

**Attachment D - Written Food Court Stakeholder Comments**

First Name Last Name	Organization R	Written Comments on the Proposed Code Amendment
BILL	MACKEY	<ol style="list-style-type: none"><li>1. Define "multiple." How many food trucks should this be for? 2 is very similar to 1, no? What are the parameters/criteria that a number actually affects?</li><li>2. Consider the spirit of the food truck economy. It is flexible, nimble, and not wealthy. Should flexibility and scale of infrastructure be given as much thought as concerns about power and waste?</li><li>3. Is this a time to interrogate parking calculations for outdoor seating? 1:100 is an intense number for outdoor space. Things are more spread out outside and should not be similar to indoor dining.</li><li>4. There should be a better understanding by the City of how a food truck operates, the requirements outlined by PC and the State for food trucks. etc.</li></ol>
Mary	Wood	Please clarify food court/park vs food truck round-ups within the city limits. One time (or 1x/month) food truck round-up on private properties vs permanent, long term food parks.

Becca	Fealk	Tucson Coffee Cricket	<p>First, I'd like to thank the City of Tucson Planning and Development Services Department for having this meeting and listening to the community, especially food truck owners and operators who are directly impacted by the decisions that will be made.</p> <p>My name is Becca Fealk, and I am the general manager of the Tucson Coffee Cricket. The Tucson Coffee Cricket opened in October 2022 as a mobile coffee truck at Broadway and Rosemont. We were able to rent space on a dirt lot occupied by the seasonal Brian and Kelly's Pumpkin patch/Christmas tree lot, and two to three other trucks who pay monthly rent to the owner Andy Romo. Recently we were fortunate to be able to move into an indoor space which was already developed - I emphasize this because that kept the costs low for us. Had it not already been developed we would not have been able to afford the move.</p> <p>I am excited to know the city is talking about changing policies on food truck zoning ordinances and hopefully policy changes as food trucks are a great asset to our communities, a way to build connection, and a business that many families rely on as their main source of income.</p> <p>I hope as part of these discussions the following items will be addressed:</p> <ul style="list-style-type: none"> <li>- Ability for an easy "plug in" option for food trucks which do not necessitate the need for a generator.</li> <li>- Plumbing within food truck courts to maintain water, as well as allow for safe disposal</li> <li>- the option for both moveable and "wheel-less" mobile food units in food courts. This could mean that a food truck can take off its wheels and be semi-permanent in a food court space, as well as options for people to come and go if that works best for their business.</li> <li>- Ensuring the public has the correct information on what where food trucks can operate within and pay rent to, and that landlords are clearly following protocols established by the city and/or county so the operators of food trucks are not displaced or lose income if the land owner/person they are paying rent to is out of compliance</li> <li>- Clarity on commissionaires available to food truck operations, their locations, and partnerships with the city and/or county. i.e. Maricopa has a list on their website of approved commissionaires that I have been unable</li> </ul>
Yadel	Arvizu	Espresso-Self Tucson	General information
Brittany	Gudino		<p>We need to continue allowing food trucks, cottage food bakers, and other pop-up food stands in Tucson. They generate income for many small businesses and give people, particularly of minority, an opportunity to earn income with minimal barrow to entry.</p>