

Citywide Food Vending in Oakland



May 16, 2017

SPUR

Devan Reiff, City of Oakland



Types of Food Vending



Stationary cart



Food Truck



Push cart



Group site ("food pod")

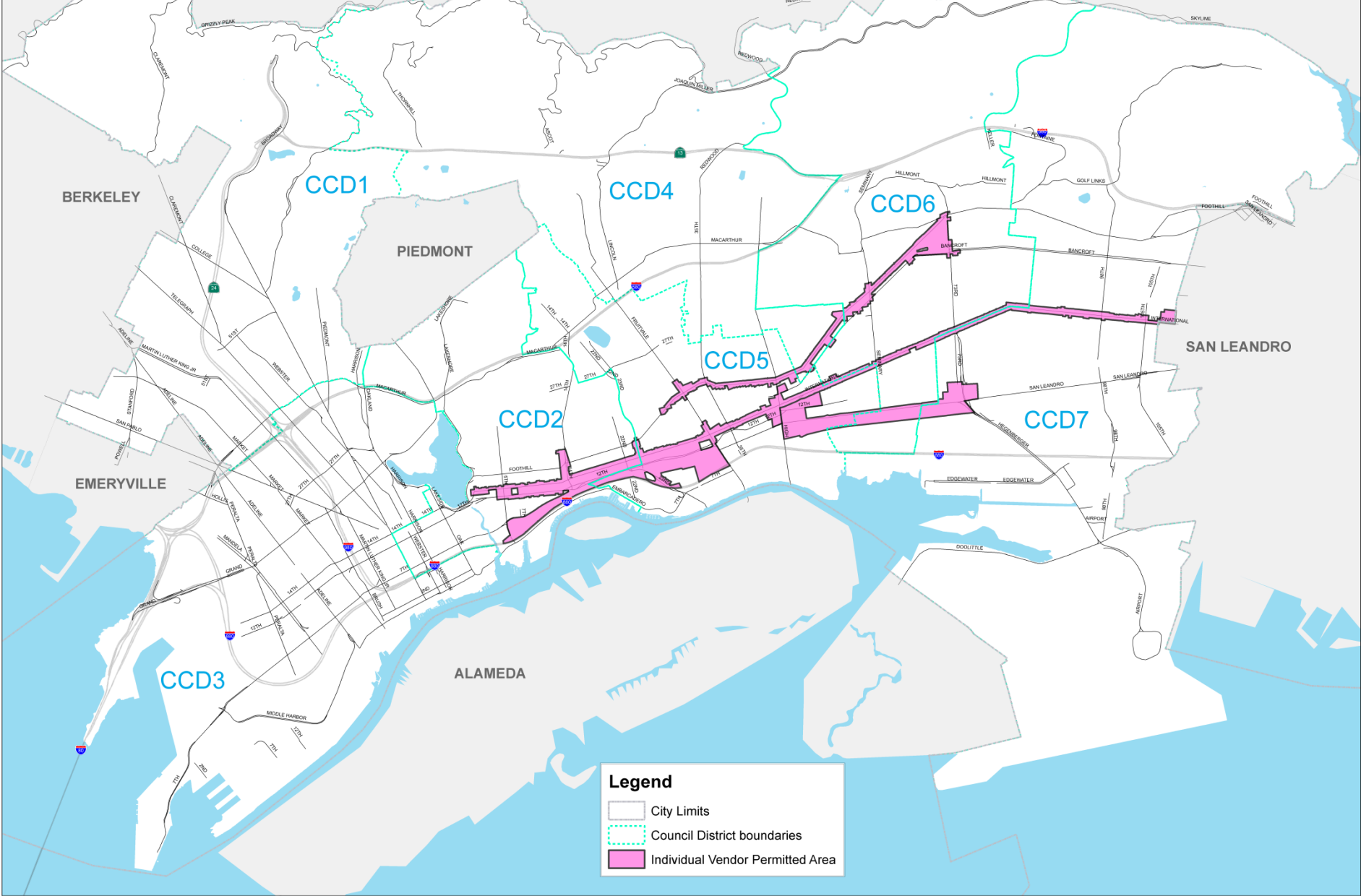
Summary

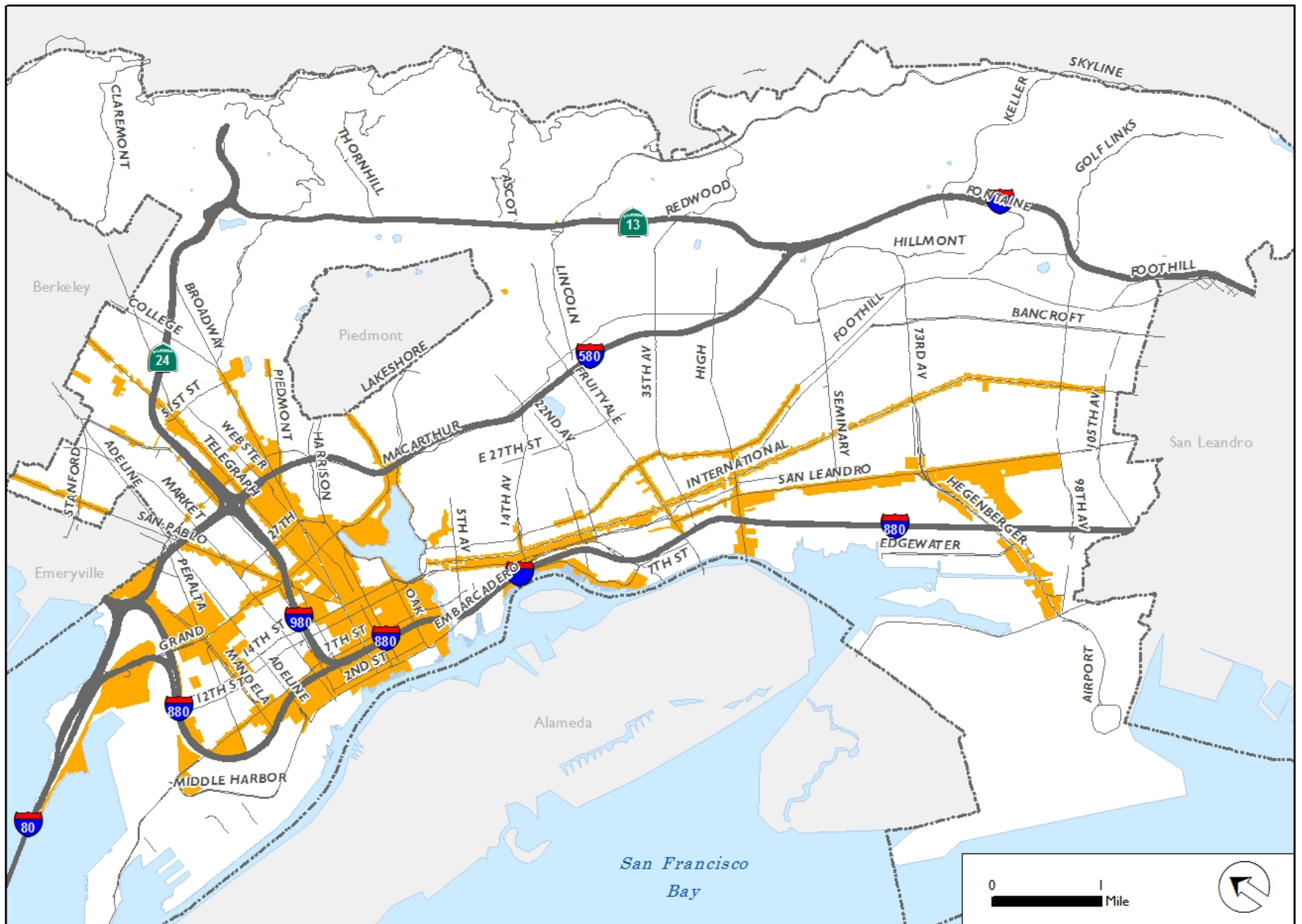


- From 2001- June, 2017, the City of Oakland permitted food vending from trucks on private property, and pushcarts on sidewalks, in a limited area: the Fruitvale neighborhood, and central and east Oakland commercial streets: International, Foothill, Fruitvale, San Leandro. Oakland was one of the first cities to permit food vending.
- In 2011, the City began permitting “group sites” twice a week in Downtown, North Oakland and West Oakland.
- Newly adopted regulations expand the areas for all types of food vending, addresses enforcement and permitting issues, and expands economic opportunity.



Vending Program Area, 2001-2017





Food Vending Permitted Area

New Food Vending Program



Type One: Food Trucks and Trailers on Private property

- Will be permitted in commercial and industrial areas, Citywide
- Buffer distances apply from food vendors, schools and restaurants (300')
- Previously permitted vendors (2001-2017) are given priority for locations
- Limited number of permits in first year of program (75)



New Food Vending Program



Type Two: pushcarts and stationary carts on Private property, and on sidewalks

- Will be permitted in commercial and industrial areas, Citywide
- Stationary carts are now permitted
- Preference for wider sidewalks (10' or greater)
- Buffer distances apply from food vendors, schools and restaurants (300')
- Previously permitted vendors (2001-2017) are given priority for locations
- Limited number of permits in first year of program (75)



New Food Vending Program



Type Three: Food trucks and trailers on public streets

- City to select 25 locations on the street right of way
- Buffer distances apply from food vendors, schools and restaurants (300')
- No spaces selected on Broadway or International Blvd
- Popular locations will have multiple vendors per week, in shifts



New Food Vending Program

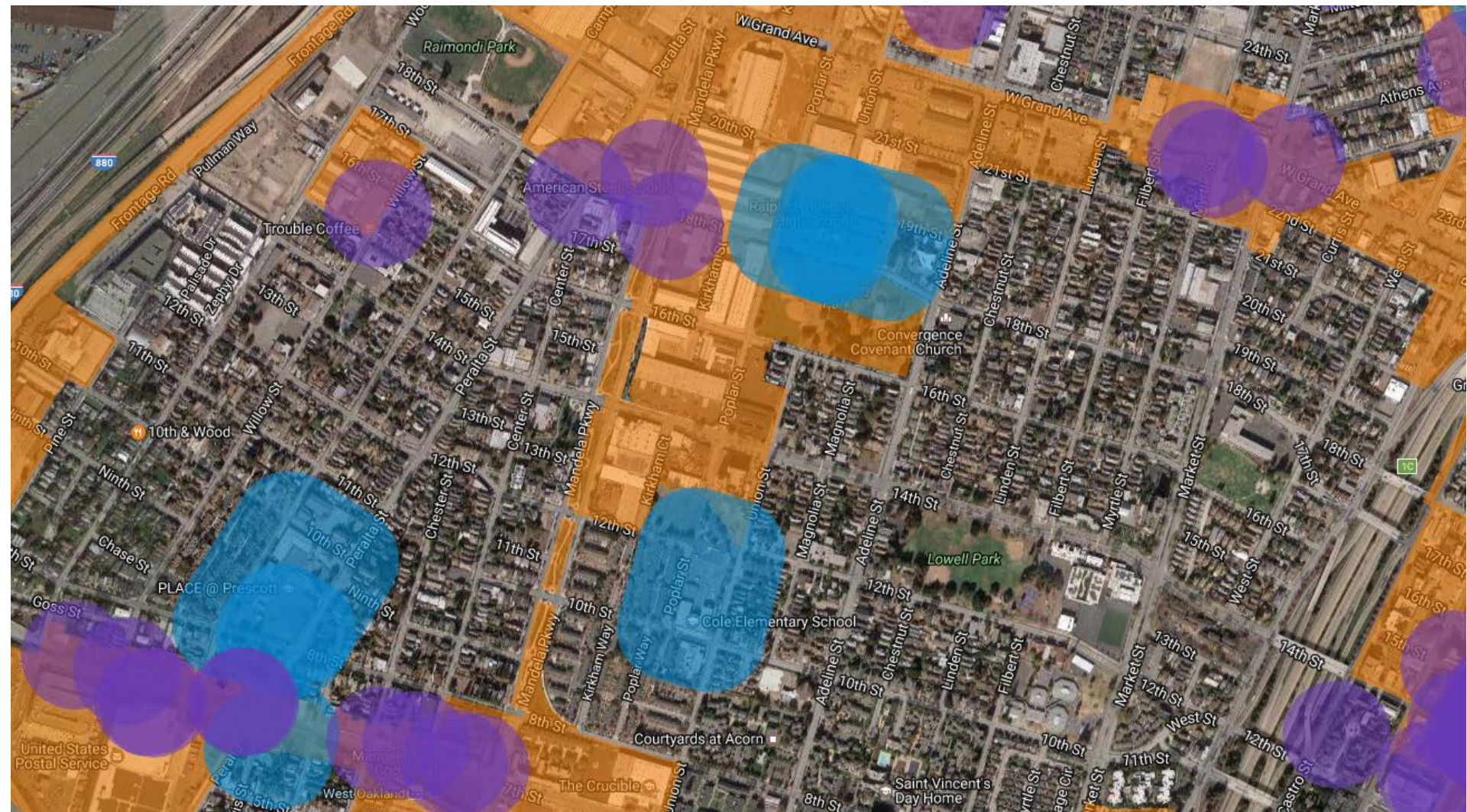


Type Four: Group sites (“food pods”)

- Program expanded to all Council Districts, on selected streets
- Two or more trucks allowed
- Vendors on private property have no duration limitations
- Buffer distances apply from food vendors, schools and restaurants (300’)
- Organizers can apply up to five locations



Food Vending maps



Food Vending near schools



Food Vending near schools

- With permission from OUSD Nutrition Services for sales of “Healthy Food,” vendors may operate closer than 300 feet from a school

“Healthy foods” include, but are not limited to: Fruits; Non-fried vegetables; dairy foods; food made from nuts, seeds, legumes, cheese; foods made from whole grains; foods which do not contain trans-fat. Beverages for sale in this definition include: water (preferred beverage); 100% fruit or vegetable juice; nonfat and 1% milk (including nonfat chocolate milk); and non-dairy milk, such as soy. No sugar-sweetened beverages are in this definition.



Food So Popular, Asian Cities Want It Off the Streets

By MIKE IVES

HANOI, Vietnam — As strips of tofu sizzle beside her in a vat of oil, Nguyen Thu Hong listens for police sirens.

Police raids on sidewalk vendors have escalated sharply in downtown Hanoi since March, she said, and officers fine her about \$9, or two days' earnings, for the crime of selling bun dau mam tom — vermicelli rice noodles with tofu and fermented paste — from a plastic table beside an empty storefront.

"Most Vietnamese live by what they do on the sidewalk, so you can't just take that away," she said. "More regulations would be fine, but what the cops are doing now feels too extreme."

Southeast Asia is famous for its street food, delighting tourists and locals alike with tasty, inexpensive dishes like spicy som tam (green papaya salad) in Bangkok or sizzling banh xeo crepes in Ho Chi Minh City. But major cities in three countries are strengthening campaigns to clear the sidewalks, driving thousands of food vendors into the shadows and threatening a culinary tradition.

Officials say the campaigns in Thailand, Vietnam and Indonesia are largely aimed at promoting public order and food safety.

In Bangkok, the military junta has been clearing vendors from spots where pedestrians have complained about littering, sidewalk congestion and vermin, officials said, and plans to move some into designated areas that would be more hygienic.

"Bangkok wasn't so crowded and congested" when the 1992 law regulating street vendors came into effect, said Vallop Suwadee, the chairman of advisers to Bangkok's governor. "But now it is, so we have to reorganize and reorder public spaces."

According to government data, Bangkok now has fewer than 11,000 licensed vendors, about half the number it had two years ago.

In Hanoi and Ho Chi Minh City, formerly Saigon, officials have led "sidewalk reclamation" campaigns in recent months that have received breathless coverage in the state-controlled news me-



PHOTOGRAPHS BY AMANDA MUSTARD FOR THE NEW YORK TIMES

Vendors are being forced out to clear space, taking local flavor with them.

started peddling classic street-food dishes in fancy Western restaurants.

Even today, as millions of Southeast Asian consumers develop a taste for pizza, burgers and air-conditioned shopping malls, the region's humble sidewalk stalls still appeal to eaters of nearly all so-



Above, residents outside a shop in Hanoi, Vietnam, where efforts to improve public order and food safety have led to increasing police raids on sidewalk vendors. Left, a bowl of bun cha, a popular street food in Hanoi.

in Manila, said the Singapore model was among the region's best for addressing links between street vending and food borne disease.

But the price of the shift to hawker centers, some gourmards say, was atmosphere.

Many of the factors contributing to the changes in quality of hawker food — a rise in the use of imported ingredients, for example — would probably still have been factors if hawkers had stayed on the streets, said Cindy Gan, a food blogger in Singapore who grew up there in the 1970s.

"But what you lose is a certain cultural dynamism, I suppose, that you might as associate with your childhood," she said.

And some experts say street food is not inherently less sanitary than restaurant food. "If you're eating fried foods or things that are really steaming hot, then there's probably not much difference at all," said Martyn Kirk, an epidemiologist at the Australian National University.

The W.H.O. and the Food and Agriculture Organization of the United Nations are developing a code for street vending in Asia that would establish best hygiene practices and offer broad guidelines on how governments could regulate the industry.

Several experts, however, said the recent sidewalk-clearance campaigns were a far cry from Singapore's earlier effort because they seemed shortsighted, haphazard and biased against the poor.

"These plans are always announced by people who don't have to worry about getting their own lunch," said John Walsh, a professor of business management at Shinawatra University in Bangkok.

"This makes long-term suppression of street vending unsustainable," he added, "until we reach a position, such as in Singapore and Hong Kong, where people earn enough that buying from a restaurant on a daily basis is a feasible alternative."

Many street vendors are likely to find workarounds, dodging the police when they show up and returning to their stations later. But the cat-and-mouse routine adds an extra degree of uncertainty to an already stressful and low-paying job.

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