



WA STREET FOOD NEWS

The Official Newsletter for Perth's Best Mobile Food Vendors



Issue 3, August 2017

ROADSIDE EATS WA



Ellenbrook

On July 12, the WA Mobile Food Vendors Association launched its Roadside Eats WA program in Ellenbrook at Charlie Gregorini Memorial Park on a cold, wet and very windy night. Vendors did approximately 1800 serves from 9 food trucks, which exceeded the Association's expectations.

The Association would like to thank Michelle Kolk from VCM Events Perth for the great work she has done to get this event off the ground. We would also like to thank the City of Swan for allowing us to trial our program in Ellenbrook. There are 25 different food vendors that are on the roster with a majority of those vendors being local. The following two events have been affected by the weather so it has been difficult to gauge whether the Ellenbrook Roadside Eats Program will be an ongoing success. The locals turned up on one wet night and did what we call a "Grab and Go". We look forward to providing an update in the next Newsletter.

Serpentine - Jarrahdale (SJ)

On 1 September at the Byford Town Hall we hope to launch our SJ Roadside Eats Program. We are excited to see how the vendors go in this part of the world because over the past 5 years the SJ Shire has been the fastest growing area in the country. We would like to thank the SJ Shire for working with Mandi Parker from Barefoot Entertainment and Events to help provide a regular night out for the local communities in the SJ Shire. Also special thanks to Mandi Parker for managing this program for us. We plan to have locations at Byford, Jarrahdale, Serpentine and Mundijong with 24 food vendors servicing these suburbs once a month on either a Wednesday or a Friday evening.

High Wycombe

The Association has been working with the City of Kalamunda to organise two locations where the food trucks will operate from. The locations are Cyril Rd Hall and Fleming Reserve. Our plan was to launch our first night in High Wycombe on Sunday 1 October at Cyril Road Hall where we plan to operate for the first month and then shift to Fleming Reserve, which the Council has done a great job improving facilities. Our plan is to have a smaller roster of 16 vendors. We hope to receive the final approval to go ahead soon and updates will be posted on our Facebook page. Our program is planned to be held every Sunday evening between 5pm and 8pm. Thanks also must go to the hard work of Maria D'Souza from the Bank of Ideas and 6057 Connect for working with us to try and get this program off the ground.

City of Belmont (CoB)

The Association is working with the City of Belmont to activate three locations at the Belmont Skate Park, Tomato Lake and Hardey Park. This program is likely to get off the ground in November should final approval be granted. The meetings with the City of Belmont have been positive and special thanks must go to Nelson at CoB, who was seeking Ministerial approval for one location. Nelson was keen to have the mobile food vendors involved as part of their Celebrate Belmont campaign. The program is likely to be managed by the Association so we can fully understand what is involved in holding such events.

Food and Beverages will range from \$4-\$15 so it will be an affordable way to feed the family. Our mid-week program aims to create a community atmosphere for family and friends to enjoy. It will also allow our members to attend other events on the weekend, while giving them much needed weekday work. This program also has helped 69 vendors find some extra work so far.

To follow our Roadside Eats Program go to www.facebook.com/roadsideeatswa.

If there are any other Councils who would like to work with us and develop some other areas to be activated then please email Sean Bryce, President at president@wamfva.org.

SOME INTERESTING FACTS ABOUT OUR MEMBERS

We have 200 members and it is continuing to grow. A recent snap survey of our members found:

1. 95% of our members have eftpos facilities.
2. Members are inspected by Local Government Health Officers approx. 17 times per year. 34% have been inspected 1-5 times per annum, 26% were inspected 20-25 times per year, and 24% were inspected 30-35 times annually.
3. Approximately 98% of our members believe the food truck market is currently saturated.
4. 49% of our members work 1-3 days a week, 23% work 4 days a week, 6% work 5 days a week and 23% working 6-7 days a week.
5. Did you know that mobile food vendors on average pay event organisers and Councils \$25,000 per year to attend events. So, while we don't pay "rates" as such, we cannot work at events without paying such fees.

We estimate the average vendor invests approx. \$70,000 in their mobile units and in setup costs meaning if there were approx. 1400 mobile food vehicles in WA, we believe the mobile food industry has invested about 98 million in mobile food vehicles state wide. On average each mobile food business has 4-6 casual employees. There could easily be between 4800 and 7200 casual food truck employees in WA.

WOULD YOU LIKE TO SEE MOBILE FOOD VENDORS AT OUR REST STOPS ON OUR COUNTRY ROADS?

We believe one way our members could obtain more work is to allow them to seek permission from local Councils to use existing rest stops on our major highways. With people often travelling long distances in the country and fatigue becoming a major factor in many country crashes we think using mobile coffee vendors or mobile food vendors with coffee could help reduce fatigue on drivers. We also think it would improve experiences for travellers. It is acknowledged that a number of Charities make some revenue from "Driver Reviver" programs during the holiday periods to generate revenue and our industry does not want to impact on these programs. We also are not keen to see mobile food vendors setup 10km out of towns because we understand if someone stops at a vendor just out of town the driver they may not stop at that nearby town and spend important dollars for local businesses. We would like to see a program where vendors could be at locations 30-60km from towns.

The Association did raise the question on our Facebook page and the community in general supported the idea. The Association plans to approach both Main Roads WA and the Office of Road Safety for their positions and to see if they would be prepared to consider allowing it to happen in future. We fully acknowledge we would need to address the road safety aspects to determine if there would be any change in Government Policy. Currently Main Road WA does not allow mobile food vendors to access rest stops on our major highways. In Queensland, New South Wales and Victoria they allow it to occur and with such vast distances in WA we believe this could improve a tourist's experience and save lives on our roads. It may also lift the standards of some of the food provided in Roadhouses.

DESIGNATED LOCAL FOOD TRUCK PARKS

We believe councils need to start looking to create some food truck locations within their boundaries so mobile vendors have the opportunity to work within their home council. The concern is a large amount of mobile businesses will go out of business within the next 12-24 months and it will be due to local government restrictions. We think allowing mobile food vendors to access unused parks and reserves would be a perfect way to reactivate parks and reserves that are otherwise neglected by the public. The industry does not want to set up food truck parks close to existing businesses but rather give people the option of having meals in their local parks as it brings a sense of community back into the area.

DOES PERTH NEED A PERMANENT FOOD TRUCK PARK?

In Sydney, Melbourne and Adelaide they already have established big Food Truck parks to use and attract Tourism and we believe Perth could easily support a Permanent Food Truck Park. City of Perth, City of South Perth and/or City of Fremantle could become real food tourism locations, especially considering our industry knows how to use social media to advertise events. Imagine if Perth has a new ferry service and at one of the locations the public could get off and go and have a meal whether it's breakfast, lunch or dinner. If you think you can help us find a possible location please contact Sean Bryce, President on 0413054483 or email president@wamfva.org.

WAMFVA HOLDS FIRST AID COURSE FOR MEMBERS

WAMFVA on the 14th August held its first First Aid Course for its members and staff. We have had interest from about 30 members but only 18 members were available for our first course so another course will be scheduled later in the year. RTS Training has tailored the First Aid Course for Mobile Food Vendors and will deal with electrical shocks, fat/oil and gas burns, allergic reactions as well as other general First Aid requirements. To make the course more affordable to members the Association HAS subsidised the course by 50% for our members.



ARE YOU A TOUR OPERATOR LOOKING FOR A UNIQUE TOUR TO CONDUCT THIS SUMMER?

During the market season in Perth (October to end April) our industry believes there is a real opportunity for someone to conduct "Friday Night Food Truck Tours" and we would be keen to hear from any tour operators who might be interested in running such a tour. If interested please email president@wamfva.org.

SEALANES BECOMES A SPONSOR



We are pleased to announce that from the 1st August, Sealanes in Fremantle has become a Sponsor. We look forward to developing a great relationship with them moving forward. They join our other important sponsors being Ward Packaging, Elders Metro North, Kailis Bros, West Oz Distributors and Spudshed.

Sealanes, is a one stop shop for all your catering needs. They can accommodate your requirements by providing a broad variety and choice of quality products at competitive prices without jeopardising their renowned premium service. Sealanes carry an extensive range of dry, frozen, packaging, cleaning and chilled goods. We also provide, meat, poultry, fresh and frozen seafood, frozen bakery products and can also now organize your fresh fruit and vegetables requirements upon request. They have a team of dedicated customer service staff ready to fill your orders 7 days a week. Phone 9432 8800 or email fsorders@sealanes.com.au 178 Marine Terrace, South Fremantle WA 6157 www.sealanes.com.au

GUIDELINES ON GENERATOR SAFETY & BASIC MAINTENANCE

On the Association's website www.wamfva.org you will now find a document that has been developed by the Association for our members on Generator Safety and Basic generator maintenance. In our industry many people have come from different walks of life and are not experienced at running generators. While all generators are very different the guidelines were developed with this in mind. In future, our Association plans to have a workshop on servicing generators.

WARNING TO EVENT ORGANISERS AND LOCAL COUNCILS

Recently the Association has become aware that there may be a small number of mobile food vendors operating at events without current food certificates. Home Councils grant mobile food vendors their Food Registration Certificates when they pass their vehicles to be able to operate. If a Council shuts down a vendor for whatever reason they could still forward their Food Registration Certificate and insurance to event organisers and Councils and in most cases they just assume the documentation is current. We would like to encourage that event organisers and Councils do occasional checks to determine if vendors are registered with the local home council. To join our Association mobile food vendors are required to submit their Food Registration Certificates and it is planned that we will shortly undertake a review of all our members to ensure they all hold a current food registration certificates and we will ask home Councils to confirm all are legitimate.

CITY OF ROCKINGHAM REVIEWS AND MAKES CHANGES TO THEIR MOBILE FOOD POLICY

The Association on behalf of its members would like to thank the City of Rockingham for reviewing it fees and charges for mobile food vendors which is a great start. Let's hope that in future the City of Rockingham may consider allowing mobile food trucks to conduct street vending. We understand the City of Rockingham views Tourism as being a very important in their precinct and we believe that mobile food vending locations will help us build a Food Tourism Culture and bring more people to Rockingham who may not otherwise choose to visit the area. The changes are:

1. Temporary Food Stall – Annual Event Permit · \$50 annually · Valid for one year from the date of issue · Allows them to attend at any approved Outdoor Event with the permission of the event organiser.
2. Temporary Food Stall – Annual Market Permit · \$50 annually · Valid for one year from the date of issue · Allows them to attend at any approved Market with the permission of the event organiser. The current approved markets include those held indoors such as the Independent Traders Market, the Rockingham Rotary Club Sunday Markets and the Baldivis Lions Club Saturday Markets and Twilight Markets. It should be noted that some events are advertised as a “market” but are actually approved as an Outdoor Event as they are not ongoing in nature.
3. Temporary Food Stall – One-Off Permit · \$50 application fee + daily trading fee · Allows them to trade at a one-off location i.e. any one event.

CITY OF WANNEROO FOOD TRIAL DELAYED

The City of Wanneroo who has been a real supporter of our industry thus far completed its Mobile Food Trial on the 30 June and sought comments from the industry and the public. The comments period has now closed. The City of Wanneroo has advised that a decision on whether food trucks can continue within their boundaries going forward will be announced around December 2017.

CITY OF PERTH FOOD TRUCKS

City of Perth food trucks are a team of vendors who are successfully working together in a unified way. They have tried and tested different options to trade and have found lunchtimes weekdays to be the best formula to date. They are working closely with City of Perth to seek additional venues that may offer better trade for vendors. It is a constant learning curve but having weathered the winter months and they look forward to continuing the growth of our regular clientele and additional spots to encourage new customers. Weekday trading for city workers is our growth goal. Some members are also utilising Uber Eats as an extension to our city position.

For any group of competitive vendors to work you must be consistent, persistent and respectful of each other. We are pleased that we are able to work on our individual strengths as we develop mobile food trading in the streets and parks of Perth. To follow the City of Perth Food Trucks go to : <https://www.facebook.com/perthfoodtruckers/>

HEALTH INSPECTIONS MINIMISE CASES OF FOOD POISONING

Association President met with a representative from the Department of Health's Food Unit to discuss a number of issues. One of the issues we were keen to know was how many confirmed cases of food poisoning had come from a mobile food vendor in the past 12 months? The answer was one. We were unable to ascertain if it was a member or non-member of the Association and feel one case is still too many. As mentioned previously our members get inspected at least 17 times a year, which would contribute to the lower number of confirmed cases. We support regular checks of mobile food vendors because it keeps our members on their toes and helps keep mobile food vendor vehicles at a higher standard.

EVENT VS. PUBLIC AND PRODUCT LIABILITY

Liability can be a tricky subject to understand for new and old businesses wondering what type of insurance is required to cover the exposures of both your business and also the events that you're attending or organising. The main differences between Event and Public/Product Liability are that public liability for an event will only cover the event organiser to make sure all attendees, including the food vendors (but not their businesses) are covered whilst at the event. This is mainly to cover slip and falls and the like in the common areas in between and around the various stallholders. Individual public and products liability will cover the stallholders for the products that they sell and personal injury to the public. Examples of this could be injury caused by a broken chair at their stall, someone tripping over a power cord or an issue with the products they provide. As an organiser of an event, it is essential you receive certificates of currency of all stallholders to note that they carry their own public and products liability for a minimum of \$10,000,000. If a claim is made against the event organiser but the injury occurred due to the negligence of a stall holder, the liability of the individual stallholder will be the one to carry the claim. If the stallholder does not carry adequate or current liability insurance, the event organiser could be held liable for the personal injury that has occurred during the event, regardless of fault. Public and products liability should be taken by all food vendors. This is a worldwide cover (excluding USA or Canada) that will allow the vendors to operate at any premises around Australia. The event organiser liability is restricted only to the specific event unless it is an annual policy, which will cover all of the events organised throughout the year. Please refer to your policy wording for clarification on any of the above information. Should you need any further queries answered on this tricky subject, please do not hesitate to contact the office of Steven Gough at Elders Insurance Metro North on 0432 705 787.



Our sponsors:

