Culinary Corridor



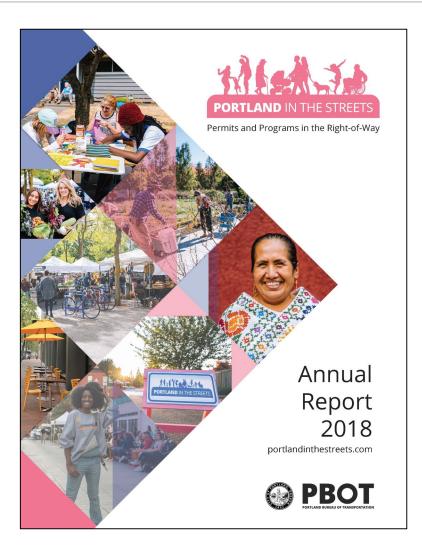
Design Commission Briefing



- Introductions
- Context and why are we here
- Considerations
- Locations and preliminary concepts
- Discussion



Context





Context



Source: Burmeister, Huerta and Gragg presentation of Culinary Corridor concept to City Council





BLE1 FOOD TRUCK NATION INDEX RANKINGS

CITY	OVERALL RANK	OBTAINING PERMITS AND LICENSES	COMPLYING WITH RESTRICTIONS	OPERATING A FOOD TRUCK
Portland (OR)	1	8	3	1
Denver (CO)	2	1	2	6
Orlando (FL)	3	5	4	4
Philadelphia (PA)	4	3	1	13
Indianapolis (IN)	5	2	13	3
Houston (TX)	6	9	6	7
Austin (TX)	7	6	10	12
Los Angeles (CA)	8	13	8	10
New York City (NY)	9	14	5	15
Nashville (TN)	10	12	12	11
Raleigh (NC)	11	10	14	8
St. Louis (MO)	12	11	11	16
Chicago (IL)	13	15	9	17
Phoenix (AZ)	14	7	19	2
Columbus (OH)	15	16	16	5
Minneapolis (MN)	16	18	15	9
Seattle (WA)	17	4	20	14
San Francisco (CA)	18	17	18	18
Washington (DC)	19	19	17	19
Boston (MA)	20	20	7	20



19

Context - images from Council PPT



But the parking lots where food carts thrived are now poised for new development.

A hotel/condo tower proposed for Block 216 will displace more than a third of downtown's food carts as soon as September. Some are already closing due to the uncertainty.

Source: Burmeister, Huerta and Gragg presentation of Culinary Corridor concept to City Council



Context - images from Council PPT

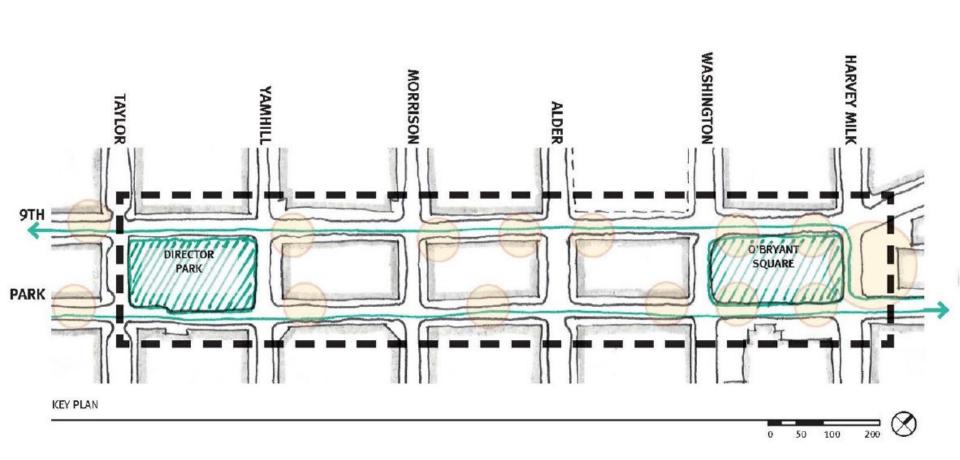
Introducing: The Culinary Corridor



Source: Burmeister, Huerta and Gragg presentation of Culinary Corridor concept to City Council



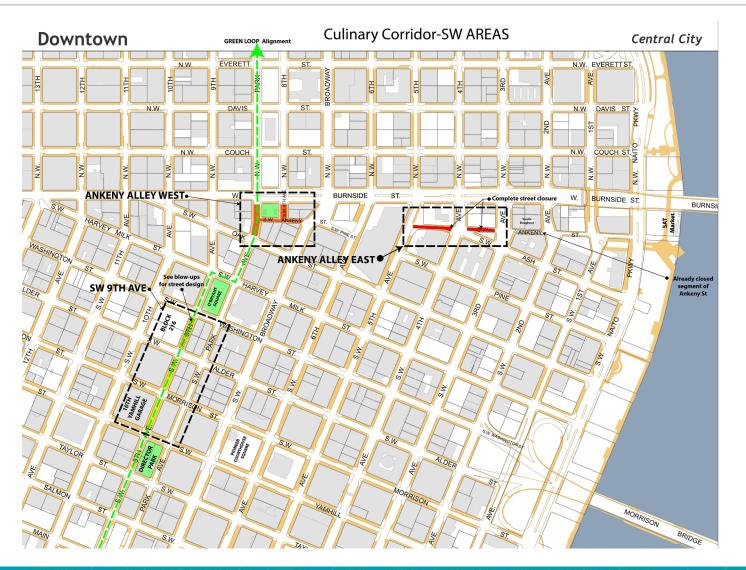
Context - images from Council PPT



Source: Burmeister, Huerta and Gragg presentation of Culinary Corridor concept to City Council



Context





Where we are

- Design sub-group Mayor's office briefing Design review advice from Design Commission Prepare recommendations to stakeholders and Mayor's office Spring 2019
- Listening session with Randy Gragg
- Work Group Meetings •

- ۰

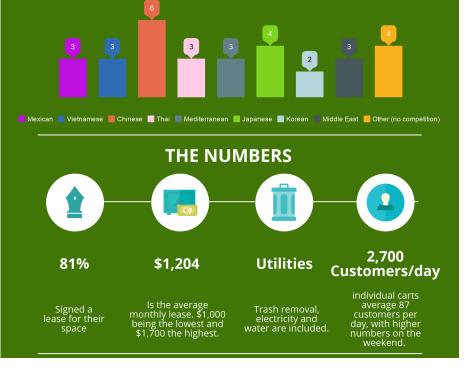
Dec 2018



Block 216 Survey

Purpose

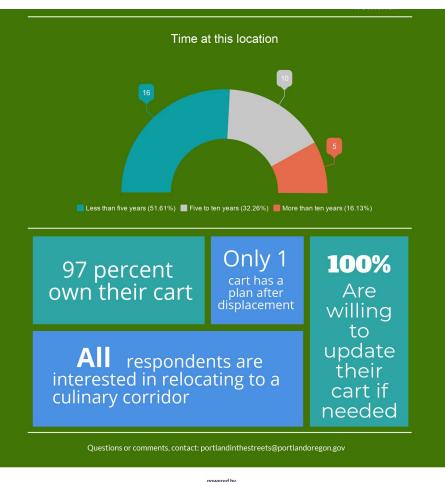
Culinary Corridor Survey Results: Block 216



Food cart business owners were surveyed to better understand their business needs, operational challenges and interest in relocating to a

Represented food types

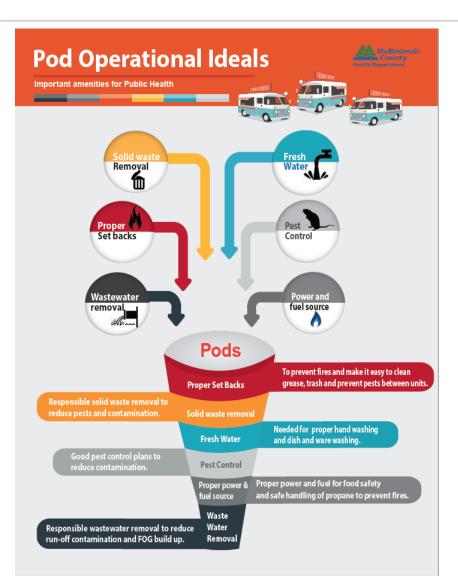
new culinary corridor. Sixty six percent of the remaining 46 cart owners at Block 216 participated in the survey.



PIKTOCHART



Regulations





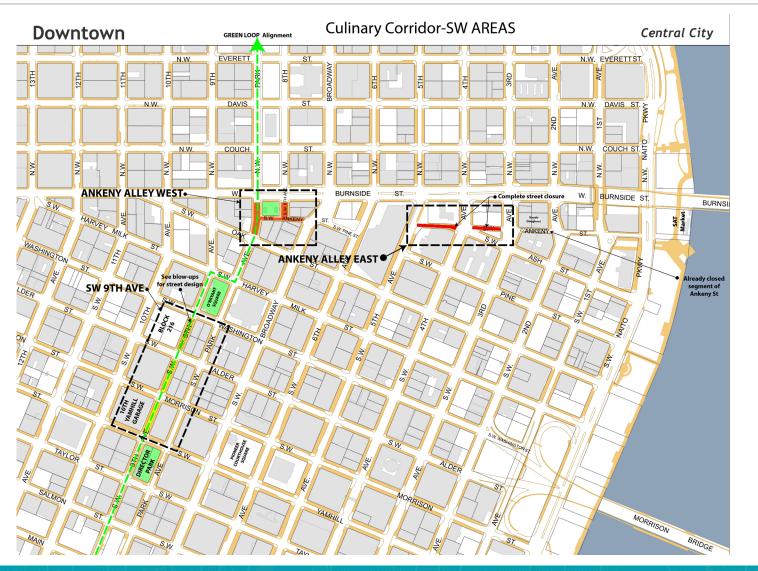
Considerations

- Affordability and equity of opportunity
- Program management
- Parks infrastructure
- Evaluating changes to parking or circulation
- Funding for hard connections
- Stakeholder outreach





Design

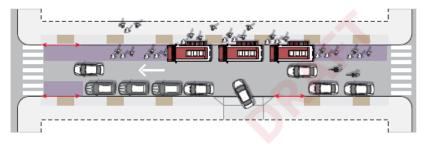




Design

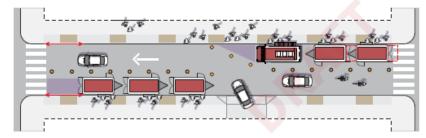
FOOD TRUCK STREET

Open to motor vehicles, bicyclists and pedestrians. Food trucks only, generally on right side.

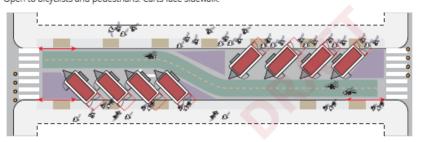


SLOW STREET

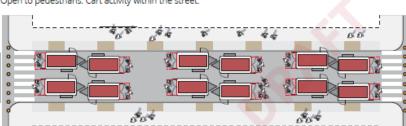
Open to motor vehicles, bicyclists and pedestrians. Carts face sidewalk.



GREEN LOOP Open to bicyclists and pedestrians. Carts face sidewalk.



STREET POD Open to pedestrians. Cart activity within the street.



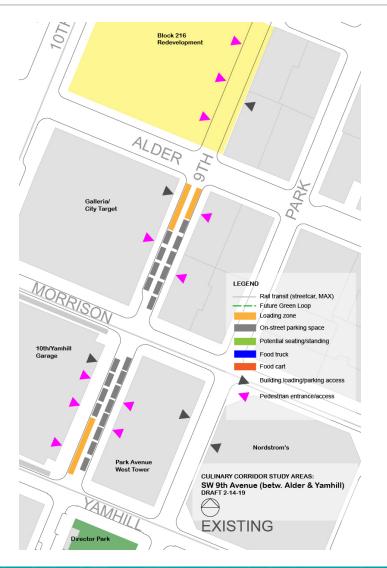


Design - 9th Avenue (Yamhill to Alder)



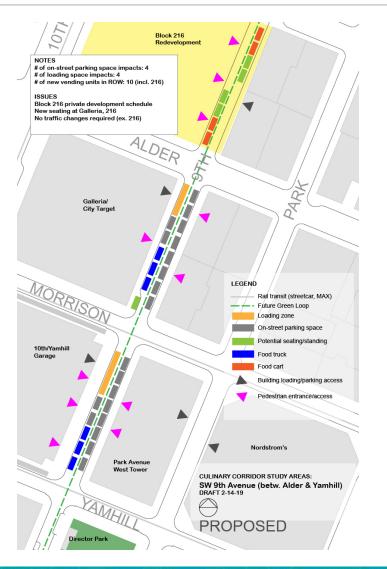


Design - 9th Avenue (Yamhill to Alder)





Design - 9th Avenue (Yamhill to Alder)



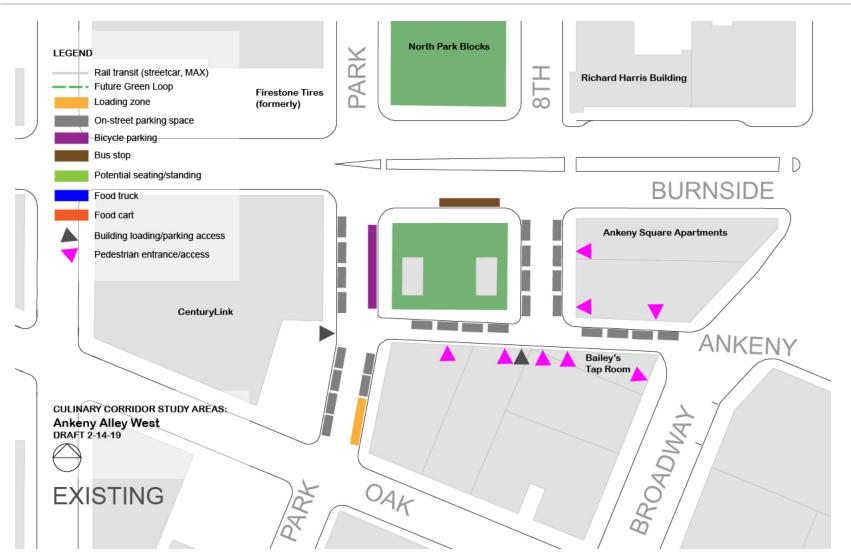


Design - Ankeny Corridor West



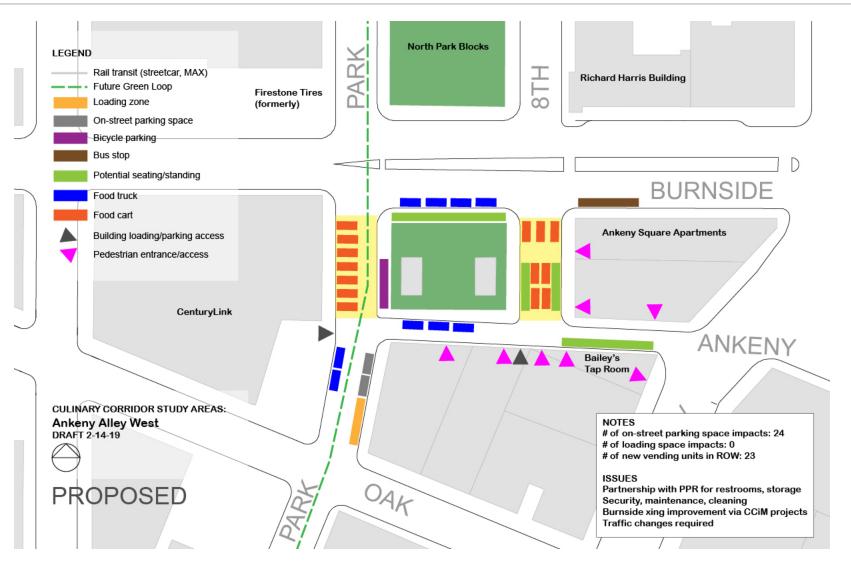


Design - Ankeny Corridor West



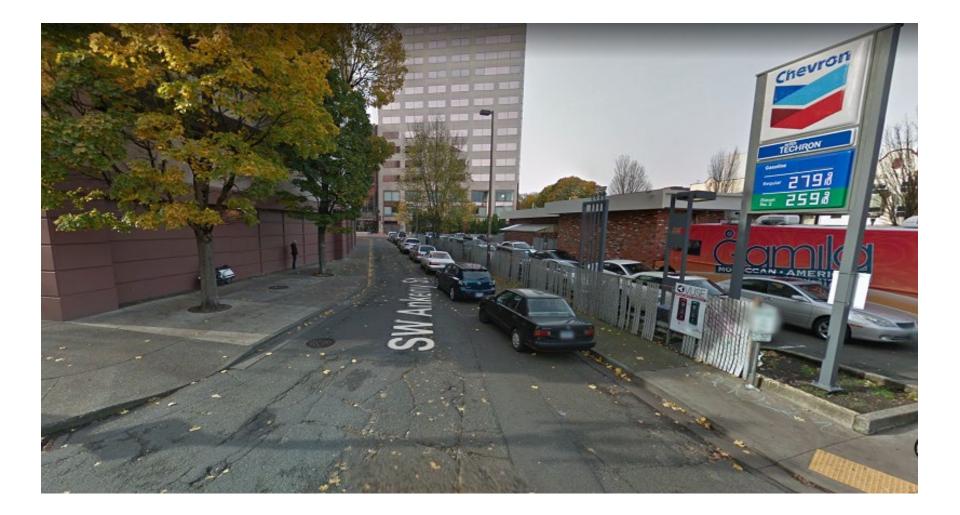


Design - Ankeny Corridor West



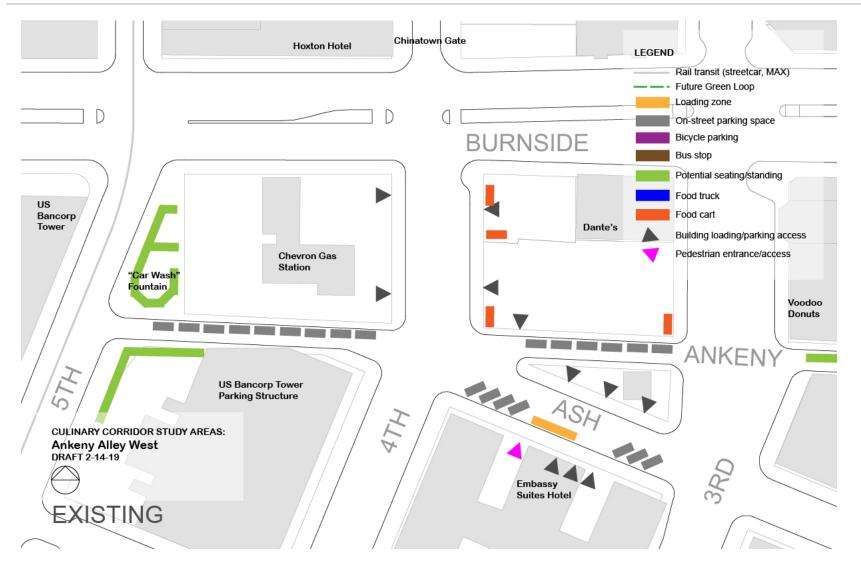


Design - Ankeny Corridor East



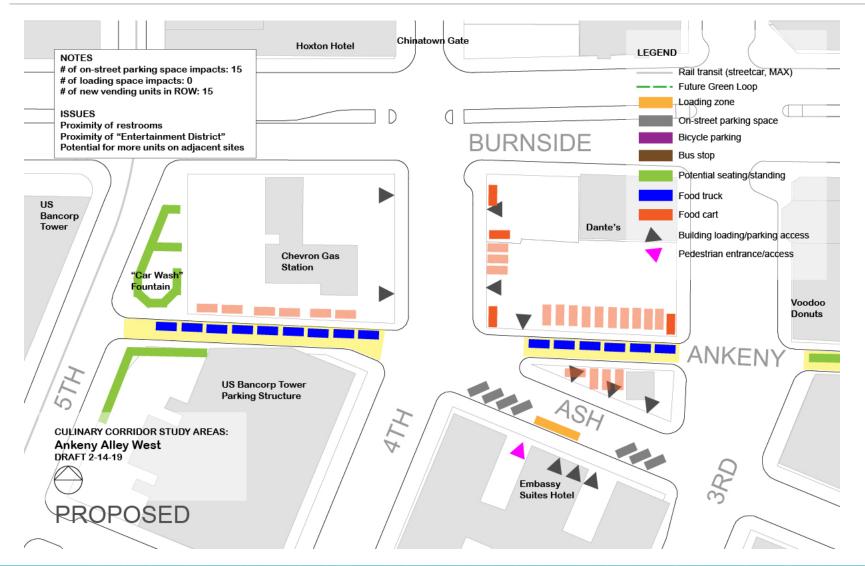


Design - Ankeny Corridor East





Design - Ankeny Corridor East





Discussion

- Affordability and equity of opportunity
- Program management
- Parks infrastructure
- Evaluating changes to parking or circulation
- Funding for hard connections
- Stakeholder outreach





Objectives	
Program efficiency to maintain affordability for vendors	The efficiency of managing the food carts will allow for keeping rental costs affordable for vendors. Locations that allow for more carts per area score better.
Proximity to tourist areas	Part of Block 216 success is proximity to tourist spots including Powell's, Pioneer Square, etc. Proximity to same or other areas.
Proximity to downtown employees	Part of Block 216 success is its proximity to downtown employees who frequent the food cart pod during the lunch hour.
Opportunity to activate space	Several sites are in or near underutilized areas in need of greater activity.



Logistics	
Water	Ease of providing carts with connections to fresh water to wash hands and dishes.
Electric	Ease of providing carts with connections to electricity.
Wastewater removal	Ease of providing carts with connections to wastewater removal.
Trash and recycling	Locations for house waste receptacles. Assessment of 'public private partnerships needed' indicates a need to utilize an adjacent building to house receptacles.
Bathrooms and access to storage	Bathrooms are required for employees. Bathrooms are required for patrons if seating is provided. Carts require storage for items that do not fit in the cart (e.g. extra containers, food)
Pest control and security	All locations would require contracted pest control and security services.



Impacts	
Mobility impacts	Design options can impact existing and planned mobility for a variety of road users. Streets not essential for vehicular mobility could be considered for closure.
Impacts to adjacent businesses	Locations vary in the number of loading zones, storefronts and building entrances which would limit where carts can be placed.
Loading & parking lots	Existing parking lot entrances and loading zones limit area design and cart layout opportunities.
On-street parking impacts	Short-term parking provides access to local businesses downtown. Evaluation based on average number of parking transactions per block.



Discussion

