

SOUTH WAIRARAPA DISTRICT COUNCIL

27 JUNE 2018

AGENDA ITEM C3

PROPOSED FOOD CARAVAN FOR NGAWI

Purpose of Report

To inform Councillors of the proposal to locate a food truck on Council reserve land at Ngawi.

Recommendations

Officers recommend that the Council:

1. *Receives the Proposed Food Caravan for Ngawi Report;*
2. *Grants permission to Rebekah Cates to implement her Food Caravan proposal;*
3. *Instructs officers to prepare the appropriate licence to occupy.*

1. Executive Summary

A proposal has been made to operate a food truck on SWDC reserve land at Ngawi. Under the Coastal Reserves Management Plan, new commercial access within or on the coastal reserves requires written permission by resolution of Council. This paper presents the proposal and recommends Council grants permission for it to go ahead.

2. Background

The Coastal Reserves Management Plan adopted by SWDC in 2013 provides for access to reserve land in accordance with S.56 of the Reserves Act 1977. Section 2.4 of the General Reserve Objectives and Policies has the following objectives:

2.4.1 Objective

- i. To allow for access on reserves to conduct commercial activity where those activities do not have adverse effects on areas of significant indigenous biodiversity value and where other adverse effects on the environment can be remedied or mitigated.
- ii. To provide an efficient and safe access to reserves for a variety of commercial users without damaging the natural, historical, and cultural values of the reserves.
- iii. To promote public enjoyment through a range of services and facilities.

Section 2.4 contains the following policy statement:

2.4.2 Policy

The Council will :

- i. Allow access on reserves for approved commercial activities.
- ii. Not allow new commercial access to be constructed within or on reserves unless written permission is granted by resolution of the Council.
- iii. Ensure that access for commercial activity takes consideration of : landscape, recreational, ecological, heritage and community values of the reserve, safety issues and on-going maintenance.
- iv. Ensure that access for commercial activity is designed and erected to an appropriate standard.

Rebekah Cates has made a proposal (attached as Appendix A) to operate a food truck on SWDC reserves on the Ngawi township foreshore and the Ngawi surf break.

3. Discussion

3.1 Proposal

Cates' proposal addresses the policy statement 2.4.2 paragraphs iii and iv and covers off how the reserve values have been considered, along with issues of safety and access.

3.2 Existing Ngawi food caravan

There is an existing food caravan operating at the Ngawi camping area which has been in operation since before the adoption of the Coastal Reserves Management Plan. Formerly the Tuckerbox, it is now under new ownership as the Captain's Table. The Management Plan policy for Commercial Activity Access (2.4) does not include any provision for restricting the number or type of commercial activities in any specific location. The market will determine whether there is a demand for a second provider at Ngawi.

3.3 Coastal Reserves Development Plan

There is no conflict with the Development Plans for Ngawi and the surf break.

4. Conclusion

The proposal appears to be in line with the policy, and consideration has been given to appropriate landscape, recreational, ecological, heritage and community values, as well as safety issues and ongoing maintenance. The proposed food truck appears to be of an appropriate standard. It will provide an additional amenity for the increasing number of visitors to the area.

5. Appendices

Appendix 1 – Becky Cates– Proposal to locate a food truck on the Ngawi Foreshore

Contact Officer: Helen McNaught, Amenities Manager

Reviewed By: Mark Allingham, Group Manager Infrastructure Services

**Appendix 1 – Becky Cates –
Proposal to locate a food
truck on the Ngawi
Foreshore**

17/04/2018

Business Proposal for Rebekah Cates' Food Truck

I intend on buying a food truck to run as a business located in Ngawi/ Cape Palliser and I would like to apply for a permit. The business will be owned jointly by Angela Cates and Rebekah Cates but will solely be run by myself.

Contact information for business owners:

Rebekah June Elizabeth Cates (Becky Cates)

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Angela Joan Cates (Ange Cates)

23 Main Street Greytown

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This proposal for Becky Cates' food truck business will describe how the needs will be met of the customers, as well as being respectful to the environment with several options and recommendations designed to a plan that is functional and fitting for the business. There will be an outline of the necessary health and safety requirements to cater for the needs of the customers and employees, security, access, the equipment needed to fill the food caravan, waste management plan and the total costings to fit the general layout plan.

The stakeholders will be drawn in by bold signage, a welcoming comfortable outside seating area will be provided where the customers will be able to relax and enjoy the sunshine and beautiful landscape Ngawi has to offer. The food caravan will be advertised on several social media sites to promote the meals and drinks we have to offer and as a result provide more income in the future.

There will be a maximum of two employees, with one full time being Becky. The staff member will ideally have a food safety certificate (unit 167), and have experience in customer service, and food handling areas, although there will be training provided during the business hours.

The two locations I am applying for will target all types of customers, such as the locals, visitors and tourists who I am sure would love a friendly food truck to fulfil their needs and give them a relaxed environment.

Ngawi is a small place, about 50 permanent residents and the rest being holiday homes/bachs. Ngawi is quiet during the week but busy during the weekends and holidays. Luckily, it's a great tourists attraction, the light house, seals, Pinnacles and the rugged coast line are all part of this great place. During the summer period there are plenty of travellers out at Ngawi especially on the weekends, which is why I have chosen this to be my prime location. Even on days when the sea isn't so nice there are plenty of surfers out that love a bite to eat.

Access in and around the food truck:

To ensure that the health and safety of the work area is maintained, the size and layout of the floor area will accommodate the different appliances, equipment and the needs of employees and customers. There will be a window for the customers to order through which will be clear and visible to avoid the risk of crowded areas. There will be access to a back door fire exit, in case of emergency to ensure the employees can get out safely.

Flooring:

The floor will be a hard material as it makes it easier to clean up spillages, and there will be a mat provided to prevent slipping in the area. All supplies will be stored in their appropriate storage facility, for example frozen in the freezer, cups, boxes and utensils will be stored in a cupboard as this prevents clutter in the area and provides more space to work.

Electricity:

I have spoken to Tony, the owner of the power box. I will not be using his power box as my power supply. I will have to use another alternative like a generator or solar panels. Eventually I may even put in my own power box.

All the power sockets and extension leads used within the food truck will be carefully placed in an organised manner, where they are safely secured and covered to avoid electrical faults or fires. There will be a qualified electrician who will do regular checks, and if needed provide additional outlets if there are many power boards in use.

Fire/ Gas safety:

To ensure a fast and safe escape the food truck provides a sufficient exit. The exit will be clearly visible and have enough adequate and reliable light. Fire alarms and gas detectors will be installed, to provide adequate warning to occupants, and there will also be a fire extinguisher as well as a fire blanket on site in case of a fire.

Security:

To provide the safety of employees and customers there will be security cameras installed surrounding the inside of the food truck and the outdoor area onsite.

Food Hygiene:

All employees will have to follow the Food Hygiene Regulations. Regular maintenance will be pursued on wash hand basins, all appliances, refrigeration, and vermin control to ensure that the food trucks cleanliness is a top priority. All frozen goods, dairy products and meat will be stored in a refrigerator or freezer, and all food products will have expiry dates checked regularly to guarantee the customers are receiving fresh produce that they have purchased. Food businesses must make sure that people who carry out or supervise the handling of food have appropriate skills and knowledge in food safety and food hygiene matters.

Waste:

To keep the caravan/truck looking clean and tidy I will have two rubbish bins. One for recycling and the other one for general rubbish. These bins will be emptied daily and will be taken to the Martinborough landfill. I will catch my waste water in containers which will then be emptied into the allocated waste disposal station.

Location:

Since my application to use Tony's power box was unsuccessful I would like to apply for the whole of the foreshore reserve in Ngawi as well as the Ngawi surf breaks reserve. Both of these reserves have multiple parking options to get in and out of the reserve with plenty of clear vision to park or cross the road safely. These reserves are plenty but enough so lots of parking spaces are available to the customers where nobody is affected, eg. Parking outside some bodies house (this wouldn't happen, due to the large parking area. These locations will target all types of customers, such as the locals, visitors and tourists who I am sure would love a friendly food truck to fulfil their needs and give them a relaxed environment.

What will be for sale:

The items I plan on selling will be; Cold drinks, Hot drinks (coffee, hot chocolate, tea), Real fruit ice cream, Hot chips, Fish.

These items I have not decided if I will definitely do them or not, depending on the work load and if I can manage; Smoothies, Burgers (beef and chicken), Mini Pizza (chicken, cranberry and brie) (beef mince, bacon, cheese, ham).

Ngawi/Cape Palliser is an absolute beautiful place, there's no other place like it. When i operate my food caravan/truck on the reserves I would take extra precaution to be a tidy kiwi so that my food truck doesn't have any adverse effects on the environment.

By considering all the health and safety regulations and the cost to run a food truck, I personally think, that in my opinion I am certain that by having a food truck/trailer in the Ngawi area would improve visitors experiences and create a lot of smiling faces once there hungry/thirst has been fulfilled. It will also give the locals another option for lunch or dinner.





Kind Regards,

Rebekah Cates