

April 7, 2013

I am a resident and voter in the district and have been very excited about the proliferation of food trucks in the city. I think these food trucks provides a myriad of options for customers and is a wonderful example of free enterprise at its best. I understand that the Department of Consumer and Regulatory Affairs would like to creating vending zones and offer reserved parking spots for food vendors. This would, however, limit where else food trucks can park. I advocate holding food trucks to existing rules and regulations but not restricting where they can park otherwise. I think the number of customers will help "regulate" how many trucks gather in one location and when there are a lot of trucks (Farragut Park), then that's great because there is demand. I also don't think the city needs to earn funds from these trucks beyond the normal business taxes. Please let the trucks continue and thrive! Thank you.

Beth Payne
560 N Street SW
N605
Washington DC 20024

April 7, 2013

I write you in regards to the proposed regulations on mobile food vendors (food trucks). I believe they are unfair to not only the food trucks, but also to the community they serve. The lottery system is unfair and by limiting the trucks that serve in the most popular areas, the regulations will put many out of business. Consumer demand for greater choice has led to the proliferation of food trucks, especially in those areas that are "food deserts" such as L'Enfant Plaza. The proposed regulations will severely restrict where they can vend downtown, where they make the most profit.

I have worked on Ft McNair in Southwest DC for eleven years. My lunch choices have been a cafeteria, an Officer's Club that is not open every day, and a DFAC that closed a few years ago. For the most part, my colleagues and I would drive to Virginia to get lunch. Food trucks have increased the options around me (and now that they pay a 10% tax to the city, my dollars are going into your coffers). As a Federal employee, I cannot take a long lunch; if the food trucks go out of business, my fast food options would be limited to: Subway and Z-burger by Waterfront Metro; or, Subway, Five Guys Burgers, or Potbelly Sandwiches by Navy Yard Metro. Not much choice there.

Food trucks bring value to the Washington DC community and do more than just provide lunch. Their uniqueness as mobile vendors allows them to serve the city in many ways. For example:

- For the past three years, they have been a part of the Cherry Blossom Festival, serving food at the Southwest Fireworks display;
- This year, several of them were posted along the parade route during the Presidential Inauguration;
- They have become part of the “game day” experience for the Washington Nationals and DC United;
- They have partnered with another growing industry in Washington – the breweries and one can be found outside DC Brau and Chocolate City Brewing Company almost every Saturday;
- They have been a part of events at the Smithsonian Institution and the National Building Museum.

They have also raised the profile of Washington DC on a national level. The CapMac Truck is listed in the city’s Zagat Dining Guide. The Cooking Channel’s “Eat Street” has done features on DC Slices and Fojol Bros. The Travel Channel’s “Bizarre Foods with Andrew Zimmerman” featured the Hula Girl Truck.

The Food Truck industry has done nothing but provide value to Washington DC and instead of proposing regulations that threaten to put them out of business, you should work with them on regulations that will allow them to continue to operate and serve the community. Thank you.

Sincerely,
Gina Cordero

April 7, 2013

I do not support your purposed regs. I work hard all day and enjoy my lunch time break and all the freedom I have to choose what my heart desires. Freedom of choice is important to me as it should be to you. Not only does your regs limit my options as a consumer, your regs hurt small business. Isn't having these businesses grow the answer to pulling out of this recession?

Please just reconsider the proposal, it's important to me as a DC commuter to have options to make my long day just a little more enjoyable.

James Sizemore

April 7, 2013

I am a native Washingtonian and **I oppose the proposed regulations that would limit food trucks**, the location of food trucks, and the activity of food trucks in Washington, DC. DCRA should do it's job and not intervene on the side of bricks and mortar restaurants to kill or limit competition.

DCRA should completely scrap the latest proposed regulations. Instead, simpler regulations should bring food trucks into a legal status without giving local officials power to stifle competition. DCRA should issue a mobile vending license for any truck that meets the [already-existing standards](#) for cleanliness and safety. These licenses should permit trucks to park in any available spot in a commercial zone, allowing them to operate near their customers. The cost of the license, in the range of a few hundred dollars per month, would bring in more revenue than trucks currently pay by feeding parking meters.

For most of my life, DC had the worst street food in the country. The only food one could get on the street were cheap hot dogs and half smokes. **Suddenly, we have a vibrant, diverse, and healthy food truck scene which makes Washington a better place to live, work, and eat. Why would DCRA try to fight that?**

DC's Department of Consumer and Regulatory Affairs is clearly siding with restaurant owners in their fight against the business competition, which is food trucks. That is not the proper role of the DCRA.

GIVE FOOD TRUCKS AS MUCH FREEDOM AS THEY NEED AND GROW THIS DYNAMIC SECTOR OF THE DC ECONOMY AND CULINARY SCENE. SCRAP THE PROPOSED REGULATIONS TO RESTRICT FOOD TRUCKS!

Philip Lyon

April 7, 2013

I would like to weigh in against the currently proposed food truck regulations. As I understand, in the current proposal access to food trucks would be curtailed for most downtown residents and workers. As a DC resident, homeowner, and downtown worker (near the State Department), I have to say that I'm puzzled why DCRA wants to limit my access to the food vendors of my choosing.

These vendors have paid for licenses that ensure their cleanliness and food safety. And judging by the lines for lunch in Ed Kelly Park (20th and Virginia - where I eat lunch almost everyday) I

have to say that I'm not alone in believing that food trucks have enhanced my DC work experience.

Please take these thoughts into consideration as you weigh the proposal, and please arrive at a solution that will not curtail my food choices.

Jesse Bricker
1140 Morse St, NE

(PS: there is one restaurant - a Subway - within walking distance of my office. When food trucks arrived a few years ago in Ed Kelly Park there was much rejoicing in my workplace).

April 7, 2013

The food truck (mobile vending) regulations, as written, are unfair to food trucks and will unfairly restrict competition to the detriment of food truck operators and consumers. The major problems are:

- Restricting food trucks in the most popular locations – with the exception of a limited number of lottery-assigned designated spaces;
- Banning food trucks from serving from within 500 feet of lottery-assigned spaces;
- Banning food trucks from serving where there is less than 10 feet of unobstructed sidewalk.

A map by the Food Truck Association shows the proposed regulations would make most of the Central Business District off-limits to food trucks. The rule about 10 foot unobstructed sidewalks is especially unfair because more of the sidewalks in downtown do not meet this classification.

Another issues is that the proposed regulations do not indicate how many trucks will be allowed in each location, other than that there will be a minimum of three per location. For many of the most popular locations, three trucks is far too few. The number of trucks at each location should be commensurate with the number of trucks operation at each location on an average day. The inclusion of locations in areas that aren't popular is no substitute: the District does not force other businesses to operate in areas where they do not believe that they will be successful and food trucks should be treated no differently.

There is a long literature in economics on trading of permits. It is a huge mistake to have trucks tied to a specific location in general and a process should be set up to allow trucks to transfer

(even for a price) their permits between each other. In this way, truck and consumer well being will be maximized. (I do not believe that people outside of the food truck community should be allowed to buy these permits.)

Finally, I am a big fan of food trucks and I have a choice whether and where to spend my money. I have witnessed harassment of food trucks by parking enforcement (walking by illegally parked cars to ticket trucks; not checking the pay-by-phone app before issuing a ticket) and an MPD officer (responding to a complaint that a food truck was not permitted to be in a specific space, which is not a current regulation) and each time, I am responded by avoiding brick and mortar restaurants in the district. If these regulations go through as written and I am no longer able to frequent my favorite trucks, I will be brownbagging it.

Will Wheeler

April 7, 2013

My name is Manuel Alfaro I am owner and operator of a DC food truck, El Fuego DC, Peruvian Fusion Cuisine.

I was born in Puerto Rico, moved to Florida when I was 11 years old. Graduated from college in Florida and then served in the USAF. Moved to Spain, where I worked for an American company exporting swordfish and others to the USA and worldwide, studied culinary arts graduating and specializing in Mediterranean cuisine. Relocated to the Washington DC area in 1989 where I met my wife Maria while working for the same restaurant chain. We traveled to Peru (where she is from) and I whole heartedly feel in love with Peru, their people, culture and their food. Worked in 2 different restaurant chains in DC for over 5 years and several other chains in our region with great success.

Currently, I operate the only food truck that specializes in Gourmet Peruvian Cuisine in Washington DC. Operating this truck gives me the opportunity to promote Peruvian cuisine and culture throughout Washington DC, while being able to provide for my family. We have official entities like the Peruvian Embassy USA, Organization of American States, Peruvian Consulate, IDB as sponsors and promoters.

Having the honor of promoting Peru through their Cuisine in Washington DC has been a passion and has become extremely popular, having honorable mentions by the Peruvian Embassy, El Comercio newspaper (Peru), the Washington Post (one of our sandwiches rated as one of DC's Best), The Food Network, and recently CNN.

Having a schedule as Embassy Row, Farragut Square, The State Dept. Building, Franklin Park, L'Enfant area and special requests done regularly (Like 19th & Pennsylvania, Capitol South area, others) shows that not only Peruvians living in DC but all Washingtonians like and desire the variety brought to them by the DC food trucks, which in turn adds flavor and a cosmopolitan flare to the Capital of the Free World for all visitors, residents and tourist to see and enjoy. This provides jobs, tax revenue for the city and honest, healthy competition to the DC food scene.

Having these regulations passed will severely damage our ability to promote Peruvian Cuisine and Culture, by restricting access to all areas where we operate and will cause the failure of my small business due to insufficient sales to cover expenses as food, fuel, permits, TAXES and many more.

Please keep healthy competition withing all food venues in our beloved Capital City. Do not pass these damaging regulations.

Most Sincerely,
Manuel L Alfaro
Chef/Owner El Fuego DC food truck
Member DC Food truck Association

April 7, 2013

My name is Jane Lyons. I am co-owner of STIX Food Truck. We are a D.C. Food Truck vending in the City. I am writing in response to the fourth set of proposed regulations for the Mobile Food Truck Industry. My business partner Leah Perez and I choose Washington to start our business because we knew we could be a success here. The existing Food Truck rules that were in place had a way to go but were still workable and allowed us that success. If the latest regulations are passed, STIX will by all accounts be out of business in a matter of months. My savings, my heart and my future as well as my families depends on the success of my business. To lose my business is not an option. I was a victim of the financial collapse of 2008 and lost my job in corporate America, and the success of my Foodtruck was the way I wouldn't be a victim, could support myself and my family. And now because of a special interest group, namely the Restaurant Association wants to take away my right as an American Citizen for free enterprise and competition, I will lose this dream too.

The new Regulations will not work in reality. They may appear fine on paper but a lottery system that will only allow 2-3 trucks per vending zone will displace 30% of our trucks from

vending in the “hotspots” where they can actually sell enough food to make a living. Honestly look at this in terms of if this was you. Let’s have a lottery system that would decide if you would get paid this month and then after 2 months of not getting paid because your name wasn’t drawn you would lose everything!

The second regulation prohibits free enterprise for those trucks that weren’t LUCKY enough to gain a lottery spot, by making it illegal to park within 500 feet of the 13 major vending locations. I cannot leave the future of my livelihood to a monthly lottery drawing. Two month of unlucky draws and I am out of business.

The third regulation is that all trucks must park adjacent to a sidewalk that has a 10 foot unobstructed path. As you know there are very few sidewalks in the city that have 10 feet of unobstructed path. I imagine this rule was made because you wanted to keep our citizens safe from a congested walkway. You know most people in most other large cities just say, “Excuse me” if their path is blocked and the other person steps aside. Life goes on and all is well. Take Franklin Park for example it was a barren place with no energy, no people, and at times scary even in the daylight, now there is energy, life, laughter, people picnicking, and Foodtrucks making an honest living, providing 10-15 food options for our customers. How can this improvement be wrong? If it is safety you are concerned about please site me just one incident where a Foodtruck line caused physical harm to anyone.

I am asking you once again to reevaluate these anti-competitive regulations. All Foodtruck owners want a safe environment to service our customers and are more than willing to work with the city to resolve these issues. We cannot let the Restaurant Association in conjunction with City Hall take away our rights and shut down our businesses.

I ask you to take my comments to heart. We have to have a free enterprise. All business needs the same ability to succeed and flourish. Not be held back by special interest groups or one government agency.

Thank You

Jane Lyons
Co-Owner STIX Inc.

April 7, 2013

My name is Jerry Trice and I'm the owner of ChefDrivenDc food truck. I am a professionally trained CIA chef and take cuisine very, very seriously. I've worked in top restaurants in DC as well as Maryland. I've worked very, very hard at my discipline and this is my first solely owned

business. I currently have 4 full time employees (3 DC residents)that depend on our collective livelihood. I rent a kitchen in DC and pay sales tax in DC and all my parking tickets in DC, and even use some DC vendors. These proposed regulations are archaic and atrocious. They are ill conceived and destroy free enterprise at its' core. We would not survive with them in place- we would be forced out of Dc to Maryland or Virginia. Is this the idea? DC would lose over 3.54 million dollars generated from DC food trucks. All this lost under the guise of public safety.

Let's work together and come up with a solution that works.

Jerry Trice
Owner ChefDriven DC

April 7, 2013

My name is John Goodwin and I'm the owner/operator of Torries at Wilson's restaurant in the District. I've been active in revitalizing the Howard University area through several grassroots campaigns. I have helped many District residents through second chance programs and other avenues get their lives back on track and become upstanding citizens as well as entrepreneurs, operating in the District.

I was saddened to learn of the newly proposed regulations regarding food trucks. I have shared my kitchen over the years with some start up food trucks that have done well, and some even continuing on to open brick and mortar restaurants in DC. I have witnessed these trucks employ many DC residents, use DC based purveyors, and DC services all the while bringing life to underutilized areas of the District I fell that these regulation would put many of these young entrepreneurs out of business. I urge the District to listen to these food truck owners and come up with regulations that make more sense than merely dumping a task on DDOT. We do not want to see these taxed businesses and jobs move out of the District. The more varied and vibrant businesses operating in the District makes ALL of us better.

I am a brick and mortar restaurateur that wants the District to keep the food truck regulations as fair as possible!

John Goodwin
Torries' at Wilson's
701 V St. NW
Washington, DC 20001

April 7, 2013

These proposed regulations are definitely not one of the District of Columbia's shining moments. In a time of steady, weak economic indicators coupled with Congressional sequestration, the food trucks provide affordable and delicious meals to “the 99%” in the District. I've been a food truck lunch time customer at Virginia Avenue, NW, where it's impossible to house the brick and mortar restaurants catering to “the 1%.”

The proposed lottery system essentially squelches the natural economic laws of supply and demand. With that perverted logic, let's just leave the District's mayorship to lottery too and ignore the will of the people.

Hajjar Ahmed

April 7, 2013

I am a big fan of the food trucks. The proposed regulations appear to put too stringent limits on the number of food trucks and where they can park. My life will be worse if the food trucks are restricted. Please consider liberalizing these regulations.

Thank you,

Karen Pence
19 4th St NE
DC 20002
