self contained unit either motorized or in a trailer on wheels, and conducts all or part of its operations on premises other than its own and is readily movable, without disassembling, for transport to another location. The term "mobile food business" shall not include vending carts or mobile ice cream vendors.

### **Mobile Food Court:**

A "Mobile Food Court" is a parcel of land where two or more mobile food businesses congregate to offer food or beverages for sale to the public. Any cluster of more than one mobile food business located on the same parcel of land shall be considered a mobile food court.

### **Mobile Food Truck:**

A "Mobile Food Truck" is a mobile food business that serves food or beverages from an enclosed self-contained motorized vehicle. The term "mobile food truck" shall not include vending carts, mobile food trailers or mobile ice cream vendors.

### **Mobile Food Trailer:**

A "Mobile Food Trailer" is a mobile food business that serves food or beverages from a non-motorized vehicle that is normally pulled behind a motorized vehicle. The term "mobile food trailer" shall not include vending carts, mobile food trucks or mobile ice cream vendors.

## **21A.36.160: MOBILE BUSINESSES:**

~~A. Applicability: The regulations of this section shall apply to all mobile businesses as defined in chapter 62, "Definitions", of this title.~~

~~B. General Restrictions: The following restrictions shall apply to all mobile businesses in all districts:~~

- ~~1. Business activity shall be of a temporary nature, the duration of which shall not extend for more than two (2) consecutive hours at any one premises or location;~~
- ~~2. Business activity shall occur on the customer's premises (premises owned or leased by the customer). No business activity shall take place on the premises of a third party;~~
- ~~3. A mobile business shall not provide professional or personal services from within a vehicle;~~
- ~~4. A mobile business shall not operate from within the public right of way except when expressly authorized by 5, chapter 5.64 of this code;~~
- ~~5. As part of the business license approval process, a mobile business shall provide the city with a description of its service area and/or route area; and~~
- ~~6. A mobile business shall conform to all other applicable provisions of this title and other applicable regulations.~~

~~C. Restrictions In Residential Districts: The following restrictions shall apply to mobile businesses conducting business within residential districts:~~

- ~~1. No more than two (2) employees of the business may be employed on the customer's premises at any one time;~~
- ~~2. No signage shall be used to advertise the conduct of the mobile business at the premises where the business activity is being conducted other than signage on the mobile business vehicle;~~



- ~~3. No equipment shall be stored in a yard or in an accessory structure, including an attached garage;~~
- ~~4. Business activities that are offensive or noxious by reason of emission of odor, smoke, gas, vibration, magnetic interference or noise are prohibited; and~~
- ~~5. Vehicle drivetrain repair is prohibited.~~

~~D. Exception: Provisions found in this section shall not apply to downtown vendors and other temporary uses that are specifically authorized by this title or other city ordinances. (Ord. 26-95 § 2(18-16), 1995)~~

### **MOBILE FOOD BUSINESS ALLOWED:**

Persons selling food or beverages from mobile food businesses may do so by use of private property only, unless otherwise permitted under Chapter 5.69 of this title. Use of private property by mobile food businesses shall be arranged with the real property owner and proof of such property owner authorization shall be required prior to the issuance of a business license.

Mobile food businesses are allowed only within the SNB, CN, CB, CS, CC, CSHBD, CG, TC-75, TSA, M-1, M-2, D-1, D-2, D-3, D-4, G-MU, RP, BP, UI, MH, MU, RMU, RMU-35, and RMU-45 zones, in accordance with the provisions of this chapter.

Provisions found in this section shall not apply to vending carts, mobile ice cream vendors, seasonal farm stands and other temporary merchants or uses that are specifically authorized by this title or other city ordinances.

### **BUSINESS LICENSE AND FEES REQUIRED:**

No mobile food business shall continue in operation unless the holder thereof has paid an annual business regulatory fee and has met all applicable requirements as set forth in section 5.04.070 of this title, or its successor section for each mobile food business.

### **SEPARATE APPLICATIONS:**

Separate business license applications may be required for each mobile food business. Separate business license fees shall be required for each mobile food business vehicle operating under one business license.

### **BUSINESS ACTIVITY TO BE TEMPORARY:**

All business activity related to mobile food businesses shall be of a temporary nature subject to the requirements below:

1. A mobile food truck may not park in one individual location for more than 12 hours during any 24 hour period.
2. The mobile food truck shall be occupied by the owner or operator thereof at all times.
3. No overnight parking is allowed.

### **LOCATION AND PLACEMENT REQUIREMENTS:**

The business operating location must be on private property, on City streets as defined in Chapter 5.69 of this Code, within the specified zones, or as otherwise authorized by applicable City ordinance, subject to the requirements below:

1. Parking on a park strip, or otherwise landscaped area is not allowed.
2. A mobile food business shall park on a hard surface. Alternatives to asphalt and cement may be approved by the Transportation Engineer if the applicant is able to demonstrate that the alternative will not result in the accumulation of debris on the City right of way.
3. Mobile food business vehicles must be parked so that neither the vehicle nor the customers block driveways of existing buildings or uses, or in such a manner as to create a traffic hazard
4. No mobile food business shall occupy required parking stalls of the primary use.
5. No mobile food business shall interfere with the internal parking lot circulation.
6. Mobile food businesses shall not use the public right of way unless otherwise allowed by ordinance.
7. Any auxiliary power required for the operation of the mobile food truck shall be self contained no use of public or private power sources are allowed without providing written consent from the owner.
8. Unless licensed prior to January 1, 2013, a parked mobile food business shall conform to all requirements in the Salt Lake City idling ordinances.
9. All materials generated from a mobile food business that are to be disposed of should be disposed of properly. It is illegal to discharge or dispose of any substance, material, food, or waste into the stormdrain system. (SLC Ord 17.84.700: Prohibition of Discharge into Stormdrain System; Ord. 17.36.170: Manhole Cover; and Ord 17.52.010: Discharge to POTW.)
10. Mobile food businesses shall comply with all other applicable City ordinances.

Provisions found in this section shall not apply to downtown vendors, vending carts, mobile ice cream vendors, seasonal farm stands and other temporary merchants or uses that are specifically authorized by this title or other city ordinances.

### **DESIGN AND OPERATION GUIDELINES:**

Mobile food trucks operating in the public right of way shall comply with the following design requirements:

1. Mobile food truck vehicles shall be designed to meet all applicable Salt Lake Valley health department requirements relating to the handling and distribution of food.
2. The mobile food truck shall not have a drive-through.
3. Mobile food truck vehicles shall be kept in good operating condition, no peeling paint or rust shall be visible.
4. No mobile food truck vehicle operating in the public right of way shall operate within the same block face as another mobile food vendor at any one time.
5. No mobile food truck vehicle shall operate within one hundred feet (100') on the same linear block face of a door to a restaurant, mobile food vendor, food cart, or city authorized special event selling food, except:
  - a. The above requirement may be waived if the application is submitted with the written consent of the proprietor of such restaurant or shop. The consent shall be on forms deemed appropriate by the business license administrator. Such waiver shall not exempt

the applicant from compliance with the other location and distance restrictions of this chapter.

6. All grounds utilized by a mobile food business shall at all times be maintained in a clean and attractive condition.
7. Trash and recycling containers shall be provided for use of the business patrons.
8. Mobile food businesses shall source local products when available.
9. Any enclosures or canopy extensions must be integrated into the design of the mobile food business vehicle and must not project onto the public sidewalk or any other part of the public right of way not authorized by the Transportation Division.

### **SIGNS:**

No signs shall be used to advertise the conduct of a mobile food business at the premise other than that which is physically attached to the vehicle, except temporary signs authorized by section 21A.46.055 of the zoning code.

### **PROFESSIONAL AND PERSONAL SERVICES PROHIBITED:**

The performance of professional or personal services for sale shall not be provided from a mobile food business.

### **APPROVED KITCHEN:**

If the mobile food business includes an area for food preparation and/or sale, it must be approved by the Salt Lake Valley Health Department.

## CHAPTER 21A.36.161 MOBILE FOOD COURTS

### MOBILE FOOD COURTS A CONDITIONAL USE:

Operating a mobile food court is unlawful without first obtaining conditional use approval subject to the qualifying provisions written below as well as those in Chapter 21A.54 of this title.

Mobile food courts are allowed by administrative conditional use approval only within the M-1, M-2, D-1, D-2, D-3, D-4, G-MU, in accordance with the provisions of this chapter.

Provisions found in this section shall apply to mobile food businesses, vending carts, seasonal farm stands, and other temporary food uses that are specifically authorized by this title or other city ordinances.

### QUALIFYING PROVISIONS

1. A mobile food court is required to be on a parcel of at least 2,000 square feet in size.
2. No less than two and no more than 10 individual mobile food businesses or other authorized vendors are allowed on a parcel.
3. No participating mobile food business or other authorized vendor shall continue in operation at the mobile food court unless the holder thereof has paid an annual business regulatory fee as set forth in section 5.04.070 of this title, or its successor section.
4. All requirements of Chapter 21A.48 (Landscaping and Buffers) and section 21A.36.020 (Conformance with Lot and Bulk Controls) of this title, or their successor sections shall be met prior to the issue of a permit.
5. A master sign plan for the mobile food court shall be submitted for review and approval as part of the conditional use process. The plan shall provide information relating to permanent signs for the court, as well as individual signs for each business.
6. All the proposed activities will be conducted on private property owned or otherwise controlled by the applicant and that none of the activities will occur on any public right of way.
7. The proposed mobile food court will not impede pedestrian or vehicular traffic in the public way.
8. The proposed mobile food court complies with all conditions pertaining to any existing variances, conditional uses or other approvals granted for the property.
9. All activities associated with a mobile food court must comply with all Salt Lake Valley Health Department Requirements.
10. A detailed site plan demonstrating the following is required:
  - a) The location and orientation of each vendor pad.
  - b) The location of any paving, trash enclosures, landscaping, planters, fencing, canopies, umbrellas or other table covers, barriers or any other site requirement by the International Building Code, or Health Department.
  - c) The location of all existing and proposed activities on site.
  - d) The circulation of all pedestrian and vehicle traffic on the site.
  - e) The mobile food court shall not occupy required parking stalls of any primary use of the site.
11. Live music will not be performed nor loudspeakers played in the mobile food court area unless the decibel level is within conformance with the Salt Lake City noise control ordinance, title 9, chapter 9.28 of this code.

12. Parking for a mobile food court is required at a ratio of two (2) stalls per mobile food business. This requirement may be waived by the Planning Commission as part of the conditional use process. No additional parking is required in the D-1, D-2, D-3, D-4 or G-MU zones. Hard surface paving at the vehicular entrance to the mobile food court, and for each individual mobile food business is required. Alternatives to asphalt and cement may be approved as part of the conditional use process if the applicant is able to demonstrate that the alternative will not result in the accumulation of mud or debris on the City right of way.

**Chapter 5.69**  
**MOBILE FOOD BUSINESS IN THE PUBLIC RIGHT OF WAY**

**PURPOSE AND INTENT**

The City Council expressly finds that Mobile Food Businesses within public streets pose special dangers to the public health, safety and welfare of residents in the city of Salt Lake City. It is the purpose and intent of the City Council, in enacting this article, to provide responsible companies and individuals who engage in the operation of Mobile Food Business with clear and concise regulations to prevent safety, traffic and health hazards, as well as to preserve the peace, safety and welfare of the community.

**DEFINITIONS:**

**Mobile Food Business:**

A "Mobile Food Business" is a business that serves food or beverages from a self contained unit either motorized or in a trailer on wheels, and conducts all or part of its operations on premises other than its own and is readily movable, without disassembling, for transport to another location. The term "mobile food business" shall not include vending carts or mobile ice cream vendors.

**Mobile Food Truck:**

A "Mobile Food Truck" is a mobile food business that serves food or beverages from an enclosed self-contained motorized vehicle. The term "mobile food truck" shall not include vending carts, mobile food trailers or mobile ice cream vendors.

**Mobile Food Trailer:**

A "Mobile Food Trailer" is a mobile food business that serves food or beverages from a non-motorized vehicle that is normally pulled behind a motorized vehicle. The term "mobile food trailer" shall not include vending carts, mobile food trucks or mobile ice cream vendors.

**MOBILE FOOD BUSINESS ALLOWED**

No person shall operate a mobile food business, without first having obtained a business license from the City in accordance with chapter 5.02 of this title, or its successor.

"Mobile food truck" vehicles are allowed to operate in the public right-of-way only within the, M-1, M-2, D-1, D-2, D-3, D-4, G-MU, in accordance with the provisions of this chapter.

Provisions found in this section shall not apply to, vending carts, mobile food trailers, mobile ice cream vendors, seasonal farm stands and other temporary merchants or uses that are specifically authorized by this title or other city ordinances.

**APPLICATION FOR A BUSINESS LICENSE**

Application for all mobile food business shall be made with the City Business Licensing Division, prior to the commencement of operation. The applicant shall submit the following information:

1. Name and address of applicant
2. Name and address of the approved commercial supply source and primary licensed food establishment, if applicable.

3. A description of the preparation methods and food product offered for sale, including the intended menu, display, and distribution containers.
4. A description of the vehicle to be used in conducting business including, but not limited to, a description of any method to display food or products to be offered for sale. The description of the vehicle may be in the form of detailed scale drawings of the vehicle to be used, material specifications, and an isometric drawing in color of at least two (2) views showing all four (4) sides and any logos, printing or signs which will be incorporated and utilized in the color scheme. Said description may include any additional items (e.g., color and material samples, layouts of signs and graphics, or photographs) which may reasonably be necessary to clearly visualize the proposed design.
5. The anticipated volume of food to be stored, prepared and sold.
6. A valid copy of all necessary licenses or permits required by state or local health and transportation authorities.
7. Each applicant for a license or renewal under this article shall submit, with its application, a certificate of insurance executed by an insurance company or association authorized to transact business in this state, approved as to form by the city attorney, that there is in full force and effect general liability insurance in an amount not less than amounts as set forth in section 63-30-34, Utah Code Annotated, 1953, as amended, or its successor. Such policy or policies shall include coverage of all motor vehicles used in connection with applicant's business. A current certificate of insurance shall be kept on file with the city recorder at all times that applicant is licensed by the city verifying such continuing coverage and naming the city as an additional insured. The certificate shall contain a statement that the city will be given written notification at least thirty (30) days prior to cancellation or material change in the coverage without reservation of nonliability for failure to so notify the city. Cancellation shall constitute grounds for revocation of the license issued hereunder unless another insurance policy complying herewith is provided and is in effect at the time of cancellation/termination.
8. A signed statement that the permittee shall hold the city and its officers and employees harmless from any and all liability and shall indemnify the city and its officers and employees for any claims for damage to property or injury to persons arising from any activity carried on under the terms of the permit.
9. Where applicable, the written consent of the property or business owner.

### **SEPARATE APPLICATIONS:**

Separate business license applications may be required for each mobile food business. Separate business license fees shall be required for each mobile food business vehicle operating under one business license.

### **FEES; ANNUAL OPERATION:**

No license shall be issued or continued in operation unless the holder thereof has paid an annual business regulatory fee as set forth in section 5.04.070 of this title, or its successor section for each mobile food business.

### **BUSINESS ACTIVITY TO BE TEMPORARY:**

All business activity related to mobile food businesses shall be of a temporary nature, the duration of which shall not extend for more than twelve (12) hours within a twenty four (24) period at any one premises or location.

## **USE OF PUBLIC RIGHT OF WAY:**

Each mobile food business, offering food from or on motorized vehicles within the public right-of-way shall abide by the following conditions and requirements. Failure to comply may result in the suspension or revocation of a business license, and is a class B misdemeanor:

11. Mobile food business shall obey all parking and traffic regulations as stated in Title 12 of the Salt Lake City Code.
12. Parking on a park strip, or otherwise landscaped area is not allowed.
13. Mobile food truck vehicles utilizing the parking space within the public right-of-way shall park only in parallel parking spaces Mobile food truck vehicles must be parked so that neither the vehicle nor the customers block driveways of existing buildings or uses.
14. The operator shall locate the vending window facing the sidewalk. Mobile food truck vehicles manufactured to vend out the rear of the vehicle must obtain special permission from the Transportation Division to operate in the public right of way.
15. No mobile food truck vehicle shall occupy required parking stalls of the primary use.
  
16. The mobile food truck vehicle shall use positive action to assure that its use of the right of way, including the sidewalk in no way interferes with or limits sidewalk user's free and unobstructed passage.
17. The mobile food truck vehicle shall be prohibited from pulling any type of trailer.
18. The operator of the mobile food truck vehicle shall not sell to any person standing in the roadway.
19. Mobile food truck vehicles shall not operate on public streets where the speed limit exceeds forty five (45) miles per hour.
20. Unless licensed prior to January 1, 2013, a parked mobile food business shall conform to all requirements in the Salt Lake City idling ordinances.
21. Any auxiliary power required for the operation of the mobile food truck shall be self contained no use of public or private power sources are allowed without providing written consent from the owner.
22. All motorized vehicles of the applicant and operators shall comply with all other requirements of this article and any other requirements of ordinance or statute that may be applicable.
23. All materials generated from a mobile food business that are to be disposed of should be disposed of properly. It is illegal to discharge or dispose of any substance, material, food, or waste into the stormdrain system. (SLC Ord 17.84.700: Prohibition of Discharge into Storm drain System; Ord. 17.36.170: Manhole Cover; and Ord 17.52.010: Discharge to POTW.)

## **DESIGN AND OPERATION GUIDELINES:**

Mobile food trucks operating in the public right of way shall comply with the following design requirements:

10. Mobile food truck vehicles shall be designed to meet all applicable Salt Lake Valley health department requirements relating to the handling and distribution of food.
11. The mobile food truck shall not have a drive-through.
12. Mobile food truck vehicles shall be kept in good operating condition, no peeling paint or rust shall be visible.



13. No mobile food truck vehicle operating in the public right of way shall operate within the same block face of another mobile food vendor at any one time.
14. No mobile food truck vehicle shall operate within one hundred feet (100') on the same linear block face of a door to a restaurant, mobile food vendor, food cart, or city authorized special event selling food, except:
  - a. The above requirement may be waived if the application is submitted with the written consent of the proprietor of such restaurant or shop. The consent shall be on forms deemed appropriate by the business license administrator. Such waiver shall not exempt the applicant from compliance with the other location and distance restrictions of this chapter.
15. All grounds utilized by a mobile food business shall at all times be maintained in a clean and attractive condition.
16. Trash and recycling containers shall be provided for use of the business patrons.
17. Mobile food businesses shall source local products when available.
18. Any enclosures or canopy extensions must be integrated into the design of the mobile food business vehicle and must not project onto the public sidewalk or any other part of the public right of way not authorized by the Transportation Division.

### **SIGNS:**

No signs shall be used to advertise the conduct of the mobile business at the premise other than that which is physically attached to the vehicle, except temporary signs authorized by section 21A.46.055 of the zoning code.

### **PROFESSIONAL AND PERSONAL SERVICES PROHIBITED:**

The performance of professional or personal services for sale shall not be provided from a mobile food truck.

### **COMPLIANCE RESPONSIBILITY:**

The holder shall not be relieved of any responsibility for compliance with the provisions of this chapter, whether the holder pays salary, wages or any other form of compensation to drivers.

### **SPECIAL EVENTS:**

The restrictions of this chapter notwithstanding, nothing herein shall prohibit the City from authorizing mobile food businesses, other than those licensed under this Chapter, to conduct concurrent vending operations within the public right-of-way, or such other areas as the City may deem appropriate, during special events (special event vendors). The special event vendors shall not be governed by this Chapter, but shall be governed by such other ordinance, City policy, or executive order as may be applicable. However, as long as the public right of way remains open to the general public, such authorization of special event vendors shall not require removal of a permittee under this Chapter from operating within his/her designated permit operating location or a mutually acceptable adjacent alternative location during such special event, unless otherwise provided under the city's ordinances. If the city is closing a public right of way to general access, either partially or fully, in order to accommodate a special event, the mobile food business may not access that right-of-way unless specifically authorized by the City.

***Attachment B***

Public Comment

My name is Dan Colangelo and you were good enough to discuss the proposed food truck ordinance with me on the telephone several weeks ago. As I mentioned during our conversation, I presently own some real estate within Salt Lake. The most notable parcels are the buildings on the northwest corner of the Ninth and Ninth Intersection. In addition to being a property owner, I have nearly twenty five years of experience in the food business. I have owned restaurants, consulted and have been and continue to be a restaurant landlord.

I have reviewed the proposed ordinance and would like to take this opportunity to provide you with my thoughts and concerns. Generally, I feel any attempt by Salt Lake City to make this a wonderful place for locally owned, well run businesses to thrive is a good thing. In this situation, however, I urge the City to proceed with some caution. I have set forth my thoughts below.

I think that I understand the appeal of food trucks to consumers is that they offer the possibility of new and interesting food options in a mobile environment. It seems that food trucks appeal to potential operators because of a possibility of opening a new business with less capital, lower regulation and more flexibility than a traditional brick and mortar location. In an ideal world, well run trucks with great, interesting food seem to offer the possibility of energizing areas of the City and providing customers with a host of new options.

This potential seems to come with some potential costs, impacts and possible points of friction. Some of these points may be important, some may prove to be minimal. It seems important, however, to have an honest, meaningful discussion about the potential for negative side effects before we adopt an ordinance that will change how food trucks operate through out the City.

In an effort to help in the discussion, here are my thoughts. All or most of my comments apply whether trucks are parked on public or private property.

Reduced Long Term Neighborhood Interaction Trucks are mobile. That is one of the things that makes them appealing to operators. By definition, they come and go. Traditional restaurants and the people who lease to them tend to be around for the long haul. We understand the issues. We have taken the heat from residents regarding noise, smells and traffic. When a problem needs attention regarding rotating food trucks, who is the community counsel going to call ? Traditional restaurant owners currently work very hard to improve the long term viability of their neighborhoods. They meet with neighbors, serve with local business organizations and interact with the City on behalf of their neighborhood. Will owners of trucks have the same incentives to invest in any given neighborhood ?

#### Impact on Business Mix and Competition

Managing the mix of businesses in an established business district is no easy task. Unlike a mall, the districts are owned by multiple owners and no one owner has complete control over what businesses locate within the district. None the less, it is important that an area end up with a workable, vibrant mix of the right type of tenants. Too many of one type and bad things happen. Businesses study the mix when they decide on a location and it is important that their competitive landscape not change too much or too quickly. Smart property owners try very hard to manage the mix. A Truck pulling up in a neighborhood with a working, close to ideal mix could really be a disaster. Traditional owners will be angry and property owners will be upset about the loss of control over the mix.

I Work to Build an Area and You Show up Issue Not much explanation needed. Folks work for years and years to collectively energize an area. Truck owner senses energy and wants to participate. Is it fair ? Who knows. What I am sure is that it will make folks who have made long term investments hostile and may discourage future attempts to craft great neighborhoods. I have worked hard to make Ninth and Ninth work well. We have a finite number of restaurant spaces available. This seems like a good thing. The limited supply of spaces is good for me because my tenant restaurants make money and pay reasonable rents. I then am in a position to reinvest in the neighborhood. Expanding the supply of food locations in a desirable area, in an unpredictable way, may create serious disincentives to reinvestment.

#### Regulations

Traditional locations must comply with a seemingly endless list of regulations. This list includes, building codes, ADA regulations, utility and waste water treatment, zoning , health department etc.

etc. Are the trucks subject to the same level of review ? How do they handle ADA compliance ? How do they deal with their waste water ?

Which agency inspects them prior to opening ? Who inspects them on an ongoing basis ? Are the results available ? Does a disparity in regulation mean we should keep them from operating ? The likely answer is that we should regulate them where required for public safety and use a review of the disparity to begin a discussion about whether all the regulations on traditional locations can be reduced.

#### Taxes

Traditional locations pay directly or indirectly significant property taxes. This is especially true for restaurants located in special Improvements districts such as Ninth and Ninth. It would seem very unfair for a restaurant to pay to improve an area, only to have trucks locate within the area they have paid to improve.

#### Use of Public Property

Traditional restaurants lease areas of City property for patios etc.

Trucks get to use it for free ? Property owners are responsible for planting, watering, maintaining park strips. Who handles the wear and tear from truck customers who use the property to access the trucks ?

Who replants grass and landscaping ? Who repairs damaged sprinklers ?

How will impacts such as garbage clean up be handled ? What about the inevitable request for seating ? Who shovels the snow ?

#### Parking

Trucks can stay in one place for 24 hours ? Will they be allowed to feed the meter ? Is this fair when motorists must move their vehicle every couple of hours ?

Have the trucks impact on parking in areas with limited off street parking been evaluated ? In areas with established businesses, when the truck and their customers show up and use limited parking, friction will occur.

In closing, I am not completely opposed to food trucks. I do strongly believe, however, that they have the potential to adversely impact the revitalization of some of our existing business districts and may reduce the reinvestment in these areas. I believe the City should think long and hard about the disparities between how traditional sites and trucks are handled and consider ways to reduce the inequalities. Perhaps, the City should consider a food truck test program prior to a full scale roll out. Such a program, might target areas in the City most in need of the services and energy the trucks bring and could serve as a valuable learning experience for all involved.

I appreciate you taking the time to review my comments. I apologize in advance if some of above is difficult to follow. If you have questions or need further explanation, please feel free to email or call (801-243-7349).

Thanks again,  
Dan Colangelo

Ray,

I'm in favor of liberalizing existing rules and regulations to foster the entrepreneurial and competitive spirit that is involved in the food truck business. As you know, food trucks such as the Chow Truck or the Torta Truck have amazing fare at a relatively low price. As a Salt Lake City citizen who appreciates our home-grown food industry (vs. the chain restaurants where profits leave the city), I think food trucks are instrumental in introducing delicious, interesting and creative culinary fare at a low cost. Additionally, the food truck allows the entrepreneur to branch out, try his or her hand, and perhaps build something that will lead to something more permanent (I would love a stand alone Chow Truck or Torta Truck style lunch spot).

I understand that restaurants and citizens are concerned about competition, safety, health, and crowds. However, I think that the current laws could be relaxed and still deal with these issues. Should a food truck be allowed to park on the 700 block of Bryan Avenue (a residential street)? No, but should it be allowed to park in a mixed business neighborhood like 9<sup>th</sup> and 9<sup>th</sup> or 15<sup>th</sup> and 15<sup>th</sup>? Absolutely. As 9<sup>th</sup> and 9<sup>th</sup> has recently demonstrated, there's room for all kinds of restaurants in that area. Coffee Garden allowed for Mazza to be a success which allowed for Pago to be a success. I'm sure the same could be said of the 15<sup>th</sup> and 15<sup>th</sup> area or other similar neighborhoods.

I feel that food trucks should be allowed to park on the street for a minimum of 4 hours, instead of the current 2 hours. Four hours allows trucks to park, set up, serve, clean-up, and go.

This is an amazing industry. Let's not get in their way.

**MARK E. KITTRELL**

Attorney

office (801) 531-8900

direct (801) 323-2232

fax (801) 531-1716

[mkittrell@fabianlaw.com](mailto:mkittrell@fabianlaw.com)

**FABIAN & CLENDENIN, P.C.**

215 South State Street, Suite 1200

Salt Lake City, UT 84111-2323

[www.fabianlaw.com](http://www.fabianlaw.com)

The information contained in this email message is intended only for the personal and confidential use of the designated recipients named above. This message may be an attorney-client communication, and as such is privileged and confidential. If the reader of this message is not the intended recipient or an agent responsible for delivering it to the intended recipient, you have received this document in error, and any review, dissemination, distribution, or copying of this message is strictly prohibited. If you have received this communication in error, please immediately notify either Mark Kittrell at (801) 323-2232 or Sonja Burdash at (801) 323-2237 at Fabian & Clendenin. Thank you for your cooperation.

ray,

how long a truck can park....if the owner of the property gives permission and it is not over night whats wrong with that idling requirements.....perhaps they need interior generators, that is a sticky concern signs they post.....so long as they take them with them who cares about signs

i personally love them, have ordered off the 'chow truck' it is certainly cleaner than the 'taco' stands

very affordable and do add charm to the area they are in

kay (berger) arnold

# Mobile Food Businesses aka Food Trucks

*Where do you want to see food trucks in the community?*

Public comments as of November 15, 2011, 12:59 PM

All Participants around Salt Lake City



*As with any public comment process, participation in Open City Hall is voluntary. The statements in this record are not necessarily representative of the whole population, nor do they reflect the opinions of any government agency or elected officials.*



# Mobile Food Businesses aka Food Trucks

*Where do you want to see food trucks in the community?*

## Introduction

The Planning Commission will be holding a public hearing for the proposed ordinance on November 30, 2011. Changes to the ordinance have been attached.

What is your opinion on the proposed ordinance?

# Mobile Food Businesses aka Food Trucks

*Where do you want to see food trucks in the community?*

---

As of November 15, 2011, 12:59 PM, this forum had:

Attendees:	1108
Participants around Salt Lake City:	123
Hours of Public Comment:	6.2

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

Name not shown in District 6

November 10, 2011, 11:04 AM

I would NEVER eat any food off of these trucks!! In my opinion they are not safe. Those of you with the iron stomachs . . . bon appétit!! Enjoy the returns later.

---

Name not shown in District 4

November 9, 2011, 4:41 PM

I really appreciate the food trucks, believe they offer an inexpensive alternative for a small business owner. While there might be a limit per block, I don't know that any single block should be excluded.

---

Name not shown in District 5

November 9, 2011, 1:49 PM

I'd like to see food trucks at neighborhood intersections, such as 9th and 9th, 15th and 15th, and other small commercial centers.

---

Brian Arthur in District 6

November 1, 2011, 10:24 AM

I believe the mobile food trucks are the next "big thing" for SLC. I certainly support the idea including mobile food trucks in sanitary inspections, etc just the same any restaurant is regulated today. After all, we're in the day in age of fast, sanitary food that also serves much more benefit than harm to our health. I believe today's food trucks promote this ideal. In terms of location, I have seen and too many times complications arise for parking locations for our beloved mobile food trucks. There appears to be many unused commercial drop off / temporary parking locations throughout downtown SLC, and I feel these mobile food trucks could be logistically managed to utilize these existing spots, curbside, during the days and evenings downtown. Perhaps this is an opportunity to create a new City job to be logistical coordinator along with Events planning. We should focus on eliminating or mitigating the ridiculous barriers of parking locations and let business thrive where it is in demand. I am not affiliated nor an investor in any mobile food truck in conjunction with posting these comments.

---

Sharen Hauri in District 5

October 30, 2011, 10:06 PM

The food trucks are the best thing to happen to the Twilight Concert series and other city events. Food is a great way to energize public spaces. I would love to see more of them to encourage "get togethers" around the city and to support small local businesses and entrepreneurs. Make it fair, safe and delicious!

---

Name not shown outside Salt Lake City

October 30, 2011, 10:05 PM

I would love to see food trucks at most popular locations in the valley, including by Library Square, Trolley Square, Pioneer, Sugarhouse and Liberty Parks and even possibly downtown with evening access, and any other place they could be financially viable. From what I've seen, they generate traffic that is positive for business, including some restaurants, and they may even have positive effects on club and bar traffic. The prices are reasonable and they bring traffic everywhere they go. This could generate even some parking fees as well.

---

Mikel Covey in District 5

October 25, 2011, 4:41 PM

I fully support loosening restrictions on the operation of food trucks in the Salt Lake area. City

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

government should welcome and nurture such a promising and locally-owned addition to the contemporary food scene, as other cities have done. Besides offering an exciting and handmade alternative to national fast-food chains, food trucks add a vibrancy and liveliness to the local street scene and a much-needed cosmopolitan flair to the city. I was ecstatic when the Chow Truck first appeared with their delicious and affordable cuisine and I look forward to the time when other local businesses, which may have been initially reluctant to support this new business model, realize that a lively ambience in the neighborhood naturally benefits all businesses.

---

Name not shown in District 3

October 20, 2011, 4:02 PM

Sure - I think they are great! Why not?

---

Name not shown in District 5

October 20, 2011, 11:55 AM

Home Depot. 2100 S 300 W

---

Scott Christensen in District 2

October 20, 2011, 7:19 AM

I have worked for businesses where the Food Trucks have come around and provided food. Many of these places were quite a distance from restaurants, convenience store or places to eat. I actually looked forward to their arrival. Our employer was gracious in allowing us the time to step out and purchase food and enjoy a break time to consume it.

I have never ate food from the littler food carts. Years ago I saw some news stories on them. In the stories they talked about the staff not washing their hands often enough. In a few cases the bathroom breaks weren't often enough and they had containers stored under the food carts they were using for a bathroom. To me they aren't sanitary. The food trucks tend to have a cleaner appearance and fresher food. I have also noticed the food carts tend to set up shop across the street from restaurants, IE Taco Time on 800 South State Street in Salt Lake City. They have to compete with no less than three of the food carts within a block of them. Two are on the opposing corners of the intersection. This is wrong. They show spread out and be a little further from the business that has been there for long before them.

I think the food truck regulations on where and when they can operate should be less restrictive. I don't think they or the food carts should block sidewalks or park on private property without the written permission of the property owner. I think the inspections of all of them should remain constant. We do not want the public put at unnecessary risk due to unsanitary practices or not properly rotating product so that it isn't beyond its expiration date.

I also would like to have whatever entity is monitoring these food venders do a better background check on the employee's staffing the food carts. It wouldn't surprise me if some are illegal aliens. In other cities and states where raids have been conducted, some were found to have forged documents and were in the US illegally. No resturant or business is immuned from this possiblity. All should be vigilant in there hiring practices so as not to hire someone who is here illegally. Some say this is the federal governments job. I say this is all of our jobs. We want our businesses to have outstanding hiring practices and legitimate workers in them.

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

I appreciate the venders willing to fill a niche in our community. I appreciate the legal workers who in some case have to get up very early to stock and prepare the mobile equipment for service that day. I feel that most are worthy of being in the community and seemingly abide by what regulations are currently in place. I think a little changing of some regulations would be a positive thing at this point, with the understanding that if it doesn't work the way we hope it does, we will return to the old practice.

One last thing, I think the food carts should be watched by and monitored by the same government entity. The dual standard created by them being monitored by different entities isn't fair. They each can provide a service and have tailor made regulations but should be under the same entity for monitoring. This will avoid unfair practices and quicker fixes to problems when we aren't dealing with two or more entities.

---

Abraham Burnett outside Salt Lake City

October 19, 2011, 8:59 PM

I heartily support loosening restrictions and regulations on food trucks. I feel that very often local food trucks provide outstanding food at affordable prices and should be allowed to operate more freely. Many of the regulations they are burdened with seem like little by malicious and biased regulation intended to protect the businesses of brick-and-mortar restaurants. Please vote in favor of these more reasonable food truck regulations.

---

Name not shown in District 3

June 25, 2011, 10:08 AM

I am a huge fan of the Chow truck in particular, but also the other food carts in the Salt Lake area. They provide a quick, inexpensive and varied experience for wonderful food in a casual setting. Having spent some time in Portland, I am awed at the food experience available there. I would be thrilled if SLC could have more of a variety of food available that is not out of a fast food burger or pizza, etc. chain, whose options offer nothing of interest to me. I have been a follower of the Chow Truck from its early days, and am frustrated at the limitations that they have had to overcome in order to conduct business. I know that I do not know the ins and outs of the restaurant business, zoning laws, etc. but I do know that as a resident of SLC, I am very interested in seeing these type of eating opportunities expand to help our city continue to grow to be a vibrant, varied place to live.

---

Name not shown outside Salt Lake City

June 20, 2011, 7:59 AM

I would like to see food trucks in any private lot they are invited into with a 24 hour restriction. IE can't be in the same location two days in a row. I would also like to see them allowed to park in public parking spaces, especially around parks. Of course they should be inspected and comply with all food handling laws and city business license laws. AS long as they are required to not be in the same place more than once or twice a week it shouldn't hurt the resturants around it and it could help the business around where they park if they bring more foot traffic.

Make the new law as broad as possible and then revisit it if problems actually arise, lets not stifle free enterprise based on what might happen.

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

---

jennifer gaia outside Salt Lake City

June 14, 2011, 10:00 PM

I think food trucks offer a great service to our community. They offer quality food at an affordable price to our community. They often support other local business as well as local farmers. I think they should be able to park in public places. They are small business owners that deserve the support from their local government and their community. Jennifer Gaia, Canyon Rim.

---

DJ Waldow in District 6

June 14, 2011, 7:32 PM

We just had food from the Chow Truck tonight and it was phenomenal. I can't see any reason why they would not be more prevalent around SLC. Great food, reasonable price, quick/friendly service.

---

Name not shown outside Salt Lake City

June 13, 2011, 4:45 PM

Our family is 100% in favor of more quality food trucks in the Salt Lake area. Even the highly rated Food Network has devoted several shows recently to this wonderful phenom. Major U.S. cities have embraced the concept and the food quality has such a following that food blogs post the location daily of the favorites. One such Los Angeles chef offers Vietnamese cuisine that has won national awards. Loyal customers literally rush to the location once someone 'tweets' the location-of-the-day. We would welcome such a wonderful trend to this area. For once, don't be on the back-end of something good, Salt Lake; get on the food bandwagon!!

---

Name not shown outside Salt Lake City

June 13, 2011, 4:12 PM

I moved to Salt Lake from Portland Oregon just over 1 year ago. While planning our family vacation back to Oregon, the number 1 "thing to do" was go to "CartTopia". It is a old empty parking lot and that has been taken over by food carts. There are 6-8 carts in this 1 location. The venders work together to pay for tents (NW rain), lights, picnic tables, ETC. It is probably the best food in all of Portland. You can visit any time of day, or night and there is always a crowd. Families, pets, teenagers on dates Etc. BBQ, Pizza, French Fries, Crepes, Mexican you name it, they have it and it is all very clean and delicious. Plus you are supporting local chefs, not some nameless, faceless chain restaurant that sends all the profits out of state. <http://www.foodcartsportland.com/> Give the carts a location, let the local chefs compete and people will come. Viva la Food Cart!!!!

---

Name not shown in District 6

June 13, 2011, 4:10 PM

I am a recent transplant from Portland, Oregon and miss terribly the convenience, community, and variety of the food cart areas of Portland. The work required to maintain and stay within the strict regulations of a cart is hard so I would love to see the restrictions on time lifted so as to make the effort worth it for those brave enough to serve the public on wheels!

There are many cities that have had success in changing sad empty lots into neighborhood areas of business and gathering. We should definitely look to those cities and learn from the success as well as their mistakes.

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

I am not convinced the 'type' of truck/cart matters so whether it is french fries or French food, it is still food. If they aren't serving something edible they shouldn't be apart of this discussion; non-food carts should be regulated differently.

Zoning areas specifically for food carts would be helpful so that both customers, business owners, and private property owners are all clear about who can go where and set up shop AND what would be required of the spots where they set up. Access to water, a movable public restroom, etc. can be included in this regulation. Public property should be considered as an option but only if the safety of the community is not at risk (regarding space/traffic issues).

Signs and how they park their trucks should be regulated on the basis of what space is available to them. We can't restrict parking to the point that no one can fit in a given space. The trucks should be allowed to put sandwich boards up in a safe, non-invasive location on street corners. The carts themselves should be allowed signs but nothing that protrudes from the cart and blocks the horizon in any way.

The only part of this discussion that doesn't make sense to me is the spacing and written permission for locations near restaurants and shops. Why would a cart be parking in front of an established business? If we have established proper zoning areas for the carts (see point above) this will not be an issue so we don't need additional regulations around a point already discussed.

Thank you for allowing the public to comment and good luck with this process. I look forward to watching Salt Lake City get its food cart areas up and running!

A local foodie and Oregon Culinary Institute Graduate

---

Name not shown outside Salt Lake City

June 13, 2011, 2:31 PM

I agree with the popularity and some of the need of these trucks, but I disagree with expanding their availability. Mobile food trucks\carts should be limited to property they are invited to; private property or only in public space when a temporary permit has been issued for a specific event. The existing trash and restroom problem for these vendors is not and has not been addressed. The vendors who operate these trucks need to be held accountable for the problems they cause including the safety of their patrons. Too many time have I have seen lines and crowds at these trucks\carts being pushed into and blocking parking lots, driveway approaches, sidewalks and limiting viewable space to safely negotiate the area they reside in. The smell of a greasy food being cooked is not what I want while at the park or walking down town. I do avoid places they are at for these reasons and would like the ability to have a place free of them. They are a nuisance as it is already and should not be given further ability to expand.

---

Name not shown outside Salt Lake City

June 13, 2011, 11:52 AM

I think they should be allowed everywhere. I especially support convenient areas where many can congregate. Many cities like San Antonio have whole mobile food parks. They are very good

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

business. They give new businesses a chance to get known before transitioning to a brick and mortar restaurant. Let's make room for diversity in our community.

---

Name not shown outside Salt Lake City

June 13, 2011, 11:48 AM

I think it's important for the city to support small business owners. In my opinion, the question "Where do you want to see food trucks in the community?" is very unclear; however, I do think food trucks should be allowed to park on city property and pretty much wherever they want, as long as it's not private property, for at least 24 hours. It would be a shame for the city not to allow or support what could become a thriving industry and a draw to the city. When I visited Portland I specifically sought out food trucks because they had such a good reputation. I'd like to see the same sort of thing here in Salt Lake City.

---

Name not shown outside Salt Lake City

June 13, 2011, 10:59 AM

I for one would love to see more of these trucks but also allow for brick-and-mortar stores to enjoy the positioning they pay a lot more for. I would like to see the 2 hour limit changed or removed but also allow for regular storefronts to be able to exclude roaming competition within a certain area of their door if they choose. Brick stores pay a lot of money for their position and it is very frustrating to have someone pull up in their traffic flow and curb their customers.

---

Joel Marler outside Salt Lake City

June 13, 2011, 8:33 AM

I live out of the area but work in Salt Lake City. I depend on food service while in the city. Considering the efforts made to bring tourism and visitors to the city and state, I would think it only makes sense to accommodate this nationwide new and exciting food phenomena. The simple fact that this food truck industry isn't asking for anything special, and willing to pay taxes, be regulated and inspected should make this decision easy. Allowing the vendors access to good locations with for a longer duration provides the operators and citizens a safe and, most of the time, delicious food alternative. These legal, compliant food truck operators and the well educated consumers will then be able to self police the industry, making it difficult for those who chose NOT to comply. Otherwise it will be an industry growing with no regulation. Operators should be mobile but be able to stay at a location for 24 hours and be able to set up at TRAX parking, ride share lots and other public gathering locations with appropriate permissions.

---

Name not shown in District 3

June 12, 2011, 8:41 PM

Nothing is more exciting and bring a city to life then a real diversity and human interaction. Salt Lake City has come along way from boring one type of food town to today's diversity of restaurant choices and food truck is the next addition we need. I hear some people worried about the cleanliness of serving food out from a truck. Obviously those people are not educated to know that the Health Department regulate the food truck with the same standard as restaurants. I think that to bring downtown and other part of Salt Lake Valley into more social and economic growth we need to encourage more food truck by relaxing the limit of how long or where the food truck have to park. For example in NYC there are all kind of food stands and trucks in almost every corner of the street. They



## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

are not required to move every 2 hours or be near a public restrooms. No one in NYC ever died from lack of bathroom access from eating food from street vendors. I think these kind of regulation is out dated and should be revised to encourage more growth in our city. It is about time that Salt Lake join the rest of the world as a real city.

---

Name not shown in District 5

June 12, 2011, 7:11 AM

I have seen no problems with the food trucks, and enjoy the good food and hip vibe they bring to the city. From what I have noted, there seems to be little or no problem with their operations - they park, serve food and then leave. They don't seem to be a threat to the brick and mortar restaurants, and actually seem to help those businesses when parked nearby. So what is the problem? I suggest a two year trial period of unlimited operations in the city, during which time any problems can be documented and corresponding policies/restrictions developed. Any other approach would smack of short-sightedness, unwarranted fear and cow-towing to other special interests.

---

julie sheehan in District 5

June 10, 2011, 10:54 PM

As the owner of a local food truck "The Torta Truck" I would like to be able to park at parking meters, parks, and anywhere there may be hungry people desiring a great, healthy, affordable meal from a clean, legal truck that also uses many local ingredients. I have no desire to park next to a restaurant or cafe and threaten their business. I have friends and family members that own restaurants and I know how hard and competitive it is. My goal in starting a food truck as a chef was to offer a unique dining experience for people with an ever changing menu in ever changing venues. With the current ordinance, this is a challenge.

In other cities such as Portland, OR and San Diego, food trucks offer an urban sense of community and, in some cases, revitalize otherwise "undesirable" urban areas (See the City of Portland's case study on food trucks) where no other businesses have desired to be. Maybe Salt Lake City could revitalize some areas of State Street by designating an area for trucks where business are shutting down and empty buildings remain empty? Rent an empty school parking lot to trucks one evening a week and give the money to our fledgling school system? Food trucks are also an affordable way for non-profit companies to promote events and raise money where as a brick and mortar restaurant or establishment has to charge more for use of their space, a food truck has lower overhead costs and can be an excellent alternative.

Currently, trucks are required permits through the Health Dept., business permits, to pay taxes and commissary fees-now we just need more places to operate to make our businesses more viable. Free the Food Trucks in SLC!

---

Name not shown in District 3

June 9, 2011, 4:52 PM

Frankly, I wasn't surprised that the city policies were not up to date to allow mobile businesses. However, if the City doesn't make adjustments in the near future, we will all be the ones to miss out on capitalizing on a fabulous opportunity. Food trucks are a new foodie culture and should be embraced with the proper policies and regulations. These are not the old style roach coach and the new model should banish that from memory.

I believe that food trucks should be allowed without denial for 6-24 hours in every commercial,

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

institutional, and public/open space zoning district except those beginning with R-1. For R-1 districts, they should be allowed for up to 2 hours with a special events permit. Maybe somebody is having a neighborhood event or block party and wants a truck involved, so that option should be reserved. In addition, there should be additional focus by the city (or other interested organization such as community council or non profit) to congregate like businesses such as food carts and trucks in areas of reinvestment or disinvestment. The hole of Sugar House would be an ideal location for multiples to be on site while it awaits a plan.

I would liken that site to what happens on South Congress Street (SoCo) in Austin, Texas. Every day, several vendors in mobile huts, trailers, and food trucks show up at the same vacant lot. They have big bright signage and an interesting range of food. There are picnic tables provided for customers that stay there. But there are also other food trucks along SoCo tucked into spaces that make the entire environment fun, interesting, and diverse.

Planning for more mobile options can only help promote a local, independent business environment in our capitol city. This is what makes SLC unique and keeps visitors staying longer. In addition, some of these businesses may become successful enough that they decide eventually to stop roving and move into a brick and mortar storefront, fostering additional benefits across the city.

---

Name not shown in District 3

June 9, 2011, 1:12 PM

I also love food trucks and would like to see more logical regulations in Salt Lake City and Salt Lake County that would make them more accessible to everyone.

I'm a native of the Salt Lake area that has traveled and lived in a variety of places, including stints in Santa Monica and Austin. When I returned to SLC, one of the things I missed was the wonderful variety of street food found in other cities. There are some fabulous food carts here, but nowhere near the number found in cities of similar size.

Los Angeles has always had a rich food truck culture. And in Austin there are several empty lots that are transformed, both seasonally and permanently, into trailer and food truck based eateries. Even when the trucks were semi-permanent, as in Austin, the vendors kept the area very clean and welcoming. It only makes sense to keep things neat when you want return business.

Not only do I frequent the trucks and carts, I shop at the stores nearby and often return to visit a restaurant that caught my eye. The interesting and diverse cuisine the trucks provide draws people into areas they might not frequent and provides economic benefits as well.

---

Name not shown outside Salt Lake City

June 8, 2011, 10:02 PM

Public streets and parks would be great...I tried the Torta Truck, loved the food and enjoyed the "urban, big city experience." While walking on a street in DC it was fun to stumble across a food truck parked next to a park-we should be able to do the same in Salt Lake City.

---

Name not shown outside Salt Lake City

June 8, 2011, 10:10 AM

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

Please let food trucks down town. We love to see good food trucks. As long as they have all the health codes up to par, they should be able to sell anywhere. We love the food truck fair on gallivan ave on thursdays. If people don't like the trucks, they don't have to eat there. There isn't many trucks so why not let them in the down town area. Utah just seems behind the times on this issue. Food trucks are hip!!!

---

Name not shown in District 4

June 7, 2011, 10:55 PM

I live in Portland, OR part-time and find the food trucks to be a wonderful and welcoming change from "brick and mortar" restaurants. SLC has some brutal weather and it has been amazing and heartening to see the perseverance of the food trucks and the clients who support them. The "pioneer" food truck, Chow Truck, puts out amazing food! Why do these entrepreneurs have to go through antiquated rules and regulations when the carts are able to pop up anywhere in the city? Hopefully SLC will be able to change some of these rules and allow the trucks to become an integral gastronomical delight for foodies!

---

Name not shown in District 3

June 7, 2011, 9:44 PM

Salt Lake has so many empty lots and open areas that could easily accommodate food trucks, and I would much rather see a bunch of food trucks with interesting and innovative food than a vacant lot. I'm sure everybody has mentioned it, but in Portland, OR you could (and I do) eat for days from food carts alone, and get to try so many incredible new things in the process.

From talking to the brave few vendors who do exist so far in Salt Lake, it seems like they are continually fighting to just be allowed to sell food, and I can't believe they've been tough enough to keep going with all the resistance they've gotten. We should be encouraging culture, not making it harder for it to thrive. And in Utah we have so many people and influences from all around the world, I think people could come up with something pretty cool, if there weren't so many obstacles in their way.

---

Richard Middleton in District 3

June 7, 2011, 8:08 PM

It's great to see so many enthusiastic supporters of food trucks - these trucks can really add a great deal to the city. Obviously concerns about hygiene, litter (from the customers, more than from the vendors) and noise need to be addressed. I believe that a 24-hour stay is probably too long, and might inhibit competition; some people have suggested 6 or 8 hours, and that seems more reasonable (it would also force the operator to remove the truck at night, and so provide an opportunity to take it back to its base for a thorough cleaning, something that is hard curbside).

However, I do think there may be potential problems with parking in residential areas. We live in the Marmalade district, opposite the DUP museum, and our street is often congested with cars belonging to local residents, people in neighborhood apartments (where there is, by code, inadequate parking!), commuters, DUP staff and volunteers (who have no parking on the museum property), and museum visitors (including school buses loading and unloading). For the last year, construction equipment associated with the museum upgrade has been a more or less permanent addition, some of it immobile for months at a time. An indication of the congestion is that in the seven years we have

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

lived here I don't think the street sweeper truck has ever been able to clean our side of the street! Adding a food truck or trucks (targeting museum visitors or Conference attendees) would worsen the problem.

My suggestion is to amend the regulations to allow food trucks to operate in all except residential areas, monitor the impacts carefully, and only then consider whether there is a demand to expand into residential areas and whether this can be done without problems.

---

Name not shown in District 6

June 6, 2011, 5:04 PM

Salt Lake City can easily accommodate more food trucks, with our wide streets and ample empty parking lots. On vacation we regularly eat from a fish taco truck at a beach park lot, and a "permanently" parked shave ice truck on private property. The predictability is convenient. Here the 2 hour rule is inconvenient for both customers and truck owners. Let's update SLC's regulations and enjoy life. We want to see more people out and about, dining outside.

I agree with a previous statement-find a city with a liberal food truck policy and adopt it.

---

Name not shown in District 5

June 6, 2011, 3:50 PM

I am trying to get into the food truck business, and when I heard more information concerning changing the street vending regulations I was concerned. I am for letting mobile food trucks park wherever they want, city street, public park, or private property (with permission, of course). It brings more flair and greater economic options to a business friendly state, with a growing population. The current laws are confusing and archaic, it is time to make these laws more favorable to the entrepreneur. I think the time limits should be around 4-5 hours in one location, to prevent certain trucks from taking advantage. The free market will determine the number of viable mobile food trucks in operation. I encourage the city to take the lead in modernizing the regulations, and putting SLC on the map as a growing dining and food destination.

---

Name not shown in District 4

June 6, 2011, 7:33 AM

Food trucks are a lively and integral part of any urban city. They add a vibrance to downtown and business areas. I think it is time for Salt Lake City to grow up and join the ranks of truly cosmopolitan cities and allow food trucks to park and serve their customers anywhere.

---

Name not shown in District 5

June 5, 2011, 8:16 PM

Food trucks in Portland and Philly where I have often been are an unmitigated good. Let's really make SLC seem like (and be!) a more happening fun place to live and visit. Let's find the most permissive city for food trucks and copy it. Please let them anywhere within reason, but especially in our public parks.

---

Jonathan Hermance in District 5

June 5, 2011, 4:26 PM

I help organize an annual day long activity for hundreds of people in Liberty Park. We schedule the Chow Truck to serve up their food at our activity year to year. I enjoy the atmosphere the Chow Truck and other food trucks bring to temporary locations around town. I feel the City should encourage

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

responsibly operated food trucks in any commercially zoned location where they can be off-street. I don't know the regulations in place regarding food trucks, but as long as the required hygiene standards are met, traffic and pedestrian safety is not compromised, and any complaints of odors, noise or crowds from nearby businesses and residences can be reasonably arbitrated by the permitting city agency, I am in favor of having food trucks operating in our city and neighborhoods.

---

Elizabeth Phillips in District 5

June 5, 2011, 11:39 AM

I love the atmosphere that Chow Truck and other food trucks bring to downtown and suburban commercial centers. I also think Salt Lake would do well to allow them in parks, and any location where they can find off-street parking. I honestly don't know about all the regulations in place regarding food trucks, but as long as their hygiene standards are up to par, I don't think they should be restricted past the point of not causing any traffic backups.

---

Name not shown in District 5

June 3, 2011, 6:49 AM

I live in Sugarhouse. I like the combination of neighborhood and city atmosphere in Sugarhouse. I think the Food trucks bring a unique feel to the area. I'm fine with the food trucks being in business parking lots in existing areas in Sugarhouse. I wouldn't want them to park on side streets but off-street parking is fine. If they were at a park that would be great too. You could pick up food and then eat on the park tables.

I support the food trucks and often ride my bike down in the evenings to pick up a quick dinner. I rarely eat food out of the food carts, but like the food trucks. I like supporting local, small business owners instead of chain restaurants.

---

Ryan K outside Salt Lake City

June 2, 2011, 10:36 PM

In many other vibrant communities, Food trucks add depth and excitement to the city's culture. We've seen the same thing happen here in Salt Lake City with the introduction of Chowtruck, Torta Truck, So Cupcake, Cruzin Sushi, and others. It's discouraging to see these trucks driven out of the city proper to the suburbs because the business environment in the city is seemingly so hostile towards the trucks.

There definitely should be time limits, but 2 hours is pretty silly. I would think a limit of 6-8 hours would be appropriate, and would help make their daily outings more cost-effective to the trucks. I believe that the parks should be fair game for these trucks as well.

I would recommend that in order to prevent too much cannibalism of brick and mortar establishments, that trucks must park a certain amount of feet away from a nearby brick and mortar food establishment. Or, if the trucks want to park closer than the minimum distance, they can get written permission from the brick and mortar establishment which would allow them to encroach in their buffer zone.

Food trucks contribute to a city's unique personality, and it's something that Salt Lake City can benefit

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

from.

---

Name not shown in District 6

June 2, 2011, 3:58 PM

I love the food trucks. I love the food they produce. And I love the urban vibe they create. They should be allowed to park anywhere they want. There is no reason a pizza restaurant can't open next to another pizza restaurant in a brick and mortar senario. Let the games begin...

---

Name not shown outside Salt Lake City

June 2, 2011, 11:31 AM

Food trucks are a great way to boost the energy all over the city. Booming cities like Portland and LA are benefitting from the increased foot traffic. Food trucks bring additional options to workers who don't have easy access to a lot of vendors. I think the idea of "Pods" or a "mobile food court" is a great one, but trucks should also have the advantage to move around as singles too.

---

Noal Robinson in District 3

June 2, 2011, 8:31 AM

I enjoy the quick dining experience of food trucks. Especially those that bring something different to the market. I believe the mobile food businesses should be allowed to be stationary. It is a wonderful part of many cities culture to have areas where several food trucks congregate in a safe and clean environment. Much like the "Pods" of Portland where many food trucks convene in one location with a few picnic tables. This allows people who on foot or close by to frequent these business. There are several unused areas of the city that are a complete eyesore with nothing but weeds and dirt. Lets create "Pods" where multiple food trucks or trailers can park and do business.

---

Name not shown outside Salt Lake City

June 1, 2011, 5:52 PM

My company benefits from the ChowTruck and other healthy, tasty and well operated food trucks that come to our office park. I would encourage more these types of food trucks in our community and neighborhoods.

---

Name not shown in District 7

June 1, 2011, 1:44 PM

Food trucks can be great for a city. I believe that food trucks should be allowed to stay in one place for more than two hours so that they may run a competitive business within the food industry. I do not consider them to be an eyesore or a nuisance, but instead to be beneficial to the community and a fun alternative to fast food or dining in a restaurant.

---

Amanda Satterfield outside Salt Lake City

June 1, 2011, 1:41 PM

As a working professional as well as student in the Salt Lake City area, I find the mobile food trucks to be incredibly convenient in my daily life. As long as they follow strict health codes and adhere to proper business practices, I see no harm in keeping them.

---

Gabi Marshall in District 5

June 1, 2011, 11:25 AM

I am in support of changing the ordinance on mobile food trucks and other mobile businesses to facilitate access and generate business within the city. I value quality mobile businesses such as the Chow Truck.

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

To ensure public health, safety and contribute to business in the city:

I believe that they (all mobile businesses) should follow all business ordinances with regards to sales tax collection and health department regulations for food service to the public.

They should have permission from property owners at private events and venue organizers at public events.

They should be allowed in public parks/areas provided that they do not block access, leave behind trash or make excessive noise or exhaust.

They should be allowed to stay at one location for up to 24 hours.

They should reduce emissions from idling and not interfere with existing businesses access or signs.

They should be allowed to do business while meeting safe food handling requirements with clean and sanitary food preparation and storage.

They should maintain an online presence where customers or health officials can contact them with questions or comments.

They should present each food truck to the health department for regular or impromptu inspections upon request.

---

Lorraine Evans in District 5

June 1, 2011, 11:15 AM

As a Salt Lake City resident who has lived in and visited other areas where food trucks abound, I think it would be enormously beneficial for Salt Lake rules and regulations to be more accomodating to this style of dining that is affordable, unique, and a great community builder! I have seen many more people out and enjoying their neighborhoods or downtown areas when there is unique gathering spots like a food truck; accomodating that sort of community with proper laws is critical to what City Councils exist to do.

Food Trucks are the wave of the future, and a great small business model that I completely support, and hope that my city council members and legislators will do the same.

Thank you for your time!!

---

Name not shown outside Salt Lake City

June 1, 2011, 10:43 AM

I am a believer that food truck and carts are a great attraction to pour city and our outdoor lifestyle. I would encourage you to allow them to go wherever they want.

---

Name not shown outside Salt Lake City

June 1, 2011, 10:01 AM

I would prefer to see government intervene less with businesses. Is there a particular need to regulate mobile restaurants above and beyond what other restaurants are subjected to?

I don't think so. The location of the restaurant does not require special legislation. We need no additional government overhead just for the sake of government overhead.

Please do not add additional regulation on mobile restaurants.

---

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

I don't live in Salt Lake City but I do where there. I happen to work at a location where some food trucks come by around the lunch hour. I for one have found the food trucks to be not only convenient but also to offer a surprisingly diverse and tasty array of products.

I enjoy the food trucks and feel they offer a valuable service. I happen to work in an area where there isn't a large variety of eating establishments nearby. The food trucks save me time and transportation costs when I want to go out to eat on my lunch break.

I for one feel food trucks should be allowed near public parks and should be allowed to stay in one spot for more than 2 hours but not longer than 24 hours. They should adhere to all traffic/parking and safety regulations. I do believe the idling ordinance is a good thing and the food trucks should adhere to them as well. Of course the food trucks should be subject to licensing, taxes, and health department regulations.

Thank you listening to my opinion.

---

Natalie B in District 6

June 1, 2011, 9:33 AM

I work for a retail company at their corporate and customer care locations. I love having the option to buy quality food at a good price in the parking lot without having to leave in my car. Saves gas, money, time and I think it helps grow a sense of community. I know I am buying local food that is going to local business and supporting local families.

I especially like the food trucks when I am at our facility that isn't close to any really good or healthy alternatives.

---

Name not shown outside Salt Lake City

June 1, 2011, 9:23 AM

I have a unique perspective where food trucks are involved. I worked construction for a number of years (esp. out in daybreak). Every day, all work would end when the lunch trucks would drive through. Many times this would directly conflict with what we were doing and we would have to miss out on lunch. It would have been nice had they been able to hang out for longer.

Fast forward a few years... I am now a computer programmer and once again I can frequent a lunch truck that drives up in front of the office building.

I feel that these vehicles are essential to the community and be allowed to do what they need to do to supply their food items to those who need them.

---

Name not shown outside Salt Lake City

June 1, 2011, 9:02 AM

I want to see food trucks in business parking lots during lunch hours, or during morning coffee time. I want to see them at local festivals (but limit the number of trucks). I want to see them (by invitation) in neighborhoods for block parties etc. I want to see them on the west side near all of the warehouses as there is not a convenient/fast way to get food out there.



## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

These trucks should be regulated the same as brick-and-mortar food establishments for safety. They should also be offered tax benefits for being eco friendly as they pollute our community.

Food trucks are a great way to add culture to our community, and they also promote the growth of small business entrepreneurs.

---

Name not shown outside Salt Lake City

June 1, 2011, 9:01 AM

I am in favor of food trucks. They provide us gourmet meals at low prices. Since my work place has only a few options to eat out, I feel the food trucks provide me a wider choice of items to choose from for lunch.

---

Name not shown outside Salt Lake City

June 1, 2011, 8:33 AM

I enjoy the convenience of the mobile food trucks coming to my office as it saves me time trying to fight traffic going to a brick and mortar during a limited lunch hour. Most of the food which I've had has been good. That being said, I do feel that the nature of food trucks is such that the possibility exists stronger for them than in brick and mortars for the food to have contaminants, not be fresh, not be heated or refrigerated properly. Different types of foods have very specific thresholds for lower and upper temperature limits while both being cooked and stored. Therefore, I feel that these mobile food trucks should be held to an even higher standard of food excellence. Restrictions and regulations should be stricter than those of brick and mortars as they are more susceptible to air borne contaminants. Since they have the advantages of being mobile such as taxes, rent, etc. this shouldn't be a problem for them.

---

Stephanie Petersen in District 7

June 1, 2011, 8:32 AM

As a regular patron of the Chow Truck, I hope to see regulations that a) allow food trucks to more easily set up locations around Salt Lake City and promote their businesses and b) ensure that other food trucks maintain as high of a standard as the Chow Truck's.

Food trucks are excellent for Salt Lake City and for Utah. By creating regulations that help food trucks, we are supporting small businesses, offering interesting independently-owned dining options to residents, and keeping up with other cities -- like Los Angeles, New York, and Portland -- who support the latest in dining culture. Food trucks make Salt Lake City cool!

I hope to see food trucks all over the city. I love that Chow Truck is often at Gallery Stroll, and I would love to see several trucks there and at other city events, like the Arts festival.

---

Name not shown in District 3

June 1, 2011, 8:25 AM

I would like to see the kind of elegant, healthy, exciting, well operated trucks such as the ChowTruck operate anywhere they are invited. I also don't agree that they should be kept out of neighborhoods. What if I want to have a party and invite the ChowTruck to pull into my driveway so they could serve food to my guests? I don't want an ordinance written that would prevent this. A caterer would be allowed to pull into my driveway or park in front of my house, and it should be the same with these.

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

I also don't have any problem with parking lots being used for larger assemblies of trucks such as in Portland. Underutilized, unsightly lots could become great social spaces a few hours a day and add to the diversity of food options we'd love to see in SLC. This is such an opportunity for creative, artful food celebrations in town. Let's make it happen.

---

Forrest Webster outside Salt Lake City

June 1, 2011, 8:10 AM

I'm in favor of giving entrepreneurs, like the mobile food and cart industry more support via expanding and giving greater flexibility in the hours of available operations and locations. They employ workers and provide a valuable service. In every vibrant city I've lived there was a positive impact to such businesses, so long as health codes were compliant and legal employment etc.... My first job was running a seasonal cart business, a shaved-ice shack to save for a mission. I got my first taste of business ideas, marketing, inventory, customer satisfaction etc... I don't think brick and mortar is always the best business model for food and snacks, so this is a great solution and business idea. I want it to be supported and thrive. A city should welcome it and not create red tape, just to appease the insiders in the food industry that already have too much control and want to stifle healthy competition. Thanks.

---

Name not shown outside Salt Lake City

June 1, 2011, 7:03 AM

Food trucks have their place in the community, just like any other business.

I do feel, however, if they are going to have the advantages of being mobile (taxes, rent, insurance, building upkeep, etc.) then they need to have restrictions placed on them like any other business. How can the Health Department drop in on them like they do the Brick and Mortar businesses if they are truly mobile, how do they catch up to them? They don't! How can they fairly be assessed taxes like the other food businesses that are brick and mortar when they are in a couple of counties in one day?

If we are going to be fair, I don't believe the competition in food is really the issue. I believe it is the issue of all the taxes and regulations brick and mortars have to deal with in contrast with the Mobile Food Truck's regulations.

Some people have commented that the Brick and Mortar businesses are afraid of competition. I'm not sure that is really the case. I have noted that when the mobile food trucks want a day or two or three off, they just don't show. If the weather is bad, they don't show, if they need to do their taxes, they don't show.

What if the Brick and Mortars did that? How long would they be in business? Yet, they are the ones that are truly paying the taxes, rent, employing a lot of people trying to stay afloat in this economy.

If the mobiles are going to be mobile and have that advantage, then they need to stay mobile. I've noted on their website that Chow Truck is at some locations for 5 hours. That doesn't seem mobile to me.

I enjoy the mobile trucks and the variety they offer. I feel if they are going to be competitive then they need to have regulations and taxes like the rest of the food industry.

---

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

As someone who works in the industrial area of West Valley City, I feel that food trucks are an important part of our community. I do believe, however, that they should be randomly checked by the Health Department like any other food establishment and fined where necessary. The experiences I've had have all been positive and I greatly appreciate these people coming out, to what seems like the middle of nowhere, to provide us with good food at a decent price.

---

Abbey Harper in District 7

May 31, 2011, 11:53 PM

I love food trucks! Keep allowing them. It's a free market and these trucks should be able to park wherever they please as long as they are in good standing with the Health Department and an agreement with the lot owner is intact. I can't understand why anyone would be against a food truck. I was recently in Portland where an entire block was designated for food trucks. It was so great to circle the block, determine my options and get my food. I talked to a bunch of residents about it and they love it. Who wouldn't want to leave their workspace for a few minutes, get their favorite dish and be back in time for work? This is a great business model and should be allowed to keep going.

---

Samuel Santos in District 4

May 31, 2011, 11:38 PM

I have been a fan of street food for years. From hot dogs to tacos to falafel, if it's on a food truck/cart I've probably tried it. It's convenient. It's fast. It's delicious. It supports locals. It's a no-brainer.

We should encourage people that have the entrepreneurial drive to start their own business. Especially when the results are so delicious. I heartily support any changes that would help food trucks and carts succeed in Salt Lake City.

---

Nicki Ramos outside Salt Lake City

May 31, 2011, 10:42 PM

I am in full favor of supporting the local food trucks in the Salt Lake community. I actively support the food truck services that come to my place of employment. They support local business owners and add a unique flare to the valley.

---

Name not shown in District 6

May 31, 2011, 10:32 PM

I believe that food trucks add a wonderful vibe to the SLC community. We are a city that would and could support multiple food trucks across the city similar to San Diego, Chicago and LA. These are cities that have a vibrant food truck industry. It's my hope that the ordinance in SLC will change to allow growth in this industry.

---

Name not shown in District 7

May 31, 2011, 10:24 PM

I am fully in support of the proposal. I believe that the removal of the 2-hour policy is the most important provision, and I like the idea of 'pods' where food trucks can gather. I also believe that making it easier for food trucks to do business will help increase competition among local restaurants as well as to help drive improvement in the foods that are offered both on food trucks and in other local restaurants.

---

Name not shown in District 2

May 31, 2011, 10:20 PM

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

My name is Dave Bible. I have been working in the food service industry for many years, and in this area for the last five. I am 100 percent, unhesitatingly in favor of changing the regulations to allow food trucks in public areas. Food trucks are becoming an important and vital part of our culinary landscape. Aside from the obvious food choices, food trucks are **LOCALLY OWNED**. They use sustainable, local produce. The income generated from the food trucks stays within the local community. Emphasis should be placed on creating an environment that fosters the continued growth of local business, versus the big corporate chains. Changing these regulations to better accommodate the food trucks is an important part of that process.

---

Name not shown outside Salt Lake City

May 31, 2011, 9:59 PM

I think they could be placed at parks that are populated by a lot of people (especially during the summer). Also, maybe outside of businesses that don't offer food services to their employees. It's so convenient when you forget your lunch, and you know you don't have to drive who knows where to get lunch.

---

Name not shown in District 7

May 31, 2011, 9:57 PM

We live in a mobile and digital society. People have become use to convenience. With food trucks, quality can be combined with convenience. We need to create more interaction on our streets and in our neighborhoods. Food trucks contribute to our sense of community. Ms. Ferro put it very well.

---

Muffy Ferro in District 5

May 31, 2011, 9:29 PM

I strongly support changing the rules to allow for food trucks on public property and to allow them to park for longer hours. Food trucks aren't appropriate for all neighborhoods but that's self-defining; they won't park where they don't have eager customers. In neighborhoods where they **DO** have customers they would be a welcome addition and a great encouragement to pedestrian traffic which Salt Lake City needs more of. I don't buy the argument that food trucks are unfair competition to brick-and-mortar restaurants -- there's nothing unfair about providing more options to people and it should be left to customers as to how they get their meals. Whether that is cooking it themselves, brown-bagging to the park, sitting down for a long leisurely lunch in a restaurant, or grabbing a bite from the food truck. The more the merrier! Salt Lake needs to take a cue from Seattle, Los Angeles, San Antonio, etc, etc, etc, and get rollin' with the food trucks! And thanks to Chow Truck for setting the example and getting this discussion started!

---

Name not shown in District 5

May 31, 2011, 9:02 PM

I think that food trucks play an important role in the ever evolving Salt Lake growth. As many others have said this is very much in line with the rest of the country as well as many cities overseas. I work in an office complex in Cottonwood and having a food truck option steps from our door is so nice. Especially on the days it is cold or rainy and you don't want have to get in your car and drive somewhere.

Chow truck is probably the most quality food (from the trucks I have eaten from) but I am seeing new options pop up all the time. Just saw a sushi truck driving around yesterday.

Get them in city parks and at events... and I agree extending the time at which they could be at a location would be nice.

---

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

Food trucks are a positive addition to both residential neighborhoods (e.g. in parks) and to business districts. Businesses like Chow Truck offer more healthful fast food options. I wish it could stay in the same place for more than a couple of hours, though.

---

Name not shown in District 3

May 31, 2011, 8:16 PM

I agree with most of the posts. The current regulation limiting food trucks to two hours at a site is arbitrary and inhibits continuity that is necessary to run a successful business. Mobile food vendors have been very successful domestically and internationally in creating a more livable city and in rejuvenating neighborhoods. Not only will this benefit locals, but it will help to make Salt Lake City a more attractive destination for visitors.

---

Robin Farrish outside Salt Lake City

May 31, 2011, 7:11 PM

I love the food trucks and wish there were more! I fully support lifting the 2 hour ban, and allowing public parks and curbside sales.

---

Name not shown in District 4

May 31, 2011, 5:45 PM

I want to see them everywhere - in places of work so people can have more variety on how they spend their money and appetites during the lunch hour, for families and couples to have more affordable options to eat out. It's a proven business concept as it has thrived in other metropolitan areas and with the arrival of the Chow Truck in our own neighborhoods, would be thrive in SLC as well. I want to see more variety of cuisines and more accessibility. It makes no sense to have trucks drive around to multiple locations in the same day. It's not good customer service or business practice. The restriction makes no sense. The private property statute makes no sense either. Food trucks are about bringing good food closer to people, why make it more difficult?

---

Name not shown outside Salt Lake City

May 31, 2011, 5:45 PM

I would like to see them throughout the community, wherever they can negotiate to park and remain within code(s). And that should include the 24-hour max restriction on setting up shop.

---

SuAn Chow in District 7

May 31, 2011, 5:10 PM

I have worked diligently to bring to Salt Lake a strong model of an upscale mobile food truck "Chow truck". The food is affordable, fresh, and accessible to a wide range of customers in a broad demographic of locations. Standard business regulations that apply to all business or food related business are adhered to. But in order for growth and progression that will stimulate business and entrepreneurship we need to address the restrictions that are out dated and designed for a different type of mobile use.

In today's world of mobile food trucks the customer finds/comes to the truck; so the two hour limitation makes it difficult to access if the truck has to constantly keep moving. Also the time restriction doesn't work for events, fund raisers, art strolls etc.

Trucks should be able to access public parks - the demand and convenience truly makes sense.

Access to streetside parking; after hours in front of bars, so many bars do not serve food so the ability to have a truck outside the bar having food available has many advantages.

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

Access to city lots - base of the canyon for skiers - often the canyon is closed and people are just waiting in the lot or at the shuttle; hungry and waiting.

Ability to bag a meter or feed a meter for City streets for Art strolls, conventions, events, etc.

The concept of a lot with trucks similiar to Portland is a good option, but to restrict trucks to a lot; what would be the point of being mobile? Being able to reach a broad demographic by location allows many people to experience the truck and that is the concept of being mobile.

Gourmet mobile food trucks are not in competition with restaurants they are an entirely different experience and there will always be competition whether it is another restaurant or another truck - that is business and free enterprise.

---

Pamela Ostermiller outside Salt Lake City

May 31, 2011, 4:10 PM

Food trucks! Food trucks!

As long as a truck isn't competing directly with a neighboring brick-and-mortar cafe, as long as they are offering a delicious product people want to eat, they should have more venues to park for longer time periods. We need more quick food options in the city, more creative, interesting fresh alternatives to drive-through garbage. As a small business owner, I know how difficult it is to make it. Let's make it easier for these fantastic, courageous, hard-working entrepreneurs to succeed!

---

Pamela

---

Name not shown in District 5

May 31, 2011, 4:04 PM

I think you should allow food trucks to be parked for at least 6-8 hours and give them more freedom of where they park. I think they bring great new food options to the community and could really help our economy given enough support. As a business owner I know how hard it is to find a space that is affordable and all the costs that go into a physical location. Food trucks are a great way of bringing in new food options, while keeps costs down for both the vendor and the diner.

---

Name not shown outside Salt Lake City

May 31, 2011, 3:43 PM

I would love to have the food trucks in our city parks. They would ad such a great atmosphere. And would give people even more of a reason to get outside and enjoy our city's already beautiful parks.

---

Name not shown in District 3

May 31, 2011, 3:40 PM

I am in favor of letting the food trucks park in public parking spaces provided they are paying for them like anyone (perhaps through a special permit) and in public parks and extending the time limit from 2 hours to 4-8 hours.

---

Name not shown outside Salt Lake City

May 31, 2011, 3:15 PM

I would like to continue to see food in the unincorporated areas of Salt Lake County. Of course there should be the occasional food inspection and safety, and the yearly food permits/business licenses but I think there should be greater leeway in the current ordinances to allow the trucks to park in more diverse places. Fortunately I live close to one of the places the Chow Truck frequents but I feel that

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

many people in Salt Lake County are missing out on good quality food and service simply because of ordinance restraints.

---

Keith Bateman outside Salt Lake City

May 31, 2011, 2:27 PM

Last week ago a friend, a former Foreign Minister of Thailand, was in town and we had lunch. As I drove him around town showing him our city, he was very impressed and especially with our light rail system, our choice of restaurants, shopping, night life, etc.

Quality food trucks, such as the Chow Truck, add a vibrancy and life that historically Salt Lake and the surrounding burbs have lacked. All major cities, both in the U.S. and internationally have great street food that include trucks and food carts. Whenever I talk with someone about their visits to Singapore, the main thing they focus on is the amazing food carts. Wander around San Francisco and the food carts are incredible and of course Portland is famous for a section of town that has semi-permanent food carts with a wide range of fare.

Whether we like it or not, Salt Lake is becoming a well know and respected town and the more inviting and vibrant our streets, the more we will attract tourism, conventions, new residents and new businesses. Food trucks should be a part of this.

---

Name not shown outside Salt Lake City

May 31, 2011, 2:21 PM

(Milcreek) I would love to see food trucks as an option at our local parks on weekends. Specifically Big Cottonwood Complex, The Lions Club Park, Creekside Park, Liberty Park. It would be nice to see more of them in Salt Lake County as opposed to just downtown locatons. Also, allow them to be in single location for longer hours and at different times of the day. I often walk my dogs at one of these park locations after work an it would be so wonderful to pick up some dinner at the same time.

---

Jeff Howard in District 3

May 31, 2011, 2:14 PM

I strongly support new zoning that allows for more creative, healthy, and diverse options for eating in SLC via foodtrucks. I agree with others who have mentioned Portland and NYC. Los Angeles is another example. I like the way Portland has foodtrucks in areas or "pods" in neighborhoods--not just downtown. Mobile eating is a great option, but I would prefer it if the revolution had more to do with the food and not as much the vehicle. ;)

---

Name not shown outside Salt Lake City

May 31, 2011, 12:31 PM

I am a supporter of the Food Truck industry. They provide a great alternative to otherwise very unhealthy options. Salt Lake City is the perfect environment for this culinary revolution. With the amount of people coming in for the ski season and other tourist reasons I feel the need is high. Some neighborhoods have little or no options for walkable restaurants and this would give a good option. I think the city should allow food trucks to be able to setup for a minimum of 4 hours at a time so they are not always on the run!

---

Joe Tibbs in District 1

May 31, 2011, 10:32 AM

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

I am strongly in favor of allowing food trucks, and other mobile food venues the ability to travel freely within the city. Downtown is greatly benefited by the diversity and mobility of these venues. I think there should be some considerations given for the non-idling ordinances currently in place.

The city should allow individual food truck operators the ability to negotiate with individual property owners.

---

Scott Morham in District 5

May 31, 2011, 9:30 AM

The taco carts downtown have the best tacos in SLC (for only a buck!), the food trucks are a sign of entrepreneurial resurgence. Allow them to roam the community as long as they have owners permissions to occupy whatever parking lot they are at. The city should allow them to occupy city owned space as long as they are not blocking traffic or trashing the area they reside in. I like the Food truck premise and wish them luck.

---

Elizabeth Giraud in District 7

May 31, 2011, 8:47 AM

I support allowing mobile food trucks throughout the city, although not in low-density residential zones. Those that now exist are a great alternative to parking, waiting for service, paying a tip, etc., and are also a wonderful alternative to fast food. More food trucks could also be very convenient for grabbing a bite before a movie or other cultural event. As for those that claim that they're going to provide competition for restaurants/fast food, etc. located in buildings, I say bring it on! Salt Lake has so many franchised/chain restaurants, and so many mediocre eateries with bad service, why give them artificial support by not allowing other alternatives? Let the chips fall where they may.

---

Name not shown in District 2

May 30, 2011, 3:06 PM

Where people congregate but NO IDLING ordinances should be strictly enforced. I believe large trucks and busses it's a national no idling ordinance. No fast food. we have enough of it. Don't forget Glendale and the west side! Most of the current statements reflect my view.

---

Name not shown in District 5

May 30, 2011, 1:57 PM

We spend a fair amount of time in Liberty Park, and would love to see food truck(s) in Liberty park, especially on the weekends, I second the other posters response that idling should not be tolerated. It drives me crazy to see all the randomly parked gold cross ambulances idling diesel for hours.

The parks should allow food trucks to easily receive permission to set up operations inside the city parks. Following Portlands lead would also be a great way to go.

TD

---

Tracey Bushman outside Salt Lake City

May 30, 2011, 11:59 AM

There should be at least one food truck alternative in every cluster of fast-food establishments. Increased risk for heart disease has been linked to proximity to fast-food, and increasing the range of choices is the best way to bend the curve away from the monopoly held on low-cost food by unhealthy



## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

brick-and-mortar purveyors in some areas. Under-utilized parking lots are great places for more than one truck to set up monopolistic competition (Portland as example).

---

Name not shown in District 3

May 29, 2011, 8:12 PM

I know that city government is considering an anti-idling ordinance, which I support. Food trucks should be strictly regulated with regards to pollution. I shudder at the thought of seeing a food truck spewing noxious gases out of its tailpipe all day long during one of our inversions! The threat of losing its business license with one violation ought to do the trick.

---

Name not shown in District 7

May 29, 2011, 7:58 PM

I would like to see food trucks all over our community. Downtown, Sugarhouse, the University area all could use some rotating food ideas like the Chow Truck.

---

Ashley Eddington Hoopes in District 6

May 29, 2011, 9:39 AM

I think that the food carts are a great addition to the city. My family loves to frequent the one that comes in to our neighborhood once a week. Hopefully the new ordinances make it easier for them to co-exist in the city, as it makes our community more fun and family friendly.

---

Name not shown in District 7

May 28, 2011, 8:42 PM

It would be great to have a central food truck location. Liberty Park, Pioneer Park, or the Rio Grande area would all be ideal. You could couple it with the farmers market as well and start by offering it on Tuesday PM & Saturday's. Portland's food truck area could be used as a model.

---

Name not shown outside Salt Lake City

May 28, 2011, 4:55 PM

Food trucks are fun and provide more food options, but I've heard that they pollute quite a bit while operating. I'd love to see food trucks all over the Wasatch Front (especially the University of Utah) as long as they find a way to minimize emissions.

---

Katie Moreira outside Salt Lake City

May 28, 2011, 1:26 PM

I work at the University of Utah and would love the opportunity to have food choices that are not the same all over campus. If the food trucks make it difficult for average chain restaurants to compete, then so be it. Local folks should be lifted up in this community. Do we really care if Burger King loses a few customers or if Starbucks has to share a corner here and there? Have you ever tried to get some descent food after a concert, downtown late at night? This is a no brainer! Please let creative, hard working people have a chance to create jobs in our beautiful city. We deserve it!

---

John Wilkes in District 5

May 28, 2011, 12:13 PM

Many years ago I drove an ice cream vending van for a local company. I found it hard to make a go of it, as I was not allowed in parks w/o an expensive additional license. I could not park on the street, I had to keep moving unless I was making sales. I could not be near a school. Where in the world was I expected to sell ice cream?

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

After paying for product and gas, it was a very long, hot day with very little reward.

Anything that can be done to promote entrepreneurship should be done. Food safety should be a big priority. Access to water, posting lists of ingredients, and proper preparation of foods should be required. Vehicles should be in good condition and registrations current. Hours of operation need to be limited to sensible window.

I think parks and events are the only places food trucks should be allowed, and they should have to pay the same registration fees as other vendors at the venue. But don't make licenses and fees so expensive that they become exclusory.

I love the food carts I see around town. It adds a vibrancy to our little wannabe city. Food trucks are another good step in showing that Salt Lake is modern and interesting, and supports entrepreneurs and small business owners.

---

Name not shown in District 7

May 28, 2011, 11:32 AM

They should be allowed anywhere in the city.

But it would be nice if there were designated food truck areas, like a parking area downtown, like they have in Portland Oregon. Portland Oregon has multiple food truck zones, in addition to the opportunity to have them all over the city anywhere.

Look to Portland and NYC for inspiration.

Sugarhouse

---

Laurie Mecham in District 1

May 28, 2011, 11:14 AM

I love food trucks. They provide entrepreneurial opportunities to fulfill unique dining niches in terms of both cuisine and location. I lived in Portland, OR, for 5 years, where food trucks are integral to a wonderful foodie scene. There are several destinations where several truck owners rent a parking lot on a semi-permanent basis and provide seating and shade to diners, serving collectively as a dining destination. These are particularly great for foot and bicycle traffic. I would like to see that option made available in commercial and mixed-use zones. I think it would be great if food trucks could provide service in public parks as well.

---

Travis Snyder in District 5

May 28, 2011, 9:55 AM

I think we should pass regulations that expand the number of hours food trucks can operate. I also agree that we should allow food trucks to park on public streets. Allowing food trucks more access to our city will bring more food diversity to SLC, which is a good thing. It also encourages food minded people to build small businesses which will ultimately create jobs in this area. I see this as a net gain for our city. I also don't see food trucks as a detriment to existing restaurants. If I want a nice meal, I will go to Forage or PAGO, if I want a quick bite, it would be nice to have the option of trying a food truck.

---

Name not shown in District 4

May 27, 2011, 9:31 PM

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

I am in favor of legislation making it easier for food trucks to operate in downtown salt lake. I think food trucks add to the local food scene and are a great addition to festivals, gallery strolls and downtown life in general. Obviously, the owners of the food trucks should work to form mutually beneficial relationships with local retail businesses when determining location. I am happy to hear that the Gallivan Center will be hosting food trucks on Thursdays for lunch and am supportive of more efforts like this.

---

Glen Elkins in District 5

May 27, 2011, 8:15 PM

In commercial areas, not residential areas. They need to be inspected regularly and frequently to insure sanitation standards. They should not compete in the immediate vicinity of a similar permanent establishment. That said, I just returned from a 5 day visit to NYC/Brooklyn and the food carts add a lot to the atmosphere there. There should be a limit to the number of "taco stands" allowed; there needs to be a diverse mixture of foods offered ... hot dogs, Asian, fish & chips, etc. More units like "The Chow Truck" would be welcome.

---

Name not shown in District 6

May 27, 2011, 7:45 PM

I do not think food trucks should be allowed between 900 South to North Temple and 300 West to 700 East. There are plenty of places to eat and I think it would take away some of their much needed business. I also think businesses outside of the above mentioned boundaries should request the trucks to stop at their place if they have a group of employees that would enjoy having them stop. Let's get downtown busy before we add more competition.

---

Name not shown in District 5

May 27, 2011, 7:35 PM

I like the concept of food trucks, but I think they need to be more regulated than in this proposal. 24 hours at one location is too long, 12 hours would be more reasonable(except for special event support).

I've been to Portland, Oregon, where their food trucks sometimes create a 'shanty town' atmosphere - with various tarps and tin pull outs - it just looks like a dump.

---

Robert Barth in District 4

May 27, 2011, 5:08 PM

I like the idea of food trucks and carts. Some thoughts, though, on regulation: 1) They should be inspected for cleanliness and be required to post a certificate of the inspection; 2) They should be kept OUT of residential neighborhoods and strictly limited in mixed-use neighborhoods; 3) They should be owner-run and not franchised out; 4) They should be required to comply with noise and space regulations.

Is it just me or does there seem to be some shilling going on in this discussion board? Some of these responses seem canned and parrot the same phrases over and over again... What's up?

---

Shannon Ngai outside Salt Lake City

May 27, 2011, 4:53 PM

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

If Salt Lake wants to continue to attract tourists, we need to diversify and take cues from other metropolitan cities. Food carts and food trucks are a great way to bring new dining choices to citizens and visitors alike. Carts allow vendors to specialize in types of cuisine that could not support an entire restaurant, and thus brings novelty and variety to our dining options. Portland has really embraced this concept and its made their city a destination for foodies. Whenever we visit Portland we have at least one night where we visit food cart "pods". This is where several trucks rent a parking lot and set up picnic tables and garbage cans. It's like going to the fair, without the price of admission!

It would be great if Salt Lake would take a vacant lot and rent it out to food carts/trucks. It would bring in revenue for the city and customers to the area, make use of an empty space, and create an attraction for tourists and residents. We would do well to make it easier for these carts to exist, while at the same time making sure that we have sufficient health and safety regulations in place, and that the rights of existing restaurants are protected.

---

Name not shown outside Salt Lake City

May 27, 2011, 4:34 PM

Food trucks add to the diversity of dining options and I do not see them as a threat to local businesses. They are a supplement. They provide a quick, inexpensive lunch option, and their mobility allows people in various parts of the city to experience the same food. I believe that trucks help to foster a sense of community in many ways and that they are a viable business segment that our city should make every effort possible to help to accommodate and encourage.

---

Name not shown in District 4

May 27, 2011, 3:40 PM

I both work and live downtown and think that food trucks are a great addition . . . and I currently purchase from them on occasion - they are a nice addition, not a replacement, to the local food scene. Most of us do not want to frequent the same restaurant every day, and a quick lunch (particularly with the warmer weather? coming) outside is another attractive alternative. Why wouldn't we want added diversity to enjoy? That being said, there should be procedures in place (e.g., property owner approval, food minimum standards, etc.) that need to be established but should not be overly restrictive.

I enthusiastically support the concept of food trucks in Salt Lake City.

---

Name not shown in District 3

May 27, 2011, 1:09 PM

Permission, insurance and right of way are all important. The distance to other commercial establishments should be reasonable 200 feet? a building lots length? We will probably need limits as to how many and the density in any given area. I regret that others find "Icecream Trucks" good and it make me want to suggest pollution and sound controls.

---

Samuel Jenkins in District 1

May 27, 2011, 12:44 PM

I would like to see food trucks consisting of only Organic foods.

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

I would like to see them everywhere.

Thanks

Sam

---

Name not shown in District 4

May 27, 2011, 12:20 PM

Food trucks will both help the local economy and promote better community building.

---

Name not shown in District 1

May 27, 2011, 12:17 PM

I think food trucks should be allowed on any street where they will not obstruct traffic or put their customers in danger of being hit. I also think that, with permission from the property owner, they should be allowed to work out of vacant lots & parking lots as well. In cities like Portland food carts & trucks have become a way of life. They're reputable businesses with low overhead that allow for the easier foundation of small business. We allow taco carts in the city, so there is already a demand for mobile food vendors. Broadening the spectrum of what we allow will attract more people to business ownership within our city.

---

M Ray Kingston FAIA in District 4

May 27, 2011, 10:08 AM

The ordinance should keep ALL food trucks away from residential neighborhoods!

---

M Ray Kingston FAIA

---

Name not shown in District 7

May 27, 2011, 9:46 AM

The city should encourage food trucks as it adds to the livability of the city from both a culinary and cultural/street life stand points.

Time requirements- 2 Hours is inadequate and should be extended. I would think 2 hours is not enough time to cover the lunch break profitably.

"Spacing – requiring written permission if located within 100' of main entrance to restaurant or shop." This seems a little strict especially if the truck is on private property. However, this could get sticky if say a Mexican Food truck parks in front of a Mexican restaurant. Not a likely scenario but it could happen and put a bricks and mortar restaurant owner at a disadvantage. Maybe this should only apply to 100' of another food vendor or restaurant.

"Idling ordinance-ensuring compliance with the City's new idling ordinance" ..... yes, compliance with this is essential to keep pollution of all types, including noise in check.

Also some parks, at least Sugar House Park, do not allow vendors of any kind in the park. Wonder if this ordinance will in any way affect or challenge this policy.

---

Name not shown outside Salt Lake City

May 27, 2011, 8:32 AM

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

I love the food trucks. I would love to see more of them. They seem like a good way to get people outside and interacting...

---

Daniel Lower in District 1

May 27, 2011, 7:28 AM

Food Trucks should be allowed to use city parks as a 'destination', for one.

As for pulling into parking lots randomly, I think they need permission from the business owner to do so. Once they have said permission, they can send their Twitter messages and have people show up at specified timeframes, it will not be an inconvenience.

Distance from existing restaurants is a necessity - it's unfair to encroach on their 'front porch', so to speak. 600 Feet - 700 feet would be sufficient.

With food carts, it's somewhat different - as they are 'occupying' a spot in an area more permanently than a food truck, which stays for an hour or less. Most of the carts I have seen look unappealing and I struggle to think the food is in safe zones of temperature...having previously worked in Food service management, I would not eat from a food cart, unless they had adequate warming devices, refrigeration, and were able to cook food on-site.

However, for events and street festivals, food carts can be a valuable short-term selling device, if done properly, and I think they should be used as such. But seeing one at 8:30 pm still trying to sell items they cooked at 8:00 AM worries me for people getting food poisoning.

So in short, yes to food trucks (with proper cooking / warming devices and refrigeration), and no to food carts in most instances.

---

Name not shown in District 6

May 27, 2011, 7:25 AM

I think food trucks are great. Any changes should make it easier for them to operate and thrive, not more difficult.

Regarding...

"Time requirements-extending the allowable time of operation from 2 hours to no more than 24 hours at any one location" .... This would be an excellent change. 2 Hours is inadequate.

"Spacing –requiring written permission if located within 100' of main entrance to restaurant or shop" ..... I disagree with this. If the truck is temporarily on private property it should not need to seek permission from nearby restaurants or shops.

"Idling ordinance-ensuring compliance with the City's new idling ordinance" ..... What if the idling engine is what powers pertinent truck operations? Are they instead supposed to use mobile generators (which are no better for pollution)?

---

Name not shown in District 6

May 27, 2011, 6:45 AM

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

I think food trucks are a wonderful addition to our community. Their rights should be extended such that they can have 'curb side" service in a public place. Restrictions on their proximity to other restaurants is something to consider - I think others have posted on this and come up with specific distances. I would welcome the trucks in our neighborhood, just like the ice cream truck that my kids are always looking for.

---

Name not shown in District 6

May 26, 2011, 8:25 PM

Food trucks are a terrific addition to the city's food scene. In other large and exciting metropolitan cities, food trucks are quickly becoming the food scene's newest venue. If Salt Lake City seeks to continue to attract tourism and transplants from other metropolitan centers, allowing food trucks to flourish is a must.

In terms of where they should allowed, if they wish to park in a parking lot belonging to another business, they should have verbal permission of the responsible party within that business. If the food truck would like to document that permission for legal reasons, a standard form could also be made available for that.

The same is sufficient for parking near restaurants. The ability to acquire solely verbal permission should be allowed because what makes food trucks unique is their mobility and facility with social networking such a Twitter. Requiring formal written permission takes away from the truck's spontaneity. Besides that, all of the city's public grounds should be open to the trucks; this is where I would be looking for trucks on the weekends- while enjoying the great outdoor space available in Salt Lake City!

In terms of limitations, food trucks should be required to have adequate garbage facility and feel somewhat responsible to keep the areas that they stop clean. However, because they also benefit from being able to use a particular site and continuing good relations with the businesses that allow them to sell nearby, food trucks also have an incentive to stay clean and be a welcome neighbor to businesses in Salt Lake City.

---

Steven Rosenberg in District 5

May 26, 2011, 2:02 PM

Food trucks are a wonderful addition to our city's food scene. The creativity and flair that is exhibited with the presentation and the food brightens up our environs and adds new food options to our dining scene.

It is really important that the food trucks coexist with bricks and mortar restaurants and food establishments in a way that does not encroach or adversely impact those who have made a much more significant financial investment building community with their businesses in the city.

There should be a mechanism to allow the food trucks to pull up to any curbed street in the city and conduct business on an adjoining sidewalk; as long as it is not within 600 feet of an existing bricks and mortar food establishment --and would be o.k. closer to an existing food establishment with a written approval of some sort from the potentially impacted restaurateur.

## Mobile Food Businesses aka Food Trucks

Where do you want to see food trucks in the community?

### All Participants around Salt Lake City

Let's also have some standards of performance that allow the food truck merchants to be good neighbors and community oriented citizens by cooperatively developing a Code of Conduct so that they keep an appropriate distance from driveways and other shops, clean up their guest's messes, and their own trash, and make certain that their presence is positive to all who may be affected/impacted.

---