



Nancy Lacko <nlacko@townoflitchfield.org>

Fwd: Food vendor regulations

1 message

Zoning Admin <zoningadmin@townoflitchfield.org>

Thu, Feb 25, 2021 at 6:22 PM

To: Nancy Lacko <NLacko@townoflitchfield.org>, cbram@optonline.net

Nancy
Please. Upload for tomorrow night
Thank you
Dennis

Sent from my iPhone

Begin forwarded message:

From: Meraki Mail <patty@merakifood.com>
Date: February 25, 2021 at 4:37:43 PM EST
To: zoningadmin@townoflitchfield.org
Subject: Food vendor regulations

Hello Carol,

We heard through the grapevine that we are writing regulations regarding food vendors in Litchfield. This is very exciting news! With COVID times that we are living in, food trucks provide a safe, healthy way to eat & socialize outside. After reading the proposed regulations, we were thinking that some things are actually not that welcoming for a food truck. Food trucks, vendors, carts are usually small family owned businesses. It is great to support the Food Truck community.

Some of the things I was wondering about in the regulations I wanted to mention, questions etc.

Fees - it does not mention the amount of fees in the regulation, but the last regulation did mention a \$90 a week fee for the Town of Litchfield. That is relatively high. You have to understand food trucks also pay fees to the Torrington Area of Health. I do not believe any surrounding towns charge fees to the town. Maybe New Milford may, but not Morris, Goshen, Warren. I believe we are aligned with these Towns.

Permits - Permits should be seasonal or annual. That is it. Why limit it to weekly? Then only to be able to renew for 3 weeks?

Sanitation - portopotty, hand sinks not allowed outside of food trucks. I think they are needed and am not sure why this is in the regulation. Food trucks are not required to provide portopotty or hand sinks outside of the trucks. Is this what that means that the food vendor cannot bring them or they are not allowed? Can you clarify?

Number of Vendors per Event - the regulations states that only one vendor per event. Public events can have 1000 people through out the day, we would certainly need more then one food truck. Also some food trucks just do one thing like say you have a BBQ truck and you want a cupcake truck for dessert.

Storage of the food truck on premises - I can see how this is a tricky one but if you have an event that is multiple days it makes sense to leave the truck on the premise. But I believe it also says that you can leave it on premise for any event that is three days or less? Please explain

Inspections - I understand the health department inspections but why three inspections why the fire, zoning and health department? I know the health department usually checks your fire extinguisher, placement of cart/truck, etc. Does that not cover the same things? Just wondering not my wheel zone at all...

2/26/2021

townoflitchfield.org Mail - Fwd: Food vendor regulations

Okay last one... One strike deal, one violation and you are out for the calendar year. Maybe a warning or fine?

Carol, and all members of the Board - I am super appreciative of your time and professional knowledge and support with this. We love Litchfield and look forward to positive change and celebration of the beauty of our Community.

Keep Litchfield Strong.

Be well,
Patty Laure
Meraki
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