

November 12, 2012

My name is Levani Kechkhuashvili and I am sous chef with the Chef Driven DC food truck. I've been working in the food service industry for about 10 years, 3 of which have been in the back of house/kitchen, after graduating the local culinary school L'Academie de Cuisine.

We have had Chef Driven DC on the road for about 8 months now, since opening in April. The business is picking up more and more every day and, so far, thriving. For this, we are grateful every day. We are a local minded operation and try to do our business accordingly, collaborating with as many local businesses as possible.

I truly believe, that if the newly proposed regulations were put into place, Chef Driven DC would suffer much, along with all other food truck which operate in the District. For one thing, the proposal that food trucks must operate with at least 10 ft of unobstructed sidewalk width would be absolutely detrimental to the whole industry in the city. Many of the lucrative sites have sidewalk with a total width of 10 ft. This would mean any food truck operating there would have to have their customers wait in a grass area 10 ft away from the food truck, that is, if there is a grass area at that particular site.

The other area I have concern for is, how many MRV locations will there be, and will there be as many MRV permits issued. In a recent DDOT meeting, this was attempted to be discussed by most of the food truck operators present. We were not given clear answers on this issue either, including many others. Most have proposed to have a MRV permit which allows 4 hour parking anywhere in the city, just as we've been doing. Instead, it would extend the current parking time limit to 4 hours instead of 2, as to avoid being ticketed. This seems like the most viable option, and many believe it will work much better than the one currently being proposed.

Respectfully,

Levani Kechkhuashvili
Chef Driven DC