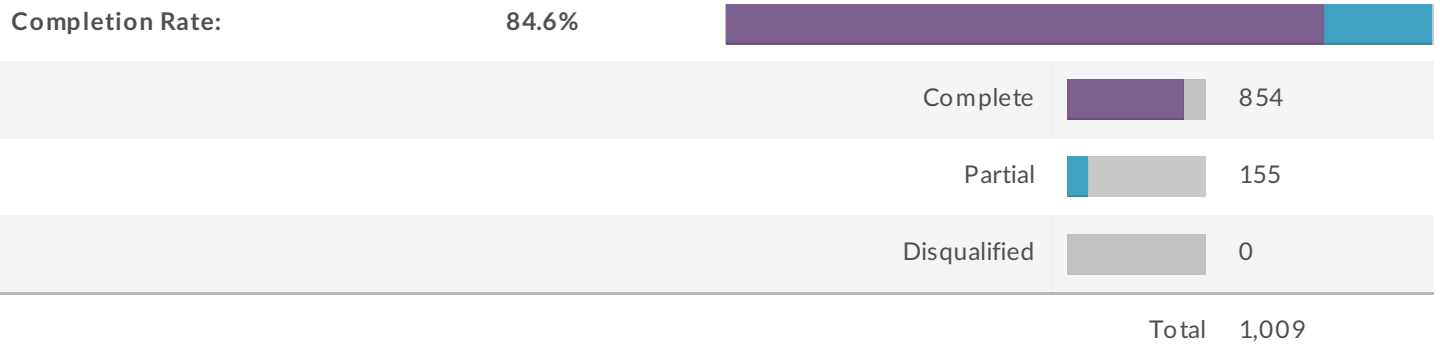
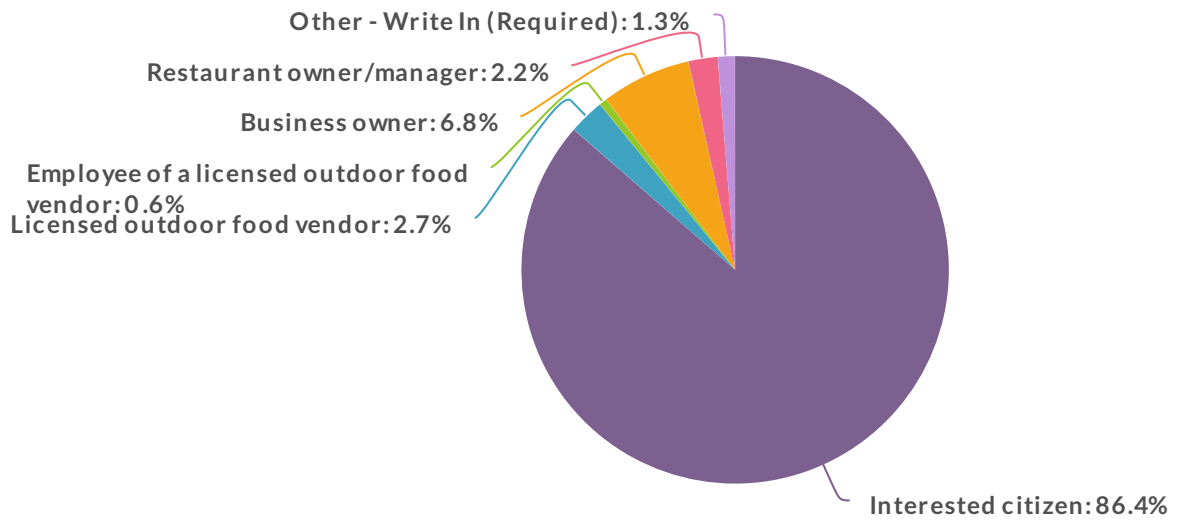


# Report for Update to Food Truck Vendor Requirements

## 1. Response Counts

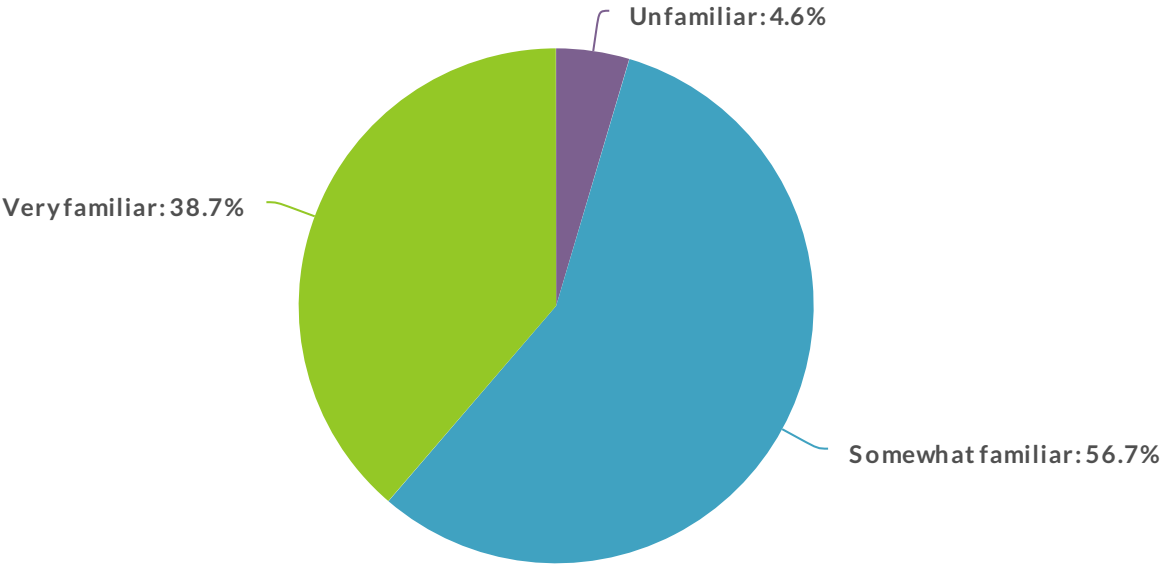


## 2. Which of the following best describes you?



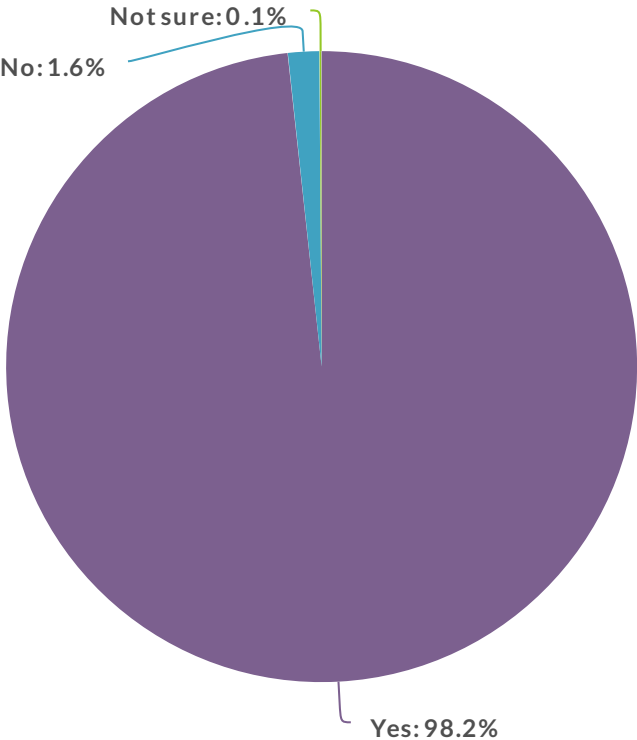
Value	Percent	Count
Interested citizen	86.4%	736
Licensed outdoor food vendor	2.7%	23
Employee of a licensed outdoor food vendor	0.6%	5
Business owner	6.8%	58
Restaurant owner/manager	2.2%	19
Other - Write In (Required)	1.3%	11
<b>Total</b>		<b>852</b>

### 3. How familiar are you with outdoor food vendors operating within the City?



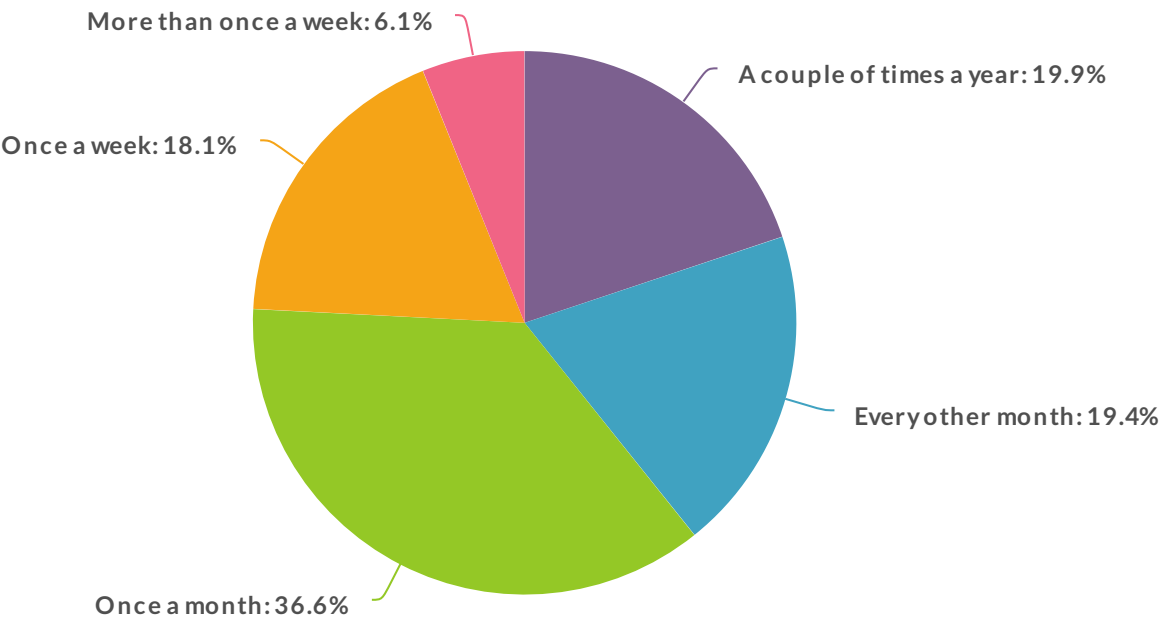
Value	Percent	Count
Unfamiliar	4.6%	39
Somewhat familiar	56.7%	484
Very familiar	38.7%	330
<b>Total</b>		<b>853</b>






4. Have you ever purchased food or merchandise from an outdoor vendor in Fort Collins?



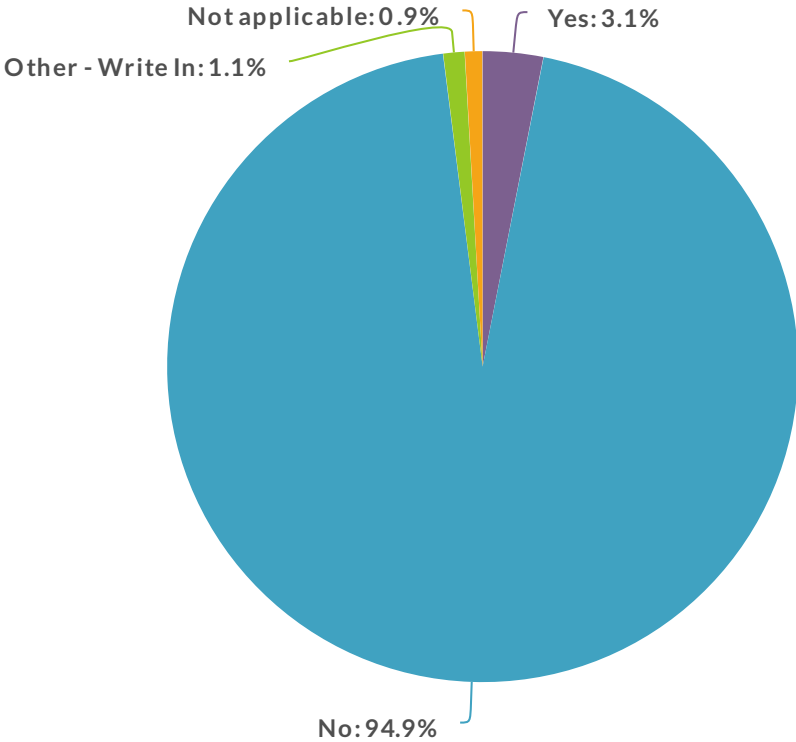
Value	Percent	Count
Yes	98.2%	837
No	1.6%	14
Not sure	0.1%	1
Total		852

### 5. How often do you purchase food or merchandise from outdoor vendors?



Value	Percent		Count
A couple of times a year	19.9%		166
Every other month	19.4%		162
Once a month	36.6%		306
Once a week	18.1%		151
More than once a week	6.1%		51
<b>Total</b>			<b>836</b>

### 6. Do you own or operate an existing brick and mortar restaurant in Fort Collins?

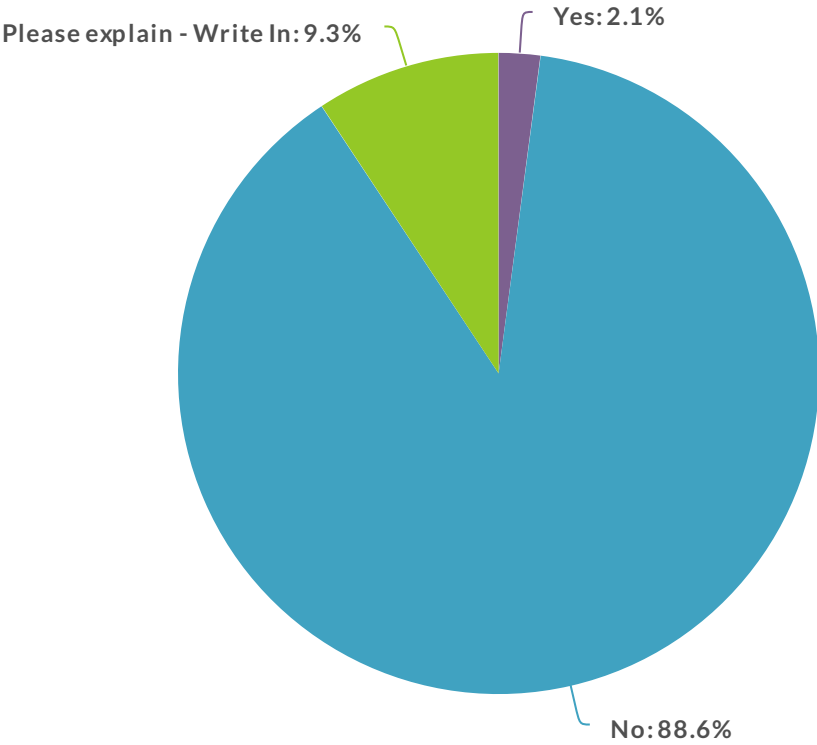


Value	Percent	Count
Yes	3.1%	26
No	94.9%	808
Other - Write In	1.1%	9
Not applicable	0.9%	8
<b>Total</b>		<b>851</b>

Other - Write In	Count
Brewery	1
Existing store and outdoor vendor non-food	1
I own a coffee shop	1
Loveland	1
<b>Total</b>	<b>9</b>

<b>Other - Write In</b>	<b>Count</b>
Manage a brewery tap room.	1
No, but I am employed at one!	1
Not currently but we thinking of adding food to our business.	1
Work in a restaurant.	1
brewery	1
Total	9

7. If you do own or operate an existing brick and mortar restaurant in Fort Collins, are you concerned with food truck vendors operating within close proximity to existing restaurants?



Value	Percent	Count
Yes	2.1%	12
No	88.6%	507
Please explain - Write In	9.3%	53
<b>Total</b>		<b>572</b>

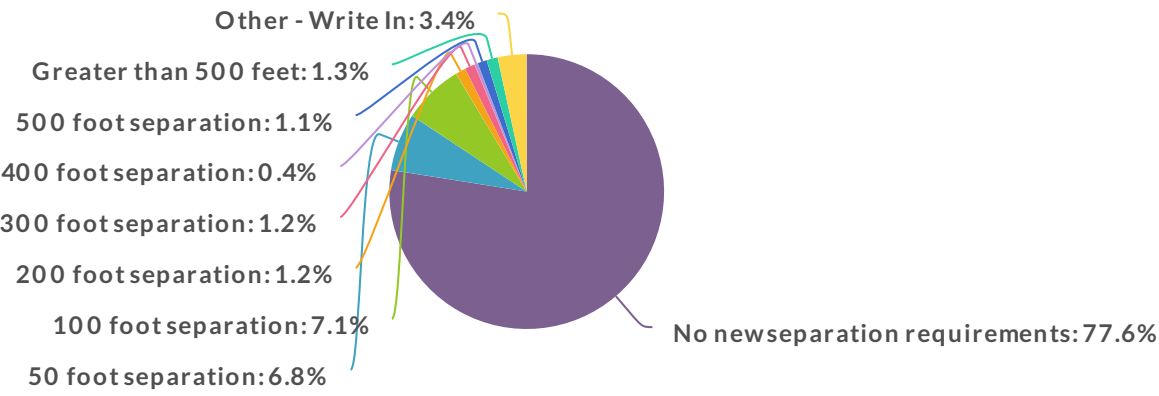
Please explain - Write In	Count
N/A	6
N/a	6
n/a	3
NA	2
<b>Total</b>	<b>49</b>



Please explain - Write In	Count
Na	2
-	1
Competition is best for the consumer.	1
Do no own/operate	1
Do not own a restaurant	1
Do not own.	1
I do not own a brick and mortar business.	1
I do not own a business in the area but good trucks shouldn't be kicked out of citizens decide to go to a good truck and it a brick restaurant so be it it's a customers choice and there's no prblem with having more to choose from	1
I do not own a restaurant	1
I do not own or operate a restaurant but as a small business owner I frequent foodtrucks and restaurants alike that are locally owned.	1
I don't own a restaurant	1
I don't own a restaurant but food trucks should be considered as the same competition as other brick and mortar restaurants. Proximity isn't an issue when another brick and mortar restaurant could open right nextdoor and provide the same competition as a food truck.	1
I don't see how having a food truck outside your door is any different than having a restaurant next door. Better actually, because they offer a different experience.	1
I dont own a restaurant	1
I feel that brick and mortars are able to offer service that us as mobile vendors are not able to offer. I frequent both but I frequent brick and mortars more because of the consistency of hours and service provided	1
I will be operating a restaurant later this year and I still believe there's place for all food trucks.	1
N/A. This option is missing.	1
No, as a former food truck employee I am well aware of the open communication that occurs between "brick and mortar" business (including restaurants) and the trucks.	1
Not an owner	1
Not applicable	1
Not applicable	1
Total	49

Please explain - Write In	Count
Not applicable?	1
Not concerned with food trucks competing with existing restaurants. The theory that it is cheaper for mobile vendors is not true. They are engaging in business just like anyone else	1
There\'s enough business for all	1
This a leading question. Shame on you. Good businesses don\'t focus on beating down competitors, they do better than them.	1
While it should be obvious that a food vendor should not obstruct access to a brick and mortar, and while \'close proximity\' seems incredibly subjective, this is a free market and the food vendors should be allowed to pay for an appropriately sized space that does not specifically detriment any brick and mortar.	1
before building our own food truck we reached out to food trucks to join us on our business sites. To add a new and special service to our usual offerings. We even sold similar items at times, but our customers appreciated the variety and ease of having additional options so close.	1
n/a if their worried maybe they need to improve the quality of their food	1
na	1
not applicable	1
Total	49

8. Which of the following separation requirements do you support - between existing brick and mortar restaurants (front entrance) and food truck vendor operations in the City?



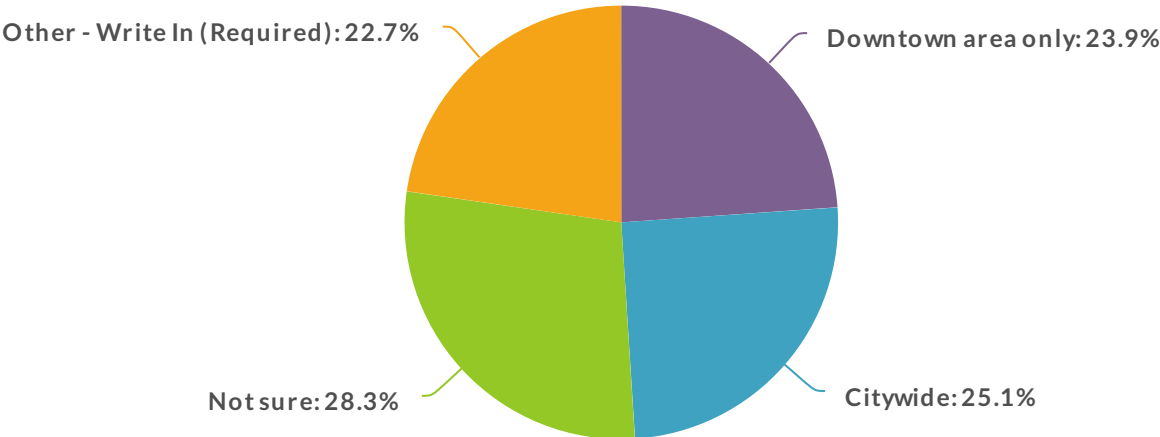
Value	Percent	Count
No new separation requirements	77.6%	660
50 foot separation	6.8%	58
100 foot separation	7.1%	60
200 foot separation	1.2%	10
300 foot separation	1.2%	10
400 foot separation	0.4%	3
500 foot separation	1.1%	9
Greater than 500 feet	1.3%	11
Other - Write In	3.4%	29

Total 850

Other - Write In	Count
0 foot separation	1
20 feet	1
50 feet unless the vendor has an agreement with the business	1
Ban Food Truck vendors	1
Defer to the opinion of brick and mortar businesses	1
Depending on how the council interprets their language will indicate if the mobile vendors are being more restricted than brick and mortar businesses. Look at the situation already existing in FOCO, for example, on College Avenue. There are many existing brick and mortar restaurants that share a wall, are in the same building, directly across an alley, etc. If a mobile vendor has both a mobile operation AND a brick and mortar operation, is the council going to heavily restrict the interpretation of "close proximity" in both cases? Will brick-and-mortar only restaurants be further restricted or at least treated as stringently as mobile? I assume the DBA restaurant folks would love to put a bubble around their business and expand and exclusive business zone for themselves. I think there should be no separation requirements.	1
Food truck vendors should have to get permission from surrounding neighbor and businesses within a certain distance.	1
I am not in favor of separation requirements generally, the free market should determine for itself what works in an area - it is up to the businesses to demonstrate to their clients why their services are better and what benefits they offer that the food truck on their corner doesn't. If a particular case occurs where there is intentionally unfair competition, there should be a method of public recourse through the city and separation requirements established on a case-by-case basis.	1
I am not sure what the current requirements are, but I feel no requirements are necessary	1
I don't know how separating food trucks and brick and mortar restaurants is any different than having two brick and mortar restaurants right next to each other. A smart business person wouldn't open up right next to someone that is going to be direct competition. I feel like a pizza food truck isn't going to try and sell their pizzas outside of Pizza Casbah. I don't think separation really makes sense unless we are going to create laws separating every single restaurant (mobile or not).	1
I don't know what the current requirements are. Trucks should be allowed in Old Town. Given the no. of food establishments in that area, a separation requirement	1
I don't know. It's a dynamic business.	1
I think it's hard to regulate all outdoor vendors shouldn't be in proximity of brick and mortar because they could have very different offerings, clientele, etc. Customers would determine effectiveness, but a separation requirement would take away that natural process.	1
I would like to be able to go to a truck on a regular basis just like I can with a restaurant. I will go to either based off of what I want and what they have. If I am going to a restaurant I will not decide to eat off of a truck because they are parked in front of the restaurant that I intend on going to. I do not see how proximity affects my decision at all.	1
Total	29

Other - Write In	Count
If your brick and motor shop needs a separation rule then you should probably reevaluate your business. Having a good truck parked outside that tastes better will win out because it's better tasting or a better value. Banning food trucks won't make brick and motor business better, it will just move the good food somewhere else	1
Is there a separation between brick and mortar restaurants? I don't think there should be a separation.	1
It would help if the question stated the current requirements.	1
No new requirements, just an expectation to be respectful of other restaurants.	1
No separation requirements	1
No separation. If a restaurant needs the city to protect them, they may want to rethink the quality of their food. When I want food truck food, I am craving casual on-the-go food. When I want to sit down, I eat at a restaurant. They are two different experiences.	1
Separation from brick-mortar restaurants is not the issue. The problem is the permanent parking of a mobile restaurant in places that are not zoned for restaurants.	1
The current city laws and parking restrictions prevent trucks from parking close to brick and mortar	1
There are restaurants next door to each other, so why would it matter if a food truck is next to a restaurant?	1
There should not be a separation since two brick and mortar stores can be right next to each other.	1
Two different restaurants can have a door 5 feet apart. Why should it matter?	1
an agreeable distance from similar products sold. example 50' from the entrance of another pizza establishment.	1
due to limitations of access, availability, and location, agreements between vendor and B&M should be sufficient.	1
no separation	1
none so long as the area would support a brick and mortar in the area of the same offerings. If a strip mall has a "no compete" policy, then any food truck that directly competes should not be permitted in that space. If there is not a "no compete" policy in place, I think the separation is negligible. Restaurants share walls in the brick and mortar world, why would a truck have a different governing law on distance?	1
Total	29

9. If a separation requirement between food vendor operations and existing brick and mortar restaurants is supported, should this restriction be applied just on the Downtown area, or citywide?



Value	Percent	Count
Downtown area only	23.9%	192
Citywide	25.1%	202
Not sure	28.3%	228
Other - Write In (Required)	22.7%	183
<b>Total</b>		<b>805</b>

Other - Write In (Required)	Count
None	11
Neither	4
Nowhere	4
<b>Total</b>	<b>183</b>

Other - Write In (Required)	Count
I do not support a separation requirement	2
It shouldn't be applied	2
No	2
No separation requirement	2
No separation requirements	2
neither	2
nowhere	2
A separation requirement should not be put in place; brick and mortar restaurants offer a completely different dining option than food trucks, and vice versa.	1
A separation requirement should not be under consideration at all. Let business owners compete head to head for consumer dollars. Let supply and demand dictate who and what survives.	1
Applied only to areas North of Cherry on College.	1
Citywide but NOT downtown	1
Do not support anywhere	1
Do not support this separation	1
Do not support this separation requirement	1
Down Town only - see comments above for private strip malls and business parks.	1
Downtown excluded	1
Everywhere except downtown. No food truck would be able to park downtown without being within 100ft of an establishment. But it could be possible in other portions of the city.	1
Food trucks are not able to offer what we, as a brick and mortar establishment are able to offer. Very little food overlaps with other restaurants are our and I feel that this issue is not of concern to us. Private property is fine with our establishments for food trucks to operate on however they see fit	1
Free competition please! Let buyers decide where to spend their money and why.	1
High Traffic Areas	1
I do not support a separation requirement.	1
I don't support a separation	1
I don't support new requirements	1
<b>Total</b>	<b>183</b>

Other - Write In (Required)	Count
I don't support separation, I support a free market	1
I don't support this at all!	1
I don't think the separation is necessary, managing and owning a food truck is not an easy thing to do. And if the requirements change it will affect a lot of Mobil vendors	1
I don't think there should be a separation requirement	1
I find it more convenient to have my favorite brick and mortar restaurants near my favorite mobile eateries so I have choices.	1
I know that a foodtruck is not able to offer the service that I/we are able to offer in a restaurant and do not believe that a foodtruck being close by effects our business in the least bit. There are other restaurants right next to ours and that (theoretically with the over-saturation) is a bigger issue	1
I want to know where a business is going to be and If I am going to patronize them then I will.	1
If restaurants are worried about food trucks stealing their business they should get out and find a different profession.	1
If that happens will all the vendors in the downtown area that sell on sidewalks will also shot down??	1
If there is no separation requirement between two brick and mortar restaurants, then there should be none between mobile vendors and restaurants	1
If we get that far it should be restricted to the Old town square specifically, and void during festivals (New West Fest, FoCoMX, other "Bohemian nights" series concerts, etc.	1
It shouldn't be supported and if it is it should only be instituted that same food providing businesses (stationary and moving shouldn't operate close to each other) - respect other restaurants with similar food.	1
It should NOT be required!	1
It should not be applied, and doing so would push food trucks out of downtown, which would make me less likely to come downtown	1
It should not be implemented. This is not well thought out. If the owner of the premises approves it like they are supposed to, then they are responsible for the well being of their tenants. If tenants upset they don't have to rent there.	1
It should not be required at all, ever, anywhere. Competition is an important part of a market	1
It should only be applicable to those areas where the businesses themselves have requested a separation and can provide evidence of being affected.	1
It shouldn't	1
It shouldn't be	1
Total	183



Other - Write In (Required)	Count
It shouldn't be applied anywhere.	1
It shouldn't be applied at all.	1
It shouldn't be required!	1
It shouldn't be supported	1
It shouldn't matter. If your food is Better, people will go to your restaurant.	1
It shouldn't.	1
Leave well enough alone - food trucks bring more people to every area that they operate - which increases business for every one in that area - more people more business for everyone -	1
Let them go whre they want, as long as it is not bothering anyone or right in front of another store	1
Let them vend wherever!	1
Neither!	1
Neither. If you move the food trucks from old town, you are in indirectly promoting drunk driving to get to a late night establishment that is still open after 11pm. Plus, going to such a brick and mortar restaurant promotes more drinking since it's available.	1
No Requirement	1
No Separation	1
No Separation Requirements	1
No ban at all should be enacted	1
No more protectionist regulation	1
No more requirements	1
No new restrictions	1
No new restrictions \'	1
No new restrictions!	1
No new separation requirements	1
No no no. Old Town thrives with the variety. The pedestrian traffic wants food trucks!	1
No requirement needed! Let these people go where the people are so that they can make a living!	1
No requirements needed, it keeps the restaurants on their toes	1
Total	183

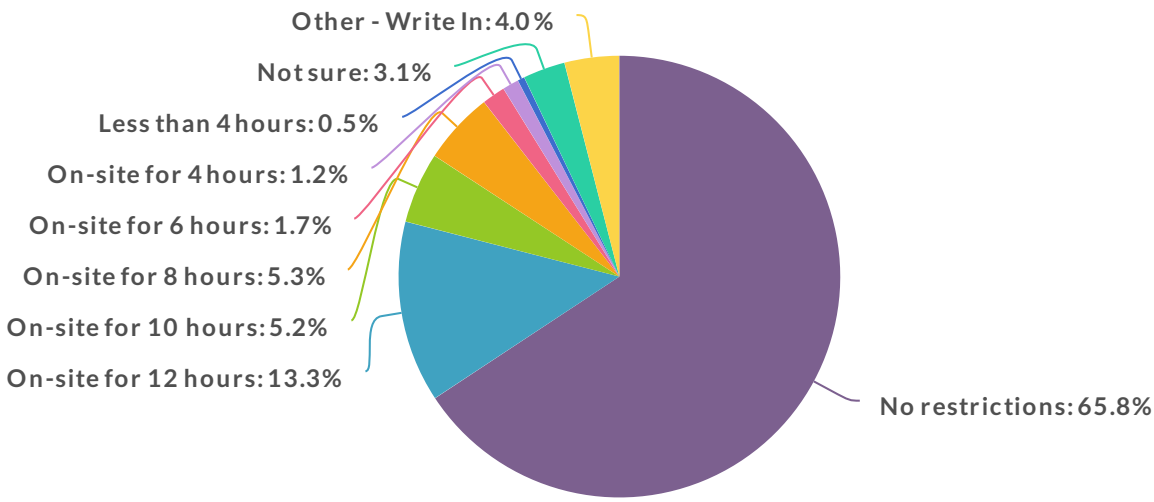
Other - Write In (Required)	Count
No restriction	1
No restriction	1
No restrictions are	1
No restrictions, you are foolish for asking this. Jesus Christ you are awful	1
No separation	1
No separation is necessary	1
No separation is nessisary. No separation requirement exist for brick and mortar to brick and mortar.	1
No separation needed	1
No separation needed.	1
No separation requirement should be enacted.	1
No separation requirement should exist	1
No separation requirements should be required	1
No separation should be required	1
No separation should be required at all, the food trucks offer varieties of food that the brick and mortar don't and are open later for people needing to eat in old town at odd hours.	1
No separation, please	1
No separation. People who support the food trucks don't always go to restaurants. If you want a sit down meal you go to a restaurant.	1
No separation. Especially not downtown. If a separation were enforced, there would be no way for food trucks to exist downtown. There are so many restaurants downtown that even a 50 foot separation would push most of them out.	1
No seperation	1
No seperation required. Let the market place determine the need	1
No seperation requirement.	1
No where.	1
None at all	1
Total	183

Other - Write In (Required)	Count
Not applicable	1
Not at all	1
Not at all, this is government overreach	1
Not at all- forget about it! Stop wasting resources on garbage like this.	1
Not in down town	1
Not in the downtown area at all. Other city areas ok.	1
Not sure it would be fair to only limit downtown.	1
Not.applied	1
Nowhere.	1
Odd question. I don't think separation requirements necessary.	1
Opposed to this idea.	1
Our city is growing, therefore, it is easier to add the city law now and plan for the future, then come back to this issue later. Look at Vancouver, BC. They did this law in 2014. It is all about being consistent	1
People will decide where to eat	1
Seperation should not be supported	1
Should not be a separation	1
Should not be any restriction	1
Should not be applied as it curbs the free market.	1
Should not be applied at all	1
Should not be implemented	1
Should not be required at all	1
Should not be required.	1
Should only be implemented if the same regulations applied to brick and mortar restaurants requiring separation space from each other	1
Shouldn't be enforced, bad policy	1
Shouldn't be supported at all. I don't accept any restrictions.	1
Total	183

Other - Write In (Required)	Count
The brick and mortar store should be able to grant a waiver to whatever rule is adopted.	1
The city should require that these mobile restaurants are in fact mobile and that they are not parking permanently or semi-permanently in locations where restaurants are not permitted uses.	1
The notion is absolutely ridiculous all together.	1
The whole point of going to Old Town is to have endless options to eat, the food trucks should stay anywhere they want in Old Town. That's why I go, so I can walk from place to place.	1
There are few locations in downtown that would meet the proposed requirements. Essentially this would force mobile food vendors away from the downtown area and they are a major draw for myself and my peers who visit this area.	1
There should be no new separation requirements	1
There should be no restrictions on such things.	1
There should be no restrictions. The only reason I come downtown is for the food trucks.	1
There should not be a restriction	1
There shouldn't be a separation	1
They should coexist. And they should definitely be allowed downtown, let alone city wide.	1
They should not be restricted, whatsoever	1
They should not be supported under any circumstances	1
This is a poorly designed survey. My previous answer was that there should be no separation.	1
This is really stupid!	1
This just shouldn't be required	1
This question is bogusly written.	1
This type of legislation is somewhat ridiculous - let restaurants and food trucks compete, what a waste of resources!	1
Well, since you didn't even give me the option to say NEITHER, I would say, NEITHER	1
Why are we trying to make life harder for small businesses? Let people do business where they want to.	1
Why stiffer choice?	1
You better be fair and do it City Wide. Even though I think the discussion is ridiculous.	1
citywide if it is a minimal amount of feet, like 20 feet	1
<b>Total</b>	<b>183</b>

Other - Write In (Required)	Count
if there is an issue with this than there should be a law separating brick and mortar restaurants from each other as well. I will support and eat from the place that I choose.	1
it should not be supported	1
na	1
neither downtown or citywide should have a separation requirement	1
no	1
no restriction	1
no restrictions, we want choices	1
no there is no competition. when i go to a restaurant i want to sit down. it doesnt matter	1
no where in town.	1
no where. Let the free market decide what businesses are successful	1
no, why make it harder in downtown fc?	1
none	1
none at all	1
not at all. Private property means keep your regulations loving hands off!	1
not supported	1
separation is unnecessary	1
there should not be a separation requirement	1
there shouldn't be a separation. brick and mortars don't have separation requirements with each other	1
totally different customer base.	1
type-specific, e.g. allow an Armenian food court anywhere as we have no Armenian restaurant, but don't let a taco truck sit outside of El Burrito	1
why should restaurants get special treatment from the city??	1
Total	183

10. Which of the following options are appropriate for the maximum length of time a vendor is allowed to stay on a private lot (consecutive period of time or combination per day for active vending operation)?



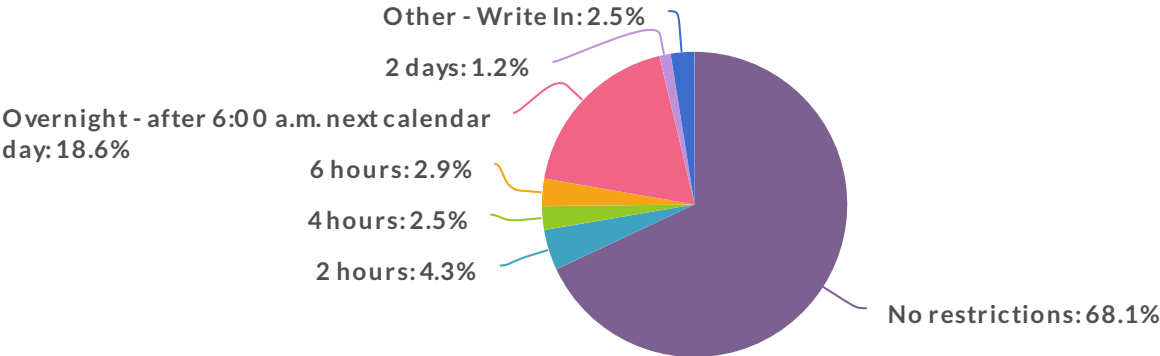
Value	Percent	Count
No restrictions	65.8%	556
On-site for 12 hours	13.3%	112
On-site for 10 hours	5.2%	44
On-site for 8 hours	5.3%	45
On-site for 6 hours	1.7%	14
On-site for 4 hours	1.2%	10
Less than 4 hours	0.5%	4
Not sure	3.1%	26
Other - Write In	4.0%	34
<b>Total</b>		<b>845</b>

Other - Write In	Count
1 week	1
12 hours with the exception of special events. It doesn't always make sense to move the operation if say, a three-day festival were to take place.	1
24 hours	1
24 to 48 hours	1
7 DAYS	1
72 hours	1
8-12 hrs, or no limit with owner's permission	1
Again, this goes with every law being consistent. New trucks are fighting for time with the already established trucks. There needs to be balance with fair time for all locations. Do you have street vendor permits? if so, are you ensuring that the permit holder is using that space. Or are they renting that permit to someone else who is just starting out? How do you pick when someone is on a corner i.e., Oak St Plaza during lunch time. What about the noise ordinance with the generator?	1
As agreed by property owner	1
As agreed with property owner	1
As long as the lot owner says they can.	1
As long as the property owner is OK with them	1
I support 12 hours and consideration for a weekend provision also.	1
I think this should be arranged between the vendor and the owner of the private property. The main requirement here should be that the vendor leave after its agreed-upon timeframe (not keep its unit on-site overnight, etc.)	1
I would think individual commercial sites should determine this for their site collaboratively, instead of having it mandated by the city. Maybe the City could offer a business agreement declaration or something that gets turned in, in the case of a dispute. That way, all new businesses entering that area would know of the policy agreed upon.	1
IF they have permission from the lot owner as long as they want	1
If it is a private lot and the owner allows it, we should not have a say. It is their business.	1
If the owner of the private space permits it, then indefinitely. If the vendor had not received permission from the private lot's owner, then they shouldn't be able to use the space for any length of time.	1
If the vendor has the consent of the property owner there should be no restrictions. This should be something agreed upon by the property owner and the vendor, not the city.	1
Total	34

Other - Write In	Count
If they are on a private lot, and the existing zoning rules are not being broken, it is non of the city\'s business how long they are on a *PRIVATE* lot. If the city wants to take over the lot or change the zoning for the property, then the onus is on the city to go through the proper channels to do that.	1
It should be up to the property owner how long a vendor can operate - after all it is private property -	1
Must vacate space between 2 a.m. and 7 a.m.	1
No Restrictions. Why would hours of a mobile vendor be restricted for anything other than health department issues, when a brick and mortar or other small business\' hours are never restricted	1
No restrictions in this list. Anything on this list is too restrictive. If, for example, there is a festival going on from say 7:00 am to 9:00 pm--then what will the City require: that the vendor close down and move off site until the next day? Too Vague. Get some multiple day lengths in here.	1
The length of time should be us to the owner if the private lot	1
They should only be allowed to stay on the lot of they are operating/in business selling food.	1
They should work out a deal with the owner of the lot!	1
Use reasonable judgment on a case by case basis	1
When it comes down to open communication with the land/business owner the restrictions should be set by them.	1
city codes are still to be considered; I think there are trucks that can be appealing for longer durations of time if well kept and well placed within a lot; so long as they maintain their license agreement with the Health Dept. If the lot would not permit any parked vehicle for an extended series of days, than the lot should also limit a parked food truck.	1
determined between business owner and operator	1
mobile venders should be exactly that, mobile! How long they should stay, I don\'t know, but they should be moving around. We may look at ways to encourage this by eliminating zoning where they can sell, as long as they are legally parked.	1
one week	1
should depend on agreement between owner of private lot and operator of mobile vendoe	1
Total	34



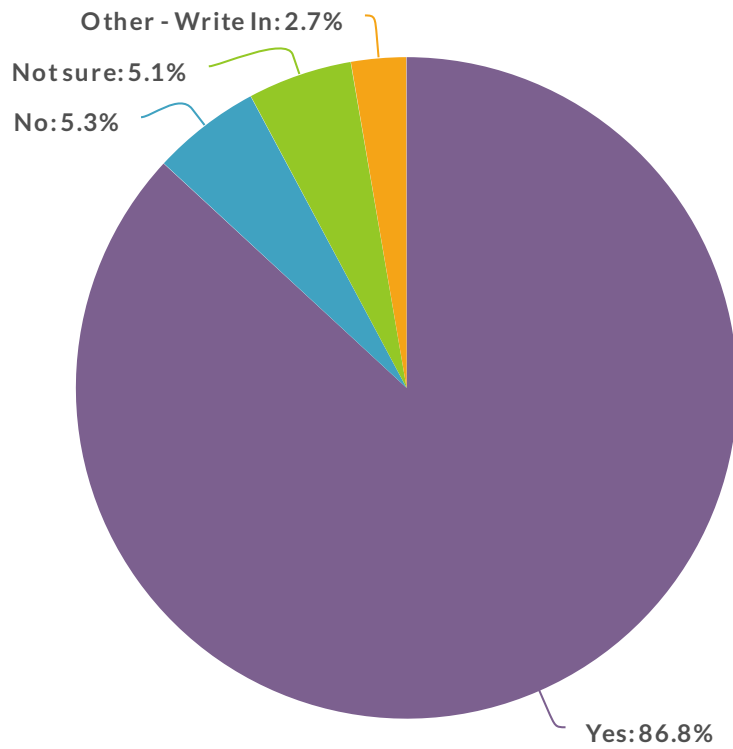
11. How long should mobile food truck vendors be required to remain off-site, after completing vending operation and returning to associated commissary kitchen to meet County Health Requirements and restocking supplies that day?



Value	Percent	Count
No restrictions	68.1%	571
2 hours	4.3%	36
4 hours	2.5%	21
6 hours	2.9%	24
Overnight - after 6:00 a.m. next calendar day	18.6%	156
2 days	1.2%	10
Other - Write In	2.5%	21
<b>Total</b>		<b>839</b>

Other - Write In	Count
Not sure	2
?	1
As agreed with property owner	1
As long as they meet health requirements who cares?	1
I am a citizen, I like to see them move around and not stay in the same spot. I would say 1 day.	1
I believe that the health department is able to regulate this issue themselves and that they are already doing so. this is not a city or zoning issue	1
I don't know	1
I feel like this would be part of the County Health Requirements. I don't operate a restaurant so I don't know how long this takes.	1
I suggest you discuss with the County to see if these off-site requirements are based on some real issue, or just some special-interest desire (e.g. brick and mortar restaurants, or council members who have an axe to grind (read conflict of interest) in setting these requirements.	1
No restrictions. Why would hours of a mobile vendor be restricted for anything other than health department issues, when a brick and mortar or other small business' hours are never restricted	1
Not sure	1
Not sure.	1
Once per month	1
Unsure	1
Why does time matter? If they are following the rules and being clean is that a problem. Think about living in your own house and hosting a party over the holiday. Do you say to people: "oh don't come over I have to clean and re-stock". The trucks are portable and have a variety of menus and equipment to cater to multiple events. They can go from the street to someone's private residence and cater and event.	1
one week	1
refer to last answer, if we do enforce an amount of time in one area, then returning to that area should not be allowed for at least 1 full business day, exclude weekends.	1
so long as the other codes are being adhered to, time away from a location should not be an issue	1
they should be required to leave the truck at designated location either approved by private property or at commissary/storage lot	1
Total	20

## 12. Do you support mobile food truck vendors operating on a private lot on a semi-permanent basis?



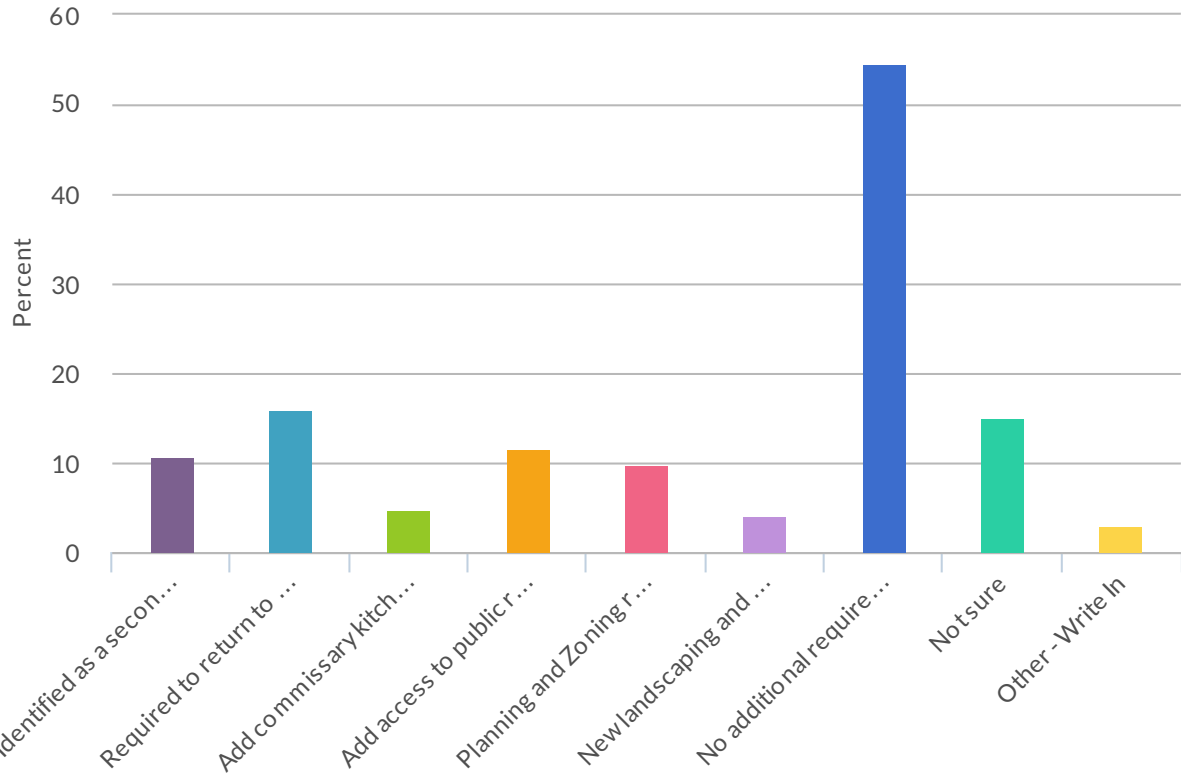
Value	Percent	Count
Yes	86.8%	733
No	5.3%	45
Not sure	5.1%	43
Other - Write In	2.7%	23
<b>Total</b>		<b>844</b>

Other - Write In	Count
As long as the owner of the lot wants them there and agrees to it.	1
As long as they have permission to be in that lot	1
I fully support any private agreement between a private property land owner and mobile vendor. As long as the agreement is honored by both ends the government should not interfere.	1
I like the flexibility of trucks changing in locations vs a set batch in one spot only.	1
<b>Total</b>	<b>23</b>

Other - Write In	Count
I support them operating at any time, for any length of time	1
I think as long as the term being used is 'Mobile Vendors' I feel the operation should be mobile. I believe there are situations where a vendor should be able to stay in a spot for multiple days, but feel that more than a week is probably pushing the definition of mobile.	1
If a mobile vendor wants a full-time, single place brick-and-mortar type arrangement, they should invest in it. HOWEVER, the time frames offered in this questionnaire seem very restrictive and like they were developed by talking primarily to brick-and-mortar restaurant owners or the DBA members who may have conflicts of interest.	1
If the owners of the lot want them there and agree to host them, then yes. Food trucks can help brick-and-mortar businesses as well, like breweries, grocery stores, and others that don't serve a lot of food.	1
No, mobile food truck vending should be "mobile".	1
Short Answer Yes. Long Answer: I'm thinking about some of the empty lots in town, where do those weigh in here? Food trucks there could be a great use of unused land!	1
That	1
These are the kind of arrangements that the property owner and the vendor should work out between themselves -	1
They all rotate around anyway	1
Yes and on a permanent basis	1
Yes, I really think we should have a mobile food park. They do this in Fort Worth TX along the river. Here is the website. It is awesome and you can have craft beer. <a href="http://www.fwfoodpark.com/cantina.php">http://www.fwfoodpark.com/cantina.php</a>	1
Yes, as long as they have permission to operate there from the lot's owner.	1
Yes, if they have been hired by that private lot owner to service the needs of the lot's staff or a party. Not as a vendor to the public. It excuses that vendor from the standards set by the DBA and health department that all other vendors operating on public property are required to adhere to.	1
Yes, if we create food truck cities, like Portland, or near breweries/distilleries.	1
Yes, they have every right to do so. I am able to find them when I want their product just like I can find a restaurant when I want their's	1
Yes. I would like to know where they are and my business helps support small businesses in the community	1
not in neighborhoods	1
will they have the same zoning requirements as other businesses? (parking, signage, ADA, restrooms, setbacks, fees, etc)	1
yes with proper zoning	1
Total	23



13. What additional requirements should the City consider to allow a food truck vendor to operate on a semi-permanent basis on a privately-owned lot? Select all that apply.



Value	Percent	Count
Identified as a second principal use with an existing primary principal business on property	10.7%	89
Required to return to associated commissary kitchen each day after vending operation, but then can return to site and park overnight	15.9%	132
Add commissary kitchen on-site	4.8%	40
Add access to public restrooms on-site	11.6%	96
Planning and Zoning review process and associated fees (in addition to Outdoor Vendor Licensing Requirements)	9.7%	80
New landscaping and other site improvements	4.0%	33
No additional requirements	54.6%	452
Not sure	15.1%	125
Other - Write In	2.9%	24

Other - Write In	Count
Ability to clean hands before eating--preferably with sanitizing wipes.	1
Food truck city.	1
Going to the commissary kitchen before and after vending. And not leaving the food truck onsite overnight talking home or to a storage unit.	1
Hand washing station for customers	1
Horrible question, just stupid really. You should feel bad	1
I believe this conversation should be between the private owner and the food vendor.	1
I think the idea will hurt the food truck business, people go to food truck because they are mobile, not because they stay parked in the same spot all of the time!	1
If vendors meet the county and city requirements then there should be no further regulation	1
Mobile vendors should NOT be allowed to operate on a semi-permanent basis. Allowing this is the same as allowing a restaurant to open up without any land use review process.	1
No additional requirements - stay out of the way of the market	1
No further action necessary, why is this an issue?	1
No restrictions, provided the area is safe as-is for customers.	1
Not sure I have enough information.	1
Returning to commissary for dishes is already a health department policy	1
Semi-permanent parking should NOT be allowed.	1
The owner of the lot should be allowed to determine parameters for allowing food trucks to occupy space.	1
They should have to follow the same requirements	1
Trash cans to prevent littering.	1
What if the trucks paid the owners of the lot 5% of their income. Common, like Old Town business owners aren't bringing in enough money	1
Would the burrito guy downtown be required to have a restroom on site??? Maybe downtown should have more public restrooms?????	1
one hell of a scrub down twice a week (floors, ceiling, exterior, ect.)	1
periodic environmental inspection for trash receptacles, etc.	1
Total	22







**Count    Response**

1        An owner of private property should have discretion of how long or when a mobile vendor can be on their site. It is an agreement between the property owner and the vendor, and the city should not be able to enforce regulations. If other restaurant owners are concerned about mobile vendors taking away business, perhaps they should rethinking their marketing, product, and business model.

1        Any loss of business a brick and mortar experiences due to food trucks is a reflection on the brick and mortar restaurants not the food trucks. I really don't see the need for the city to regulate food trucks in favor of restaurants. If food trucks pass health inspections they should be able to operate freely. I have no connections to food trucks but I support them and value their presence in Fort Collins

1        As I understand Larimer County Health Department requirements, mobile food operations need to service mobile units at a commissary once per day of operation anyway. Adding such a requirement to the city's rules seems like it should be no undue burden, since they should be complying with health regulations already. Such a change may be redundant, but if it improves compliance or adds further penalties for noncompliance, all to the good. I favor increasing density without further burden on infrastructure, and permanently parked trucks violate that, by serving as a defacto building.

1        As a business owner that enjoys having food trucks on his property it is a shame to through even more restrictions. It creates more traffic (which can be both profitable for the food truck and business owner) to be stationary. It creates loyalty to their customers since they don't have to move every day or a certain amount of hours. Regulations can be good but there should be a point where to many is restricting.

1        As a community we need to support small and growing businesses in our community and not inhibit them and access to them in ways that are detrimental to them unnecessarily. Many future brick and mortar businesses begin as vendors and/or food trucks. This incubation period is crucial to long term success. I hope you consider the bigger picture and not cater to the unsupported fears of permanently located businesses. There needs to be a win win.

1        As a regular downtown customer I see the majority of restaurants packed with a 30 min to 2 hour wait! They obviously aren't hurting, and it gives us locals who don't have as much time or money another option.

1        As a restaurant owner, I feel that food trucks/outdoor vendors need tighter regulations. Parking on city property at a fraction of the cost of expenses isn't fair. One or two is fine, but it is getting out of hand.

1        As long as the food is safe to consume, and the patrons are not blocking traffic, food trucks should be able to sell food on any street corner in a commercially zoned area or private lot. Fort Collins restaurant owners should not be allowed to hold a monopoly on the downtown area.

1        As long as they are clean and have permission to park where they park, why restrictions at all?! These are business people too.

1        As long as they are sanitary and following mandated guidelines I do not feel that any further restrictions should be placed against them.

1        As long as they meet and pass inspections they should be allowed to remain on private property. A food truck specific tax should be explored to keep them on an even playing field as an operative restaurant, as well as assessing appropriate property taxes if they are considered to be semi-permanent.

1        As long as they meet the health standard let them operate.

**Count    Response**

1        As long as they pass health inspections, are allowed to be on site (have an agreement with the owners of the land), are not impeding access to a another business (of any kind, not just a restaurant) they should be allowed to operate.

1        Based on my (admittedly) limited knowledge of the history behind all the regulatory measures the City has imposed on food trucks, I would like to say, as a citizen, that I enjoy the having the dining option of food trucks. Such a unique and fun part of the fabric that makes Fort Collins special. Please don't run these owners out of business or limit our options by regulating them to death. I understand the need for safe preparation/holding, and respect for brick and mortar restaurants; however, it's my opinion there is a possibility of making this more trouble than it's worth for truck owners if you continue to regulate this to death. What a shame that would be!

1        Be nice to Food Trucks! They help events that need "mobile food" and they are nice and yummy.

1        Brick and Mortar restaurants can work with the food truck craze for mutual benefit. Food truck rallies are successful all over America. Restaurants nearby which offer quick, limited, tie-in menus (in addition to their regular sit-down fare) end up bringing in more money than they would have otherwise, and also see a general increase in new business. Such restaurants should be allowed to set up a table or booth outside their restaurant to facilitate this. It's a win-win for everyone involved.

1        Business owners of food trucks gave invested dollars in the understanding of certian codes. Code changes cause extreme challenges some can not endure.

1        Business drives business. And a business environment rich in culture and diverse in options is good for everyone - the business owners and community members. Food trucks only add to our notably amazing community and the opportunities for growth.

1        Competition is good for consumers and makes us all better.

1        Consider giving food truck rally's liquor licenses. Food truck rallys would be better with beer.

1        Didn't we already do this survey?

1        Do not stop them from serving downtown. They add to the unique culture of Fort Collins.

1        Do not take away food trucks from down town. They are part of the character that influenced us in purchasing a home in Old Town. Some of the semi-permanent trucks have become favored establishments. If they leave old town we will follow them. Just as the creperie left downtown, we still go to the creperie. I do not think they cause an eye-sore to downtown and should not be required to be stowed away. Our out of town guests do backflips to see food trucks out and about! Regulate the health codes that keep our food truck safe for the public, but dont force them to hide in back allies or so many feet from a brick and mortar restaurant. (I wish they would allowed closer to campus, but that another story and licensing deal.)

1        Don't make it impossible for the food trucks to operate! This town needs this and the people love them.

1        Driving our local food trucks out of the downtown area would be a serious tradgedy. They provide some of the best, freshest, and locally inspired food there is in this town. They make this city shine with their personable, creative, and relatable approach. The hardwork it takes to run their businesses and deal with the city consistently attempting to restrict them exemplifies the core values of Fort Collins and the strength I want visitors to see! Stop trying to make this city about corporations. It would be nothing without all of the local, hardworking, creative startups there are and is quickly diminishing to be like every wanna be special city across the US.

## Count Response

- | Count | Response  |
|-------|---|
| 1     | Due to how scarce parking is getting in this city and traffic congestion I believe a complete ban of food trucks is more appropriate.   |
| 1     | Dumb. Have you ever been to Portland? Asheville? The food trucks are amazing. As long as they can meet health requirements who cares how they do it? And if they're operating on private property there should be no restrictions - they're on private property.  |
| 1     | Embrace the food trucks! It adds to the appeal of downtown and Fort Collins.  |
| 1     | Embrace the food trucks. Austin, Miami and Portland out us to shame. Encourage this business! Focus on getting the homeless issues and cigarette smokers to not be the blight they are.   |
| 1     | Enough with the surveys already. Make allowances for beer & wine to be served in certain designated biergarten-like areas during special events and in city parks.  |
| 1     | Even though I own a brick and mortar restaurant, I do not support more restrictions on mobile vendors. I think they are unfairly targeted as "having it easy" because they can move if customers move. But they, just like all small business owners, have enough hurdles to jump through in Fort Collins already.  |
| 1     | Expanding the mobility requirements on food trucks would put unduly harsh restrictions on their abilities to operate within Fort Collins. There are relatively few places the trucks can operate under the current regulations. As for the regulation to require trucks to be a minimum distance from brick-and-mortar restaurants, again, this would force the trucks out of the downtown area almost entirely due to the number restaurants in town. A limitation on how long the truck can remain in a private lot does not seem to make sense. The lot is private, and provided the lot owner and truck operator have come to an agreement, why should the truck be forced to move? Even for the most prominent of the trucks which does not move often (Waffle Lab), having the trailer semi-permanently parked in its location has no discernible negative effects on the surrounding area. |
| 1     | Food trucks should be allowed to operate but not in close proximity to other food businesses. It isn't fair to these businesses and if so, they should get permission or a permit.  |
| 1     | Food Trucks staying mobile in our community and free to conduct business in Old Town is great for our city! People love to come to Old Town and eat at street vendors and food trucks! It is part of our magical and entrepreneurial spirit! It is one of the reasons so many people come to Fort Collins not only to visit, but to live!! We are a community of creative, progressive, and visionary people. That is why we are in the top 10 best places to live. Keep Fort Collins Free... for all :)  |
| 1     | Food truck vendors are staples of this small community. To bring about unjustified sanctions only prohibits the growth of Fort Collins and its food scene.  |
| 1     | Food truck vendors offer some of the best food in Fort Collins. Adding new restrictions just because some don't fit a preconceived notion of "food truck" as 100% mobile and 100% impermanent makes no sense and serves only to stifle small business in a city where it's already difficult to make a good living.   |
| 1     | Food trucks add so much culture to our city! I loved when they were allowed to be on campus. Food trucks should face no new restrictions. There's nothing better than grabbing some food truck dinner and a drink from Equinox.   |

**Count    Response**

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- 1      Food trucks add a culture to Fort Collins that isn't found in many other places, it is something special that shouldn't be pushed to non-existence because of restaurant owners disdain and fear of competition. Local food trucks have some of the best tasting food I have had the pleasure of trying. They also support local agriculture projects around town that are community focused and promote a healthy lifestyle that most residents of Fort Collins pride themselves on. As a citizen of Fort Collins I'd hate to see such local entrepreneurship and culture be pushed under the rug; Fort Collins should support the passion of its citizens to create such a unique entity, not try to hinder it.
- 1      Food trucks add a culture to Fort Collins that isn't found in many other places, it is something special that shouldn't be pushed to non-existence because of restaurant owners disdain and fear of competition. Local food trucks have some of the best tasting food I have had the pleasure of trying. They also support local agricultural projects around town that are based around community and helping upkeep the healthy lifestyle that most residents of Fort Collins pride themselves on. As a citizen of Fort Collins I'd hate to see such local entrepreneurship and culture be pushed under the rug; Fort Collins should support the passion of its citizens to create such a unique entity, not try to hinder it.
- 1      Food trucks add so much to a community. With insane property prices, food trucks allow people to do great work without brick and mortar.
- 1      Food trucks add to what makes Ft Collins a vibrant city. Food trucks employ many residents and add significant tax revenue to the city. Making operations more difficult for food trucks would hurt our city.
- 1      Food trucks add vitality to the city and generally offer more interesting cuisine. I don't understand the city's desire to crush these small businesses. I look forward to dining at several food trucks on a weekly basis now that the weather is improving.
- 1      Food trucks are a celebrated part of Fort Collins culture! While we must address the concerns of brick-and-mortar restaurants, we must also ensure that food trucks continue to thrive.
- 1      Food trucks are a great addition to the Fort Collins food landscape. Please don't make it harder for citizens to access their services, or for the operators to offer their fare.
- 1      Food trucks are a great addition, especially for late night options. I strongly oppose any restrictions that would banish food trucks from the hubs of activities in Fort Collins.
- 1      Food trucks are a great way to take an otherwise unused piece of land and make it useful. This is especially true of the large expanses of otherwise unused parking lots we have in the city. There's also a great synergy between some of our breweries that only serve beer and truck vendors that can provide food to people that would like to eat while they drink. (Which is better for everyone since you don't get drunk as quickly when you're eating, so these folks are less problematic as they drive home afterwards.)
- 1      Food trucks are a nice alternative to sit down restaurants and, in any form, are preferable to drive through fast food chains.
- 1      Food trucks are a symbol of a city's creativity, urbanity and start-up culture. Over-regulating this trend is indicative of cities more interested in gentrification than organic growth. While I understand a certain amount of organization and oversight is necessary, it is a mistake to stymie adventurous, forward-thinking food operators, especially when the price of real estate is reaching exorbitant levels, forcing safe choices by brick-and-mortar establishments.
- 1      Food trucks are a wonderful addition to our city. They should be regulated as little as possible to ensure that they can thrive.

**Count    Response**

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- 1      Food trucks are an important and vital part of our community. It allows people to be creative with food and have a small business without the insane startup costs a regular restaurant has. This community should support them in our downtown
- 1      Food trucks are awesome and convenient.
- 1      Food trucks are awesome, city should try to help them be around old town and CSI more. Everybody wins, restaurants have nothing to fear if the do their job right (like food trucks are....)
- 1      Food trucks are awesome. Why all these goofy rules? If a brick and mortar store can't compete, it means they aren't a very good restaurant.
- 1      Food trucks are fun part of a thriving city but if trucks are semi-permanently parked in a fixed locations they are just less regulated restaurants.
- 1      Food trucks are great, but brick and mortar business should be respected. Hard balance, but if any place can do it right, Fort Collins can!
- 1      Food trucks are popular across the country, and successful alternatives to B&M when available locations and rents make it difficult or impossible for them to exist otherwise. Fort Collins has the opportunity to embrace this trend openly, allowing the creation of jobs and tax revenue, as long as they don't overly regulate these unique businesses. Many food trucks nationally are not readily mobile, and patrons look for them to be in a specific location. Non mobility is a good thing because it allows the truck owner to invest in site enhancements that reflect on their unique business. Requirements of mobility do more harm to this concept than good, and should be thoughtfully considered before any such requirement is created. Lets allow fort Collins to grow its quality of life, its uniqueness, and its diversity and embrace this opportunity to change for the better - not regulate a good thing to its death.
- 1      Food trucks are some of the best places to eat in Fort Collins. Perhaps the restaurants need to learn a few things from them instead of having the city bully them with needless regulations. What a waste of time and money.
- 1      Food trucks are such a great option when you're out and about and don't feel like going to a sit-down restaurant. Competition is good. Let demand decide which businesses succeed.
- 1      Food trucks are what makes Fort Collins great, it's a great fun option and supports local business, there should be no restrictions.
- 1      Food trucks aren't a particularly new concept...why wouldn't we look to other cities where they have been successful and operated well with other businesses for guidance on what works and what doesn't.
- 1      Food trucks can only help business in Fort Collins! Restrictions only make it more difficult to make it as a local food truck! Fort Collins can only benefit from more choices and more variety!
- 1      Food trucks do not replace restaurants, but definitely add to the vibrancy of the area. They should be encouraged. I am a former restaurant owner (in a different city) so I understand that perspective.
- 1      Food trucks give us variety and options downtown.
- 1      Food trucks have been a fun and fabulous addition to Fort Collins. Their events and presence draw many people and bring about a fun atmosphere. Towns like Telluride and Breckenridge even have permanent food trucks on their main streets. The lines are always long. People love food trucks!

**Count    Response**

- 1      Food trucks make the city feel more exciting and unique, would hate to see them limited in town! I miss them being on Colorado State campus, too!
- 1      Food trucks should be allowed in Fort Collins, especially in Old Town. They add to the city, not take away from it.
- 1      Food trucks should most definitely be allowed all over Fort Collins. These are great businesses that provide to our community, and the food is better than a lot of the brick and mortar restaurants that we have to choose from.
- 1      Food vendors/trucks are extremely popular in city's across the country and mostly operate when brick and mortar businesses are closed. It shouldn't be th that's to take a look at another city and see how they are doing it right.
- 1      For what purpose would creating limitations on everyone's free will and choice be a contribution to anyone? What is the necessity of creating a problem where there is none? Food trucks are a contribution to all the breweries that do not have kitchens. It is nice to have that option. If I am not interested in the food the truck provides, I will go to a brick and mortar restaurant. In my opinion, creating rules and restrictions when none are required is just a waste of resources.
- 1      Fort Collins is a collaborative and supportive community, one where neighboring businesses and industries drive traffic and support to one another. Adding restrictions to food trucks seems antithetical to the spirit of this community and would put an unnecessary burden on both food truck owners and customers.
- 1      Fort Collins loves our food trucks, especially downtown! Please don't take them away.
- 1      Fort collins is already lacking in mobile food vendors compared to many major cities. When visiting a new city, for business or recreation purposes, I always look for mobile food vendors before traditional restaurants. I have spoken with many others who feel the same. Unnecessary restrictions meant to favor traditional business structures ignoring changes in culture, value and demographics and are anti-competitive
- 1      Free Market!
- 1      Ft Collins should remain as open and friendly as possible to these mobile businesses, which add tremendous value to our city's culture, reputation and appeal.
- 1      Get real people .... Let the market place determine the usefulness of the business, I think this is called capitalism.
- 1      Give the little guy a break. Stop subsidizing corporations and large developers.
- 1      Greedy restaurant owners need not be threatened by small business food trucks. I'm tired of learning new complaints. Food trucks bring diversity in food options, definite options that are obviously not always readily available. We should embrace different food options in our thriving city and appreciate when they are available. Food trucks are not open for long periods of time. Tired of hearing major restaurant owners complain again and again. It's getting old. If they think they are losing business because of food truck presence nearby, they should probably re-evaluate their menus and grab a tissue simultaneously.
- 1      How many of these questionnaires do there need to be? Did this last yr and the results were overwhelmingly in favor of less restrictions, the people have spoken - how often must we. Let's stop with restrictions and focus on bigger issues the city has.

**Count    Response**

- 1        I LOVE our local food trucks. As a vegan, I appreciate that several of them provide vegan food options that local restaurants do not offer. In other words, they fill an important niche! To me, as an Old Town resident, I find them to be a really important part of the food scene here. Please don't make it hard for them to succeed!
- 1        I absolutely love the food trucks in Fort Collins and think it gives us our quirky, wholesome edge. I think the regulations should be liberal to keep the citizens happy.
- 1        I believe food trucks are a strong and thriving business, the county should adapt to include new business, but comply with existing brick and mortar establishments.
- 1        I believe it is working fine. Also the city should not regulate more than what it already does on private property
- 1        I believe since Fort Collins is known for diverse food options, we should not stifle new businesses whenever possible. Often food trucks offer something brick and mortar restaurants cannot. Trucks give small chefs the opportunity to showcase their skills when the cost of a brick and mortar shop may be prohibitive. This often results in many trucks having some special and unique food options that otherwise may not exist in the area. I think if brick and mortar restaurants feel threatened by food trucks, they should focus on raising the quality of their own businesses as you would with a new neighboring brick and mortar. Fort Collins should do what it can to help cultivate the awesome small local business atmosphere food trucks help create.
- 1        I believe that food trucks significantly add to the culture and experience of Fort Collins. If you want to stay so vanilla, I believe you are shooting yourselves in the foot. Be open to change and new ideas
- 1        I believe why try to change something that has been working well. Food trucks and restaurants are totally different and restaurants have many advantages that food trucks don't.
- 1        I believe you already gathered info from the local food trucks. They work hard and don't make a lot of money vending. There still needs to be consistent guidelines. It would be helpful if there was a FOOD TRUCK PARK for all trucks/carts to rotate in/out of. That has a beer/wine license. Food truck owners also have other jobs. They are not all making a living out of this. It is hard work and they pay a lot of money for their kitchen. Let's help them out with having a place to go. Let's collaborate together. I do not like how the food truck owners have to fight for time to get to a brewery or be on the popular corner in old town. I think the city and county health dept have to come together and take an outside look at other cities that are successful with food truck parks. I know Ft Collins is not as big as Ft Worth TX or Austin TX, but... you can review what is working and try to enforce it in our town. Our town is now a city, let's be honest and start to plan for the growing numbers so
- 1        I can't see how more restrictions benefit the people of Fort Collins. Dining in a restaurant and grabbing food at a food cart are very different experiences, and those who want to eat in a restaurant are unlikely to be deterred by the presence of a food cart. Those who can't afford a brick and mortar store should most definitely be allowed to make a living! Why would you want to make it harder? Life is hard enough.
- 1        I didn't realize there was a "problem". Is someone complaining? Who? How many? Maybe the complainers are the problem? Maybe the city feeling it needs to control and micromanage everyone and everything is the problem. I believe it is one or both of the last two.
- 1        I do not however I used to live in Austin and I believe you should take a look at their food truck scene for ideas! It is thriving and has a lot of community support! They even have lots specifically for food trucks to stay and have a semi permanent restaurant!
- 1        I do not own a food truck, restaurant or any other business. I am a citizen of Ft Collins. I ask that you stop wasting our time and taxes with these surveys. Ft Collins has many other problems Council should deal with. Allow free enterprise to work - people will eat where they want to eat and the best businesses will survive.



**Count    Response**

- 1        I do not see a reason to add more restrictions on people who are just trying to make a living by having their own business. If they meet health code regulations and pay taxes and are not creating an excessive public disturbance then let them do what they are doing. If people don't like what the food truck/cart(s) are doing then people won't give them their money. If people do like what the food trucks are doing then there is a need/desire for it so why make their lives harder?
- 1        I do not support additional regulations on food truck vendors and believe that any additional regulations passed will slow the growth of these food vendor businesses.
- 1        I do not understand why the City is taking on the role of 'Big Brother' and thwarting the interest and demand from the public to benefit the B&M restaurants. They cater to different groups and populations. Why the draconian approach to business? Stay out of it.
- 1        I do not understand why this topic keeps coming up in our fair city. The food trucks provide a wonderful service and a much-needed vibrancy in our community. I don't even patronize them very often personally, I more often go to a brick-and-mortar restaurant when I go out for the amenities they provide - in my view, if the restaurants are behind this push to restrict food trucks it is because they have unfounded insecurity issues about themselves, not because there is in actuality any unfair competition happening. I am in favor of growing business opportunities in our community, including the services provided by the food trucks. So long as they follow health and safety regulations, there should be no undue burdens placed upon them for being innovative and entrepreneurial. They add to the life and culture of this city, which draws in more people and increases the happiness of the people in the area, which increases the foot traffic and positive vibe that we all have about the rest of the
- 1        I don't believe in legislating people out of a chance to make a living. Income = taxes, taxes = services. Having been a downtown restaurant manager, as well as a food vendor, I see both sides. As long as food trucks are adding to a positive experience, help them bring more people (and tax dollars) to our city. I do think our public restrooms are incapable of handling the additional demands of food trucks, and restaurant owners are bearing the brunt of the need. This is where business owners need to come together to solve the issue, not more legislation. I think food trucks are needed to provide an all-around positive experience for our citizens and visitors.
- 1        I don't support greater regulations on outdoor food truck vendors as I believe they are a part of our community and provide a service that we appreciate. A food truck park is a great option that other cities have used to reduce conflict with restaurants, but food truck vendors should be given the option to use a food truck park, not forced.
- 1        I don't support the new regulations. Food trucks are part of what make Fort Collins great and they should be allowed in Old Town and throughout the city.
- 1        I don't think we should over regulate and protect brick and mortar restaurants. They are two different types of dining experiences
- 1        I don't understand the need for additional restrictions when there are no private citizen complaints and business owners agree to let a food truck operator set up shop in their space.
- 1        I don't understand why my tax dollars are going toward a completely illegitimate issue. There are much more important things in this city that need attention.
- 1        I don't understand why new regulations keep being proposed. I don't see a problem with the present food truck operations, and this doesn't seem to promote new business opportunities for anyone. Leave them alone! They've already jumped through all the hoops to get licensed and inspected, and that's all the aggravation they should be subjected to!

Count	Response
1	I enjoy food trucks and believe these regulations would limit them in FTC and esp downtown, which would negatively impact downtown.
1	I enjoy some of the unique selections they offer.
1	I feel that food trucks add to the vibrant, food-centric culture in Fort Collins. I would be concerned about any regulations that restrict their operations.
1	I have lived across the US and traveled around the world. Fort Collins continues to amaze me in its progressively increasing cost of living by discouraging low cost, high quality food and services. Regular health inspections and licensing are necessary. Then get out of the vendors' way. If they have good food and service, they will thrive. If they don't, they will disappear. Stop making Fort Collins only for those that can afford or want exclusionary experiences and prices. Street food is a staple in the best cities in the world; Prague, Budapest, Istanbul, Cairo, Paris... - An Old Town historic home owner for over 10 years.
1	I like knowing I can consistently find some of my favorite trucks in their same location without having to stop and try to find where they are online.
1	I like them as an option and an opportunity and believe that the only regulations when they are on private property that need to be enforced are health regulations. If they want to park on public streets, they should be made to move according to the parking regulations for that street or after 12 hours if there is no parking regulation. They should not be able to operate in front of private homes on public streets, but they should be able to park there, especially if they live there.
1	I love FoCo food trucks. I am excited to see how the industry grows in our area.
1	I love food truck vendors and feel like they add a lot to our city. I don't want to make it so hard for them to stay in business that they give up and don't exist.
1	I love having the options of food trucks, especially in Old Town on weekends. Their food is great, but I also go into local businesses depending on what I want to eat. I think there's a way to balance the best of both worlds!
1	I love the food trucks, let them operate!
1	I love the food trucks. They offer cheap alternatives and variety. Please do not over regulate.
1	I love them! They really add to the fun character of FoCo.
1	I realize it may hurt businesses, but you have to be fair in letting food trucks compete with restaurants as long as they're sanitary and whatnot. I don't care for food trucks personally, but a lot of people really like what they have to offer and government can't play favorites to certain types of restaurants if everyone's meeting their cleanliness standards. It is not fair to businesses or citizens to manipulate local regulations to tilt the market to one type of eatery over another. Let them be.
1	I really like what the foods in our town. We have a lot of friends that come into town to ride bikes and enjoy food trucks. Taking this away would take away something that I really enjoy about living in Fort Collins but also something that attracts others to our community as well. We have a beautiful old town and people enjoy walking around. It's nice to be able to grab a quick bite without having to wait in line at a sitdown place. There are many times where we have kept shopping in old town because we could split a waffle from the Waffle Lab and keep shopping.

**Count    Response**

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- 1        I think as long as food trucks follow health codes and pass inspections, prepare and store food in their commissary kitchens there should be no restrictions about where and when they park. They are small businesses that bring a lot of life to our city!
- 1        I think food trucks are great and add value and character to our city. I do not support restrictions that make it super difficult for them to operate.
- 1        I think it should be easier, not harder, for food trucks to set up shop in Fort Collins especially in the downtown area. As long as the vendors meet the food inspection requirements and are on public property or private property with permission they should be able to operate freely in our city.
- 1        I think it would be a huge mistake to regulate the outdoor food trucks! They are what make Fort Collins unique.
- 1        I think it's ridiculous to make vendors pay for a license at each place they park. So sad Fort Collins has really starting to drive out food truck businesses with all the fees & restrictions. Why doesn't the city set up something similar to what San Francisco or Portland has for food trucks? You want to develop all the open space in this town with more college housing and new homes, approving eyesores like the CSU stadium but you place all the regulations and restrictions on small businesses like food trucks. Sorry small businesses can't give you more \$\$ in your pockets or kickbacks like builders and large businesses but the city needs to get their priorities straight!!! You are destroying the feel of this town! We are not Boulder!
- 1        I think permanent lots should be established, like the food pods in Portland and other cities, where food trucks can group together and provide a stable business. That way, favorite food trucks will be easier to find.
- 1        I think that the local businesses are just jealous about the mobile food stand, there are
- 1        I think that there should be a proposed property that all food trucks can park at for weekends and events so that consumers can go there to visit all food trucks.
- 1        I think the main rule should be how long a truck should stay in one area. And the cleanliness of each truck is very important to me. I also don't want to see a truck on every corner in Old Town. But I do think they should be allowed there, but limited.
- 1        I think this will hurt small businesses that have made our city unique with different options that our brick and mortar restaurants do not provide. If a restaurant in old town can't compete with food trucks, maybe they shouldn't be in business at all. It seems to me like this is a case of bullying by downtown business owners and does not reflect the wants of the residents of Fort Collins.
- 1        I thought it was a free country full of freedom and it isn't illegal for vendors to work or serve the community
- 1        I thought this survey was poorly constructed. As a "Interested citizen," more background information should have been provided (e.g., provide a definition for a commissary kitchen so I didn't have to Google it or an explanation of the current Outdoor Vendor Licensing Requirements). I thought that several of the questions lack meaningful response fields (e.g., question 7 doesn't provide feedback that lines up with the "no separation" option in question 6). Overall, it seems like the City Staff is expecting specific outcomes to public input. Besides the survey construction, I believe that any amendments to the City's 2012 should solely be on food safety. I do not see a separation requirement improving food safety and public health. My personal experience is that food trucks target a different clientele than brick and mortar establishments. I do not see food trucks being real competition to existing businesses. The separation issue is akin to saying that two restaurants cannot open in adjacent

**Count    Response**

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- 1        I understand that these "brick & mortar" restaurants want our money, but that's for the customer to decide. I chose food trucks because it's way less expensive than any downtown "brick & mortar" restaurant. Maybe the restaurants should lower their prices.
- 1        I would like them to be able to apply for liquor licenses. I would like the city to modify open container laws so that items can be consumed within a designated area around food trucks- including within certain parks.
- 1        I would like to see beer/wine licenses extended to food trucks operating in designated areas, like City Park. The party vibe that exists at food truck rallies is better with a few beverages.
- 1        I would like to see more food trucks in Fort Collins, and that our city should support this. Food trucks should be allowed near other restaurants but not too near to compete with other businesses. I think that the city should support an area in Fort Collins which is similar to a Food Truck alley or destination, where a variety of Food Trucks congregate and customers can go to this specific location and have a choice of different food options. I have been to similar operations in other cities and it is a big success for the Food Trucks and customers. The Food Trucks might pay a small fee to setup at the same spot everyday, but the customers know where to find them. Customers want consistency as to where to find their favorite Food Truck.
- 1        I'd like to know more about what other cities are doing in terms of food-truck regulation. Who has been doing it the longest? What have they learned? What have they settled upon as best practices?
- 1        I'm getting really tired of continually having to fill out these surveys. I'm unsure who thinks we need to re-evaluate this every spring, but it's getting old. It shows (a) a lack of understanding of industry and/or (b) a deep insecurity in their own offerings. Either way, it's not the city's job to fix either of those issues.
- 1        In my view food trucks are competing fairly with existing restaurants. If restaurant owners feel threatened, they should make their business more attractive instead of trying to ban food trucks.
- 1        I'm pro-competition in the food space. I work in oldtown, and can see the waffle lab from my office. I assume that they are parked on private property. As long as the agreement with the landlord is in order, and they keep a clean product, I don't care how long they stay there.
- 1        If a distance from a brick and mortar is legally established, are festivals and other downtown activities exempt from those rules? It seems that many old town businesses are severely hurt when they have food trucks parked outside for 12 hours a day for an many weekends over the year. Why is that not considered? They're members of this city too.
- 1        If a food truck is on PRIVATE property, and given permission to stay there by the owners of the private property, they should be able to without weird restrictions! There are plenty of places to eat in this town, and this is a move to help larger restaurants and franchises, when we should be focusing on our local establishments!
- 1        If any restrictions are passed the city and community should have an adequate alternative actively in place. Such as a food truck vendors area, downtown that is already well traveled and large enough for the vendors. Open parks and trails.
- 1        If brick and mortar restaurants have issues with the competition from food trucks they should probably start their own food truck 😊
- 1        If businesses are having a hard time competing with a good truck they should up their performance not bully them to a different location.

**Count    Response**

1        If businesses are worried about food trucks taking their business then it's likely due to better food and better value. It's not likely due to location. People will travel to other parts of town to get their favorite food trucks

1        If mobile food trucks are allowed, they should be MOBILE. That means they have to move every day. If somebody wants to open a business in one location, they need to meet the requirements of creating a permanent structure for that business. Brick and mortar businesses do not deserve any special treatment. If mobile businesses are allowed, they are allowed. It is not the city's job to reduce competition for brick and mortar businesses. Limiting the amount of time a mobile vendor can stay in one place should be enough to appease the brick and mortar complainers.

1        If the owners of privately-owned lots and adjacent businesses are amenable to having having food trucks operate on their property, and the food trucks are meeting food safety standards, there should be no other restrictions imposed by the City or County. How long the food truck stays on the property, when they operate, how long they need to re-stock, and other issues should be handled on a case by case basis between the food truck vendor and the property owner.

1        If you are going to legislate separation requirements for food trucks, there should be a waiver restaurants can execute to nullify those requirements if they should choose.

1        If you increase restrictions on food truck vendors in the Downtown area, I will take my business elsewhere. I will no longer shop at \*any\* stores in the Downtown area.

1        In such an artsy town, food trucks add diversity and convenience

1        Increase in regulation will only stifle revenue for the city

1        It is clear this is a very politically-motivated process with no basis in need. The only reason this is even being considered, yet again, despite overwhelming public sentiment that it is completely unnecessary and a huge waste of government time and tax payer money, is there are clearly biased restaurant owners with loud voices and insider contacts. Food trucks are licensed and evaluated by the Larimer County Health Department in as strict if not stricter standards than brick and mortar restaurants, and as such, pose no greater risk nor merit greater evaluation than a traditional brick and mortar restaurant. Just like brick and mortar restaurants, it is the public interest and demand that should determine the merits and success of a food truck. The fact that the public actually appreciates the addition of food trucks to the Old Town landscape, and desire less regulations to allow food trucks to operate more freely, should be all the evidence needed. Taking that further, imposing

1        It is remarkably expensive to establish a brick and mortar establishment in Fort Collins. These outdoor vendors work on a small scale and are typically targeting a unique clientele. I would think natural supply and demand would allow the city and businesses to know if things are working. It is a competitive business in the restaurants, and I believe that outdoor vendors will find the same thing. The citizens will vote by where they spend their money...

1        It seems as the newly proposed regulations will \*limit\* food truck operation in Fort Collins. This is disappointing to me, given that I believe food trucks provide a unique dining experience and are a great part of our culture here in Fort Collins.

1        It seems that other cities - Denver and Colorado Springs for example - have managed to work with vendors to establish strong and community focused effective business relationships. If they can - so can we.

1        It's called a truck so it should wander.

1        It's not a problem. More choices makes for a better standard of living, end of story.

**Count    Response**

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- 1        Just let them keep doing what they've been doing. We don't need more laws. There are some food trucks that have been in the same spot for as long as I can remember, before this whole food truck fad, and it would be unfair to those established businesses. There are MUCH more important issues in Fort Collins that we should be spending our time and resources to fix. Thanks for having a survey!
- 1        Just that in Portland and Austin there are lots with multiple food trucks that are always there like a food court. I like that model.
- 1        KEEP THE FOOD TRUCKS!
- 1        Keep food trucks in old town. A lot of people go into old town just for the food trucks which can in turn bring business to other local store fronts. Don't take them away. They are also open later for when people are at the bars. Support local foodies!!!
- 1        Keep it easy for food trucks to operate. It's a fun addition to the existing restaurants. And, they are not a direct competition as they don't offer any inside seating
- 1        Keep it open and transparent. Get everyone's input. Don't be too focused on greasing the squeaky wheels. Maybe some council members, or others involved need to reflect on whether they should recuse themselves if they have a conflict of interest in the issue.
- 1        Keep the breweries in mind. Allowing a food vendor helps with making sure people are eating while enjoying adult beverages.
- 1        Leave em alone!
- 1        Leave the issue alone and let the free market determine success.
- 1        Leave them alone and let them work! Would love to see vendors near our parks.
- 1        Leave them alone.
- 1        Leave them alone. They're just doing their job.
- 1        Let customers choose where to spend their money, what businesses to support. Don't put more regulations on these food truck vendors!! They're part of what makes Fort Collins great.
- 1        Let food trucks operate as food trucks.
- 1        Let people make a living doing their thing, just because some grumpy people have complained about it doesn't mean you should change everything for those few people.
- 1        Let the Food Trucks do their thing! It's a great thing for consumers, the city, and local business owners.
- 1        Let the food truck movement happen! I do not agree that a truck and remain parked in one location for an undisclosed amount of time. It should be fair to all other food truck vendors.
- 1        Let the vendors sell food. If other restaurants are worried, make better food and/or offer better service. Let the consumer have a choice. Fort Collins is all about local business. That shouldn't be just for select some, but an opportunity for everyone who wants to work hard.

Count	Response
1	Let them be, they are a different entity than brick and mortar. Food trucks and the like brings culture and ease of use. Please enforce no new ordinances.
1	Let them be, they only help the local economy, don't mess it up.
1	Let's be a business friendly community, and let our free market dictate a business' success. There is no need for new regulations, period. There are more important things to be spending our time and tax money on than this.
1	Let's be more like the progressive cities of this country like Portland and Austin, who embrace food trucks, rather than single them out. The people love it, and it is extra revenue for our economy.
1	Love food trucks and they are a major food source for north Fort Collins employees due to limited food options. Support their growth and encourage more to come please!
1	Love food trucks! Wish they were more accessible.
1	Love the Ft Collins food trucks! Great addition to FTC food scene. I'm all for free range food trucks.
1	Love the food trucks! They only add to the ambience in Fort Collins. Many other cities have vibrant food truck communities such as Chicago and Atlanta. Maybe find a way to add a special food truck location in Old Town, such as the 'new' square area and let food trucks rotate locating there, same with around campus locations. They only add to our wonderful city, and it's a very modern concept. Support our local food trucks, not just at festivals but all the time!
1	Make it easier for food trucks to serve our community, not harder. Love the food truck industry in Fort Collins.
1	Make it easy for food truck businesses to thrive, and for citizens to have access to food at various venues
1	Making food vendors be separated by a great distance is the same idea as making sure that restaurants are a certain distance apart. It seems silly... there is room for everyone to compete. As long as truck vendors aren't blocking access or creating some other nuisance for the restaurants, it doesn't seem like it should be much of an issue. Lots of businesses host food trucks on-site -- I don't know much about it, but it's always my assumption that those bricks-and-mortar business owners have some sort of agreement with the food trucks, allowing them to be there. So it's not for others to say that they can't, when a business/property owner has allowed it. That doesn't amount to making restrictions on food trucks - it amounts to making restrictions about what a property owner can and cannot do with their property. Again, if it's not a nuisance of some kind, it shouldn't be a problem.
1	My biggest concern with food trucks is garbage and overnight parking. They should provide proper trash cans, and park of the street when closed.
1	My family loves the food truck vendors. We want to be fair to all businesses, but new restrictions will only hurt the diversity of what is offered in Fort Collins. Please, no new restrictions!
1	My main concern is treating the food trucks fairly. I feel like most of these questions and proposed regulations are intended to favor the brick and mortar restaurants. While I sympathize with the restaurants concerns, they chose to operate a business in a very competitive market. They need to deal with the competition accordingly instead of pushing for unequal laws and regulations on their competitors.
1	NO NEW RESTRICTIONS. YOU ARE THE WORST FOR EVEN ASKING
1	No comments.

Count	Response
1	No new comments until specific problems at specific locations are documented for special reviews.
1	No new regulations are necessary
1	No new regulations are needed. Increased regulation will result in our overpriced food trucks becoming even more overpriced. I'm not sure why this is an issue. If brick and mortar restaurants don't like the competition, they can out-compete the food trucks instead of legislating it away.
1	No new regulations should be imposed that restrict the operating capacity or growth potential of the outdoor vendor market.
1	No new regulations.
1	No worries food trucks are good. Go check out Austin or LA
1	No, I really enjoy running into the food trucks at the breweries and around town. The food truck rallies are also a great community event, it seems there are plenty of regulations in place as well as a wonderful variety of offerings!
1	No.
1	Nope
1	Not sure why this is an issue, Fort Collins food trucks have brought great culinary diversity to town and I prefer when they have a permanent location so I know where to find them on any given day should I choose to patronize them.
1	Old town should be closed to car traffic on weekends allowing food trucks to occupy road space during that time and improving the community feel and accessibility to pedestrians and bicycles.
1	One of the reasons I keep coming back to Fort Collins after moving to Broomfield is the vibrant Food Truck scene! Quite frankly, if the food trucks were diminished, so would be my desire to make the trip.
1	Outdoor food vendors work long hours and under stressful situations and regulations just as brick & mortar folks do. Let's support each other!
1	Please allow trucks to be on private sites for short-term events without undue fees or restrictions. If we want them on our private site, we should be allowed to do that and bear the consequences of our decision.
1	Please do all you can to support the efforts of these food entrepreneurs. The current restrictions and talk of even more restrictions don't match the culture of Fort Collins. These food truck folks do a lot for our local food system and economy, additionally they provide food to keep visitors to breweries nourished and more sober than they would be without food. It would be most desirable to have a food truck park in the downtown/Old Town area.
1	Please don't make it hard for these vendors, so long as they offer safe and delicious food. These vendors offer a variety of new kinds of food, ie. ethnic foods not currently offered in Fort Collins.
1	Please don't make it harder for food trucks to operate in Fort Collins. They are a great addition to our city and boosts our claim as a foodie town!
1	Please don't over regulate beyond safety.



Count	Response
1	Please don't restrict the food truck business.
1	Please don't take away the food trucks! They are a great source of food for people when all of the restaurants have closed. They all are so good and the employees are always so nice. It truly gives Old Town a great feel.
1	Please just leave the regulations unchanged. We have only had food trucks for a few years. The free market will take care of the number and the places food trucks operate. Some compition for brick and mortar resturantents is good. The good restaurants will survive and the ones that are not will go away. Let the free market take care of the issue.
1	Please stop restricting our wonderful food trucks. It's great to see them in Old Town and it's another reason for people to visit. It adds diversity and charm to our city.
1	Please stop with all these food truck surveys. The people have spoken, we want food trucks. I thought Fort Collins was a progressive city. This is ridiculous and please explain why you keep doing this.
1	Private property should not be regulated by the city. Business owners should be responsible for making sound business decisions. If they don't they will not be successful.
1	Seems as though these new proposed restrictions are going to have an adverse affect on small businesses, employment and community.
1	Separation will not solve the problem but hurt food trucks ability to find locations to vend.
1	Some of these questions are fairly technical and will be confusing to your average citizen (primary vs secondary use, setbacks, etc). And I'm confident that while many restaurant owners appreciate this direction, the vast majority of consumers will not. Careful not to over regulate a non-problem.
1	Stop getting in the way and let businesses work
1	Stop hating on food trucks!
1	Stop putting additional regulations and fees on local business. Stop giving huge tax breaks to corporations like Wal-Mart and start supporting local businesses
1	Stop trying to over-think and over-regulate every damn thing!!!!
1	Stop trying to regulate a system that should be governed by citizen demand! I'm a downtown business owner and I support food trucks so long as health codes are being met. Restaurant owners need to deal with their egos and quit whining. This is America!
1	Support local business. Just because its not beer or pot, doesn't mean it isn't good.
1	Support your local food trucks!!
1	Surveys keep telling you jokers that people don't have a problem with the way things are...why you gotta go looking for new things to do?! fixers gotta be fixin!
1	Take a look at other food-truck heavy cities, Portland Oregon for example. Food trucks are a wonderful addition to the Fort Collins food scene. Not having the food trucks we've come to expect at places like breweries and other old town areas would be disappointing. Not to mention the hoops the city is making small business owners jump through.

**Count    Response**

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1            Thanks for keeping the conversation going! I think it's completely possible to find a happy middle ground were most parties involved aren't hindered. I believe there are a couple vendors that are exploiting the system, but overall, most of the vendors are anxious to play by the rules, add some culture to the city, and provide a means of income for themselves.

1            The City of Fort Collins is a great city, we've accomplished so much for small business over the decades and would have no qualms in continuing that very growth. The proposed regulations would end up costing these very small businesses to the point of loss, and with that would go the revenue accrued by crowds placated by the ability to still hear the music and enjoy the weather during festival season; Likely cost the city more in damages by way of drunks on weekend nights, not having access to food at bar close, metabolising alcohol alone and impairing their judgement (maybe leading to driving instead of waiting for a taxi whilst they eat); shave down the enjoyment people get from having their food being made in front of them, being able to converse with their vendors, having a personal experience whatsoever and not seeing old town as just another city with kitschy new renovations and a strong disregard for family owned/operated business.

1            The DBA is responsible for supporting commerce in the local arena, and I encourage holding all vendors to the same standards regardless of their physical location.

1            The brick/mortar market segment in Fort Collins is not very good. Mediocre food and prices too high for its quality. From a lifetime of eating in the worlds greatest food cities and small hamlets, I have a few strong observations. The key one in this instance is that competition results in better quality and lower prices. Don't try to pick market place winners and losers: let the food trucks compete as vigorously as they can. Make the bricks do better. Voters deserve that.

1            The bulk, if not all, of these proposed new regulations appear to be nothing more than an attempt to stifle competition. Rather the resort to such tactics, the brick and mortar establishment should spend their time on improving their product.

1            The citizens of Fort Collins love to eat out and I don't believe that food trucks/carts are hurting brick and mortar restaurants business.

1            The city has clearly caved in to "mobile" (but really just low-budget) restaurant operators and a public that is either apathetic or unaware of the zoning rules. These are de-facto restaurants and should be treated exactly the same way if they are to set up on a permanent or semi-permanent location. The location should be zoned to allow restaurants in the first place and these installations should be reviewed in the same process that a brick and mortar restaurant would be. They should also be subjected to the same inspections and health and food safety standards. All of them, including a restroom. This is the exact same problem that the city is now wrestling with regarding the illegal lodging that has exploded in Old Town. It's a "fad" use that has heretofore not been adequately defined in the land use code. This should have been addressed first (and not by giving the industry this unfettered access to the process, but by recognizing that a restaurant is a restaurant whether it's on

1            The city need to come forward with why and whom this regulation is behind and brought up. The city requirements are strict enough and this is an issues that city council is trying to force though without a warranted amount of interest or problem. The amount of time and city funds sent on this so far has got to be staggering. Much more concerning issues then restricting small business

1            The city needs to stop bringing this up - this is added revenue for the city as well as a trend that is enjoyed my many families

## Count Response

- 1 The city should be focusing on helping small businesses succeed no matter what type of business they are in. Food trucks in Fort Collins are already subject to a large amount of regulation with some of the most robust requirements in the state. The idea that more regulations are needed for this very challenging business model is, at the least, ignorant of how the industry works. Some citizens are now beginning to believe that these proposed changes are being pushed by a very small vocal group that has the ear of one or two members of the council. Despite the overwhelming opinion of the general population (as exhibited by the last survey that was put forth on the city site) that no new regulations should be instituted, somehow, someone thinks this is still an issue that deserves attention. If the council isn't going to bother to take into account survey results then why waste our time with asking people to fill them out? There are more pressing issues that deserve our time and attention
- 1 The city should find a way to grow with the times. People enjoy the diverse nature of food trucks. It seems as there are already enough natural restrictions making it a challenging business to run as it is.
- 1 The city should not be so concerned with Private Lot food trucks. If Odells chooses to use permitted trucks, on THEIR property, instead of having a kitchen, they should be allowed to do so, even if it's the same truck every day.
- 1 The city shouldn't regulate the competition or lack thereof between trucks and restaurants. There's full separation for the customer. Food trucks fill a need, are economically friendly, and allow us to shop and spend money in places we might not otherwise. Many of your residents are being priced out or pushed out of the restaurant scene due to gentrification and also to the plethora of alcohol-dominated establishments. Food trucks are family and middle-class friendly. Please be inclusive. We're tax payers too.
- 1 The current regulations in place already make it more difficult to establish a mobile vending business, especially for new vendors. This is due to the \$20 fee per revision to the mobile license. The paperwork involved makes it difficult to be more mobile already, and increasing the requirements will only make it more expensive, more time consuming for the City to enforce these ordinances.
- 1 The fact that this is an argument is ridiculous. Most of the food trucks I know post themselves outside of business like New Belgium and Odell's as well as on street corners of Old Town on the weekend. Putting restrictions on food trucks, especially around Old Town, hurts small businesses that have been around in Fort Collins for years and could lead to remarkable decreases in business for the owners of those trucks and carts.
- 1 The fewer restrictions, the better
- 1 The food truck regulations in Fort Collins are far too high for a city as popular and food oriented as we are. I think we could really take a note from cities like Portland, LA, and Seattle; let food trucks congregate in an area on a daily basis, serve beer, and create an outdoor dining experience.
- 1 The food truck situation is working great and no additional requirements or restrictions need to be imposed. The proposed restriction requirement discussion is also infringing on private property rights.
- 1 The food truck system is effective, fun, and convenient.
- 1 The food truck vendors are a great asset to our community. Depriving residents and visitors of Fort Collins of this is silly. Customers should have both options of going to a brick and mortar restaurant or a food truck.
- 1 The food trucks add to the downtown experience. I do not believe they take away from the brick and mortar businesses. Fort Collins is behind the times when it comes to food trucks. Let's actually be world class and step up our foodie options instead of taking steps backwards. Look at other cities like Portland, Austin, Minneapolis and etc... They make it work. Why don't we!?

**Count    Response**

1	The food trucks are the most interesting and appealing cooking happening in Fort Collins. Please stop making it so hard for new concepts to operate. I want diversity. I want the market to be able to breathe. I want more than pizza and burritos in this town!
1	The food trucks have made Fort Collins a much more interesting and fun city. Additional restrictions would be absurd and detrimental to one of the best parts about Fort Collins.
1	The food trucks should be supported'
1	The proposed new regulations are simply ridiculous and don't make much sense (except for La Luz' "point of view")
1	The way it has run for the last number of years is just fine. There is no need to change it just because other businesses are scared of losing customers. If people are going to food trucks, it is because it is a better option for them.
1	There is no need for any new regulations. Trying to create a problem where none exists. Waste of taxpayer money to serve special interests.
1	There is nothing to limit where brick and mortar restaurants go in. They can and do set up next door to each other. Mobile should not be restricted any more than they already are.
1	There isn't really any competition between brick and mortar and food trucks. The food trucks cater to a different type of eating experience. People that are roaming around Old Town and want a quick meal use the food trucks. If you want a more "formal" dining experience then you go to a sit down restaurant. We utilize both at different times of the month depending on what our evening agenda is.
1	There should be absolutely no new restrictions/requirements on food trucks. Stop making new laws to protect old business models.
1	There should be an area where food trucks congregate for dinner and lunch in foco-
1	There should be no additional regulations for food trucks in Fort Collins, and if brick and mortar restaurants are concerned about competition, regulations on operations and spacing requirements should apply to all restaurants.
1	There should be no new regulations that govern mobile vendors. We cannot restrict the free market because a brick and mortar vendor does not like having a mobile food vendor nearby. This is all about letting the consumer decide what they want. If a brick and mortar vendor is that concerned about the competition they should step up their game or get out of the way.
1	There should be no regulations, food trucks have every right to operate just as much as brick and mortar. Please don't do this to their businesses.
1	There should not be any regulations to food truck vendors to operate anywhere in the city limits they choose aside from health codes. They are legitimate businesses just as brick & mortar restaurants are. Restaurants mostly lease their property from a building owner. Food truck owners lease their trucks and equipment all the same, and many receive the same type of business loans than restaurants do. If a brick & mortar restaurant is threatened by a group of food truck vendors, then the competition continues. So be it.
1	These proposals hurt small local businesses and hurt the great food trucks we have in town.

Count	Response
1	These proposed requirements are silly, restrictive to business, and will hurt downtown Fort Collins. It's 2016, and people love food trucks - get with the program, Fort Collins.
1	These regulations are absurd
1	They are essential downtown after restaurants close. And I don't think they interfere too much with existing businesses - if people want a sit down meal, a food truck near a restaurant won't change their mind. Most food trucks offer food that can't be found in other restaurants around town. If downtown restaurants are so concerned about food trucks 'stealing' their business then maybe they should think about their hours of operation, ease of access, and ridiculous prices.
1	They have invested in a mobile business - it should be mobile.
1	They should be allowed throughout the city as long as they follow guidelines. Good food brings people together and that is what makes a great community. It also brings jobs to our area for those who enjoy the food service industry.
1	They should be treated like any other business, they are just mobile.
1	They should not be allowed within the City. If allowed they should be required to meet all city ordinances that a brick and mortar business has to meet.
1	They stink. Food trucks are part of what I love most about old town and making it so they won't be there will take away a part of the atmosphere people love.
1	They're just like another restaurant, except they care about the food noticeably more than some brick & mortar establishments. Let 'em roll, please!
1	Think it will hurt local businesses and should not be enacted
1	Think it's good for places like the breweries that don't do on site food.
1	This all seems silly. As a frequent patron of food trucks and residential neighbor to a truck on a private lot, I welcome food trucks as contributing to the diverse culture of our neighborhood community. The food truck, Foodtopia, has been a great neighbor and fabulous friendly and safe place for myself and my teen daughter to go grab a bite and get more acquainted with our neighbors who we don't always see. The food is awesome as well! It appears a bit intrusive of City Government to worry about a small food truck operating on privately owned space. I think the city should spend more time worrying about other initiatives.
1	This city is built on the success of local businesses. This proposed change in law/policy will hurt the citizens and small business owners of Fort Collins. The majority of the people that help make this city a success would be devastated to see laws destroy any type of local business. Also, food trucks have shown time and time again that they draw in more people, especially younger people with immense purchasing power (watch the Travel Channel, Food Network, or Discovery Channel). We want the citizens and local business owners of Fort Collins to thrive because that is what is best for our local economy, therefore, best for us as a community. -Katie Lungren
1	This is a NON PROBLEM that doesn't need fixing. There must be better things for you all to do for goodness sake
1	This is a very viable means for delivering food and its service to the public. Quite simply, if brick and mortar establishments can't compete they need to rethink their business model or sell a better product. - Joe public

**Count    Response**

1        This is a waste of time! Stop wasting staff resources on ordinances like this.

1        This is absurd. Stop regulating food trucks.

1        This is an obvious bid by restaurants in town to legislate away competition instead of actually improving their service and/or products. Competition in a capitalist society? God forbid.

1        This is clearly a situation where a brick and mortar restaurant feels competitive threat because of food trucks, which is ridiculous. The City of Fort Collins should be INCLUSIVE and SUPPORTIVE of all ethical, regulated, and enterprising business, including FOOD TRUCKS. This is a huge piece of our blossoming culture and what makes our city cool and hip. To regulate the food trucks and potentially push them out of downtown (or worse) is not only discriminatory, I don't see it as even something that should be legal. As long as the food trucks are operating within tax and health standards and are presenting a visually appealing store, they should be just as allowed as a brick and mortar establishment. This reeks of the City trying to protect the interest of one or a few and sneaking things under the rug. As a magazine editor, I will be sharing this survey across all social media channels immediately, as I feel that this is an issue that is being pushed out of the public view.

1        This is getting pretty old. Fort Collins is very behind on the food truck scene and with more regulations if feel the trucks may not be able to survive. Their season is really only about 4 months long.

1        This is the future of food and Fort Collins. We need to set an example to the rest of the country as far as food trucks go!

1        This is the least of our issues in Fort Collins. Food trucks offer a great business opportunity as well as an expansion of available food choices (food trucks at breweries offer food for people to eat while drinking-no brainer). Please don't make things harder than they have to be for these vendors

1        This is the second time I've taken this survey and the paper said the response was overwhelmingly in favor of no new regulations. Why bother with these surveys if the city doesn't care what we have to say?

1        This proposal inhibits entrepreneurship, and that is the opposite of what we should want.

1        Too much red tape and regulations. Many cities do this successfully and offer diverse choices and conveniences. Why does everything have to be so hard? You're taking the spirit out of it!

1        Trucks are not restaurants. Do not treat them as such. They provide a very different experience. It's a pissing contest that needs to stop!

1        Vendors should be allowed to operate as they see fit as long as they are licensed and have appropriate permissions from the property owners where they set up. The city should have no regulatory authority outside of necessary licensing for operation and health standards.

1        We keep getting surveys on this, the public has spoken yet it seems like you're going to keep asking this until you get the answer you want, not what the public wants.

1        We love accessing local food - both from restaurants and food trucks. I'd like to hear more about the proposed changes and the reasoning behind them. For convenience, it's so nice to be able to walk up to a food vendor, especially when you know where they will be regularly.

1        We love food trucks!! Let the business come

## Count Response

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- 1 We love having food trucks as a dining option and would like to see more. Please. don't make more rules to limit them.
- 1 We love our food trucks. Try not to be too hard on them- continued food safety is my only concern; otherwise we really love them on street corners and at breweries (keeping the drinking in check with FOOD!)
- 1 We love the accessibility and variety of food trucks in town, would hate to see it get harder for them to operate.
- 1 We love the food trucks here in Northern Colorado! We love them just the way they are!
- 1 We love travelling to cities that have embraced the food truck culture. It makes them more enticing and cool. Our restaurants, frankly, need to do better. The competition could help with that. We want delicious options and competition helps keep restaurant owners putting out their best, not just settling for average which Ft. Collins restaurants have far too much of.
- 1 We need a food truck park- like in Austin or San Antonio TX The food truck vendors pay a fee to be there- they have access to power, there are restrooms, recycle , compost trash stations. It is even fenced off for a beer licensed premise area. Ask the city to provide space for this. Trucks pay city to monitor the land and utilities.
- 1 We need more food trucks in Fort Collins and I would love to see a dedicated area of a park or several parks that can become food truck hubs for lunch goers. Open container laws need to be revised so that trucks can apply for a liquor license and create a mini-fenced area for patrons to drink beer/wine, etc.
- 1 We need to stop making it harder and harder for people to make a living.
- 1 We should be as welcoming as possible to these mobile vendors. Not only should no new regulations be put into place, but we should look at removing regulations standing in the way of prospective vendors from beginning their business.
- 1 We should be supporting our food trucks because they are part of our city and help make it stronger. They bring in business, help support growth and consumerism and offer a unique diversity to the city.
- 1 We want MORE, not less food trucks in old town. Lets make it EASIER for food trucks and carts to set up in old town, not harder.
- 1 We want food trucks!
- 1 Why am I filling out this survey again?
- 1 Why are you creating more hardship for mobile vendors ? Most are not open year round & it's been my observation most are at Breweries more then anywhere else. They create jobs! They have less impact on the City's utilities & resources and they are a big part of every progressive City across the Country ! FTC needs to get on board and encourage these entrepreneurs, rather then harass them... Free enterprise shouldn't be just for the Brick & Mortar shops!
- 1 Why are you trying to get in the way of our fellow citizens and honest entrepreneurs doing creative things with cuisine and business models? Food trucks offer a fun and unique experience that helps shape the character of our community. They are not a threat to traditional models, rather they enhance the conversation and bring fresh ideas. We should be supporting diversity and expanded food choice and small business owners.
- 1 Why do we need more regulations? If they pass health inspection and encourage people to buy local and provide tax revenues to the city, why do you care?

**Count    Response**

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1        Why restrict these food trucks. They are very well known in this area. Let them be

1        Would be nice to have a food truck area like some towns have. A lot, tables etc.

1        Yes, I think the food trucks are the best food in town. They also as character and charm. To take this away or place restriction would be moving in the wrong direction.

1        You should refrain from restricting food trucks as much as possible to encourage competition and foster the development of these restaurant incubators.

1        always gotta make it hard on the little man just trying to make a buck

1        food truck vendors should be allowed to vend their desired products on all city streets and trails, from sunrise to sunset daily as long as they are mobile and not vending in one area for more than half an hour at a time.

1        g this? It seems to restrict a free market. Let the people

1        it would appear that we are trying to be too restrictive and not business and public oriented.

1        leave them alone. food trucks offer a great alternative to the sometimes boring or too busy restaurants downtown.

1        minimal city involvement

1        mobile should mean mobile, not semi-permanent. If someone wants to create a food truck court, it should have to go through zoning and meet the requirements of a restaurant/food trucks should not be a way to simply get around established regulations that are designed for health, consistency, aesthetics, wellness, sustainability, etc.

1        restricting opportunities for food trucks because they 'may' be competition for traditional brick and mortar restaurants as senior city planner Pete Wray states in a press release is a VERY socialistic attitude- last time I checked, America was a land of opportunity.