

November 12, 2012

I am outraged at the proposed regulations that would limit food trucks from serving on sidewalks less than 10 feet in width and also restrict more than three trucks from serving in the same area.

I am a 4-year DC resident and have enjoyed the recent boom in food trucks these past years. They provide a diversity of lunch options not available from brick and mortar restaurants. Furthermore, the food is often superior.

Take a look downtown and you will find that a few chain restaurants dominate much of the landscape. Potbelly, Cosi, Corner Bakery, and Au Bon Pain all have multiple locations and serve similar food that is uninspired and surprisingly unhealthy. For these and other brick and mortar establishments to argue that food trucks are hurting their business due to an unfair competitive advantage that necessitates new and restrictive regulations is false.

Food trucks threaten brick and mortar restaurants because they are a superior consumer option. In fact, most food trucks are more expensive than brick and mortar establishments and that people still choose to wait in line on a crowded sidewalk for a food truck meal is telling.

I urge you not to let brick and mortar restaurants get the anti-competitive regulations they seek under the facade of creating a fair economic environment. The day that I can find Ethiopian, Korean, Vietnamese, Mexican, Spanish, Indian, Cuban, Dominican, and Thai food, not to mention hamburgers, paninis, steak frites, barbeque, and lasagna in one place I will cease to care about food truck regulations. Until then, this is one of my leading issues as a registered DC voter in Ward 2.

Please do not hesitate to contact me.

Best regards,
Nathan Brower