MINUTES MOBILE FOOD VENDORS CITIZEN ADVISORY GROUP MEETING 1-30-14

Citizens in Attendance:

Adams, Tonya	Hudgins, Brenda	
Beard, Natalie	Johnson, Candice	Robertson, Nancy
Bowling, Michael	Johnson, Gwendolyn	Robertson, Robbie
Boyer, Doreen	Kizetschmer, Gus	Saldarriaga, German
Braulio	Lance, Perry	Scherrep, Laura
Bryon, Meredith	Langenbaches, Welsey	Seeley, Brian
Caudle, George	Langurn, Diane	Sims, Kenneth
Connors, Kevin	Martino, Ken	St. Clair, Duncan
Crisan, Kelli	McLendon, Terry	Steindel, Denise
Dalivek, Joel	Merisier, Emma	Stockholm, Brian
Davis, Jeffry	Monce, Debra	Travis, Janelle
Doyle, George	Oakley, Kenny	Travner, Karen
Fergusson, Russell	Oakman, John	Travnerm, Dave
Forrest, Charles	Outwater, Fisk	Wright, Shannon
Guffey, Shawn	Payerle, Lix	Zender, Katie
H, Frances	Pozos, Pedro	
Hegnauer, Dave	Rivera, Avro	
Henderson, Lynn	Robertson, Davin	

Staff Present:

Katrina Young, Planning	Laura Harmon, Planning	Sandra Montgomery,
Department	Department	Planning Department
Barry Mosley, Planning	Marci Sigmon, Planning	Sonda Kennedy, Planning
Department	Department	Department
Donald Moore, Neighborhood	Pat Barker, Police	Gulka, Edward, Police
& Business Services – Code	Department	Department
Enforcement		
Jessica Perry, Mecklenburg		
County Health Department		

Ms. Katrina Young welcomes everyone to the meeting at 6:06 p.m. She thanked everyone for participating. She asked everyone to introduce themselves to the group.

Ms. Young reviewed the agenda, the roles of the citizen advisory group (CAG) members, staff and the Planning Commission. The purpose of this CAG group is to explore current mobile food vendor regulations and possibly modify the regulations that allow the use in Charlotte.

Ms. Young noted that in 2006, mobile food vendors and City Code Enforcement staff raised concerns about the current standards regulating the use. In 2007, a citizen advisory group was formed to discuss the issues and concerns. The stakeholders met three times, and at the conclusion, a text amendment was filed and approved in late 2008. Today, there is a desire to revisit the regulations. There has also been interest in clustering the use in some locations.

Ms. Young reviewed the current regulations and definition, which is found in the PowerPoint presentation.

She asked if the definition was sufficient or if anything needed to be added. The focus of concerns identified by staff fall into four categories: locations, operating hours, proximity to neighborhoods and secondary impacts. Ms. Young divided everyone into three groups to discuss the pros and cons of these issues. Each group will pick a recorder and spokesperson to report back to the entire group as a whole.

The groups reported back:

Group #1:

• Locations:

- o Want to be closer together for events like food truck Friday, chow down.
- o Neighborhoods like clustering; others like the 400' separation. Closer can result in trash, prostitution, litter, noise.
- o Closer to neighborhoods brings events to neighborhoods and benefits families.
- o Center City Partners has their own regulations. How come food trucks can't do this?
- o Clustering results in more exposure, more people, and neighborhood involvement.
- o 400' separation should be reduced on commercial streets.
- o 400' separation is too great for special events. In Dallas, the Convention Center had a clustering of mobile food trucks available for conventioneers to eat lunch. This would not be possible here with the separation distance of 400'. Food trucks allow eating on the fly.
- o Permits are valid for 30 days, renewable twice for 90 days on a site per year. A business builds up a reputation and then has to move. Having a permit for a whole year, and being able to move is desired. Others are okay with being tied to a location.
- o Why not regulate by the Economic Development Committee, rather than the Community Safety Committee, because this is a tourist destination.
- o Need special locations.

• Hours:

- O Some people like the hours; others don't. In NoDA, bars and nightclubs are open later and the 9:00 p.m. restriction prevents this use from serving customers leaving these establishments after 9:00 p.m. The bars want people to sober up.
- o Safety concerns, fights, and drunk customers: in the past, the police were called if there were problems. Now, businesses are not robbed with new ways of paying with square deals, smart phones, etc. People will fight no matter where they go to eat.
- o Late night loitering and congregating is an assumption.
- o Allow to open at 6:00 a.m.
- o Closes too early for bar locations.
- o Night life establishments want food trucks later than 9:00 p.m.

Other Comments:

- o Why regulate at all? Most mobile food vendors don't want to be in the same location all the time. They like to bounce around because people get tired of the food.
- o There should be one permit and they should be allowed to go anywhere, any location.
- o Businesses have a one-year permit, why not us?
- O The separation from neighborhoods was because there was a concern the use would impact the quality of life, there was litter and drugs. But events bring people together.
- o Possible concern of property values.
- o Distance to corner
- o City could gross \$30,000 annually in yearly permits.

Group #2:

• Location:

- Strong consensus that less restrictions are needed than currently are in place. Separation distances may protect residential areas for people that move into the suburbs. Exceptions would be for private catering events.
- Allow mobile food vendors, with no separation distance in ball parks, public use areas and common areas where people gather.
- o Need different rules for different areas :urban vs. central areas vs. suburbs and the character of the area, mix of businesses, proximity of businesses.
- O Mobile food vendors should be able to park and operate in the right-of-way, if the mobile food vendor vehicle is legal, and the parking space is legal, mobile food vendors can park there and pay the meter.
- o There should not be permits by location. There should be an annual permit system to operate and not have to renew. This would be easier for both the city and the vendors.
- o Allow in commercial zoning, including business parks, office areas. Review the zoning.
- o The separation distance should be less than 400'. Some distance from residential use, rather than a residential district.

• Hours:

o The majority said that mobile food vendors should be able to operate 24 hours a day. There are people that work 3rd shift and hospital workers that frequent this use after their work day.

• Other Comments:

- o Concern about trash, safety, loitering.
- o Can have revitalization of areas, with eyes on the street, a walkable community.
- o Mobile vendors are business incubators, offer a variety of food.
- o Food trucks create jobs.
- o Codes are not clear.
- o Permits should be for a year, with yearly renewals.
- o Can't get a permit quickly.
- o A yearly permit should allow vendor to visit various locations easier.
- Secondary impacts include trash, safety, loitering.

Group #3:

• Location:

- o Don't locate in front of restaurants.
- o Center City Partners sets the regulations for the uptown area. Outside uptown, there are other regulations. Why are there different regulations?
- Why can't locate on public private and private property?
- O Told can't park in the street, block the right-of-way, the sidewalks are too narrow. Told we block people from going into the businesses located there.
- o Property owners should be able to decide if food trucks can locate in a parking lot.
- Operators want spaces uptown open to them. Maybe give a small amount of parking spaces and allow parking in public parks for events, parties.
- o What about locations in CMS schools?
- Different areas of the City could have different zones and different hours. Year long permits could be purchased for a vendor to operate within those zoning districts rather than paying for one location.
- o Special events vs. regular business
- Vendors are not in one location for more than 4 hours. They head back to restock and then go back out.
- o Should have less separation distance.

- o Most neighborhood representative in the group had no problem with food trucks near their neighborhood.
- o Clustering: Depends on the event. Sometimes vendors like to be solo.
- o Lowe's can't have a good truck on South Boulevard because they are within 400' of residential. Lowe's would like to have them there.
- o 400' should be reduced.
- o 400' to single family vs. multi-family. Not 400' to mixed use.
- o 400' hard for South Boulevard and Central.
- o Neighborhoods like food truck idea.
- o Opportunity zones designated areas for mobile food trucks.

• Hours:

- o Expand the hours to 11:00 p.m.
- o Earlier hours, too.
- o Hours could vary by location. They could be open later, but not near residential areas.
- Would like longer hours and less separation distance.
- o 9:00 pm is too early to close for bars that are open later.

• Other Comments:

- o Told that generators make noise, but some trucks have quieter generators.
- o Not many safety issues as vendors do not carry as much cash as they used to.
- o With the current regulations, some trucks closed.
- o In Charleston, food trucks are there when the bars close.
- o Food truck vendor parks in front of his own establishment. Does it matter if the same owner?
- o The cost of permits should be revisited. Longer time period and lower rate.

o No one had crime problems.

Ms. Young thanked the groups for their work. Additional comments from members included:

- Extend hours past 9 p.m.
- Require vendors to use a card instead of accepting cash.
- In Atlanta, trucks operate and plug in for power. Is Charlotte thinking about this? Maybe in a business area?

The issues listed by each group are as follows:

-OCATION S Pros Cons yes on Closen TO MANY Christenings
TW NEIGHBORHOODS
(PAST) FOR better service For community MOLE EXPOSURE TRASTITUTION INVERTOR BIGGER CROWDS Food trucks work together Better NOISE totalher Better
(nexter jobs)
Neithborhoods
Reavesting Fts NOT CLEAR CODES Center City Seperate retulation Food trucks Not in 7 7006 Food truck in mexicos Food truck in mexicos townist Destination 1-30-14 Food trucks Not in Community Saftar 10f6

LOCATIONS Cons PRO 400° reduced - POSSIBLE CONCERN on commercial of property value 460 Ft on public Different Standards Distance to FOR BRICK & MORE Cont Ent on thy NEED SPECIAL dOLATOS Quick SERVICE Whene other Communities? Lunch Special okylon

Why Neithborhoods Rules in aussion 1-30-14 Group13 2 of 6

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a concern being with the s
concern being with the s
of Public and Contents

A EARly Food truck TIGHTS of Public CALL POLICE About HAY Ability to SALtey issues Group1 & 3 of 6

How long Pennit CaliD For

Prinsputs parks what Food vandows

Prinsputs parks what Food vandows

Chambre to year

Godays active only centary Days

Why Require at All!!!

Most Food undows don't want to do the

Same Place

I-pennit used anywhere of Location

City could Gross 30k annually

City could Gross 30k annually

Groups

Groups

1-30-14

Continue Pennit

Buisnesses have lyear pennits
Why not Food trucks

The used to be lye pennits in the past.

Why Are Food truck EVEN pennitled?

Croups 1-30-14

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Seperation From
Notichhomodod S

- Concern of Litter, Dang, ProstiVimpact anality of lite
Property values

- Closen to weighborhood Brings
Event to the hoods AND Benitits
Families.

- Conflict of interest

North V.S. South Koner

Group!

Group!

Group!

Group!

Locations? Group (2)
Yeso organization New Flex
Residential / Suburban Urban
hired for event
· Public use areas
· Need different vules for different areas; -character of area - use of area - mix of businesses - Park in less froximity of businesses
Hours?
· Extend hours -> tonger on weekender? 24 hrs. Weekender? 24 hrs.
· I year > renewed yearly Can visit various locations easier; can't get permit Therefor all zones 1-3
Group 2 1 of 2

Separation from residential?

Yes — see question # (
Consider difference in residential (1555 400FT)

Zoning Vs. mixed use

Secondary Impacts

Trash
Safety
Parking on street
Variety of food

Caroup 2

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1-30-14

Caroup 2

2 of 2

LOCATION WORDS

DESTA

PUBLIC PARKS

ETC

3) CMS PROPERTY

4) UPTO WN

5) CDOT DESTANATE

SPOTS (PARKING SPACE)

Group 3

1056

Late night-expand

Vary by location

Decial events VS.

Pregular bosiness

Translauterent hours

Tone (like NoDa)-I fee
forentire year

Hours-earlier?

Group 3 2 of 6

Lowe's - 400 - too
close to residential

· 400 to sf vs mf
Ly not mixed use

· Noise from generator
rewer trucks silencers

· Typically not in location
more than 4 hours

· Newer regulations - some
trucks closed

Group 3 1-30-19
346

Saparation Distance

· Hard for So Blud +
Central-400'

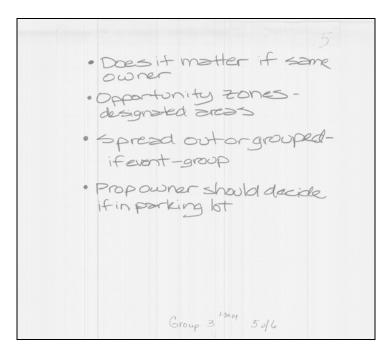
· 9pm-tooearly; bas
open later

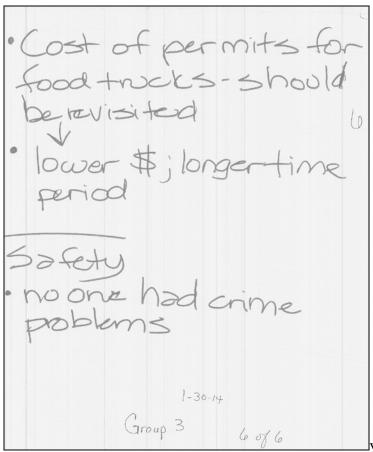
· Charleston-trucks there
when barsclose

· Neigh rep-like food truck
idea

· Food truckowner parks
infront of own lest - 2 X pen
used

Group 3 446





The next steps will be to assemble and categorize the feedback. At the next meeting, staff will share the results and drill down to get a consensus on what we can take to City Council in terms of a text amendment. Staff will also present some research about what other communities are doing. The next meeting will be held on March 10 (*Note: this has since changed to March 11*).

The meeting was adjourned at 7:58 p.m.