

1. The only place that makes sense for food trucks is in Old Town where there are lots of tourists and a lack of quick dining options close the river. Along Oronoco Park would be ideal.
2. Food trucks are a disgusting and dirty thing to bring in a residential neighborhood. I presume city council favors this because the food trucks won't be parked where they live. I see from the other response to this survey that the people who only work in the 'hood, but live in Maryland love the idea of eating at health code violations on wheels. To get a flavor, just go to 14th Street by the National Mall to see how utterly disgusting this phenomenon is.
3. I think there should be additional options either on or near king street. You want these trucks located in desirable and heavily trafficked (pedestrian) areas.
4. No to all locations in Alexandria. Wherever there are food trucks it looks unsightly. There is always a lot of trash. Many events like to sell their own food and they should be able to do it.
5. There have been large capital investments in very expensive real estate and restaurants around the Braddock Road Metro by business people that are part of the community and contribute greatly to the City coffers, i.e., Dos Amigos, Lost Dog Cafe, Bastille, Mason Social, 7-Eleven, Lena's etc. and all of these are struggling already in their first few years of being open. Again, very large investments, the permitting process, brick & mortar, sewer tap fees, fire permits, building permits, licenses lots of neighborhood employees and these food trucks take away valuable income dollars which these businesses desperately need to survive. These A and B location areas are not underserved for food choices as Eisenhower Avenue is underserved. I am happy to discuss this with you further with more detail and economics. Jason Yates
6. There have been large capital investments in very expensive real estate and restaurants around the Braddock Road Metro by business people that are part of the community and contribute greatly to the City coffers, i.e., Dos Amigos, Lost Dog Cafe, Bastille, Mason Social, Lena's etc. and all of these are struggling already in their first few years of being open. Again, very large investments, the permitting process, brick & mortar, sewer tap fees, fire permits, building permits, licenses lots of neighborhood employees and these food trucks take away valuable income dollars which these businesses desperately need to survive. These A and B location areas are not underserved for food choices as Eisenhower Avenue is underserved. I am happy to discuss this with you further with more detail and economics. Jason Yates
7. In general, it makes no sense for the City to be trying to engineer where food trucks should and shouldn't go. Even the food trucks can't predict exactly which locations will be good and which won't. The best way is for the trucks to have the freedom to respond to and park where market demand exists, subject to reasonable public safety criteria (standard no parking near intersections and fire hydrants, no parking on streets with speed limits above 35 mph, no parking where the sidewalk area isn't wide enough, no parking in residential areas) and that's about it. This will allow food truck zones to be created organically without unnecessary government intervention and, worse, illegal government action which discriminates against one form of business in favor of another. For whatever reason, the city council seems unable to allow the market to decide these things, even on a trial basis so we're left with this process where they pick some limited number of spaces they think might be good for food trucks or where they want food trucks to be

regardless of whether it makes sense from a business perspective. Assuming we're stuck with this process, it would be better to at least establish a greater number of zones so there is a greater likelihood of hitting on a few that work, especially when it's likely that the city council won't address this issue for another year. Food trucks have effectively been stymied from operating in Alexandria for two years now so I'd urge the city to at least open up more than the 3 currently proposed locations. The best additional locations in my view would be in order of priority: Carlyle, King Street Garden, near City Hall, north Alexandria perhaps by a park between proposed location B and Old Town.

8. Potomac yard
9. Food trucks are a blight. There are plenty of eating establishments in the city. More trash and refuse is often generated where food trucks operate.
10. In front of city hall, near the king st metro station
11. Right next to City Hall!!!!
12. John Carlyle Park. It's got tons of space and parking. Plenty of seating. It's the exact type of place that vibrant cities around the country actually build food truck scenes around.
13. No food trucks. Tacky.
14. there is a parking area by the new apartments that are being created. Why can't food trucks (during the day hours) sit there for folks to come to. It's a big space, and there is a parking garage for the apartments. the food truck should take up a great amount of space, this is off the Eisenhower main traffic flow, and could allow for both to be supported. Also, I believe in the Hoffman movie complex, that you could remove the Ruby Tuesdays and allow other vendors. That restaurant is very poor in quality and service.
15. "Having moved from DC to Old Town, to get AWAY from food trucks and an assortment of other 'too much', I strongly disagree with ANY food trucks, period. They smell, they are dirty, they clog up foot and car traffic. We have plenty of wonderful restaurants...why do we need these?"
16. "
17. Food trucks are trashy and would negatively impact the community.
18. Do not support food truck trend in general. They should be the exception, for instance during need for workers do building, on a temporary basis.
19. Dulaney st or John Carlyle st are much better locations, there is very little traffic and lots of places to sit outside to enjoy the food.
20. There will be some disgruntled residents, which is consistent with their general opposition to any activity in the area. Please don't be discouraged because this is an excellent move for the workers and small business that makes old town that much more attractive and competitive.
21. Food trucks provide dining options which are very nice to have but I can see that tourists from out of town would be very attracted to the "food truck experience". If tour buses pull up to these food trucks either for the drivers themselves or all of the bus occupants to get off and eat, then it will be a big problem. The tour buses should not be pulling up to the food trucks for tourists. If the tour bus does pull up, then it should depart the area so as to not block traffic.
22. "We do not need food trucks to compete with small Businesses who are struggling to remain open in thisDifficult environment, not to mention their unsightly presence in Old Town as well as taking parking spaces needed by existing Businesses. let us support our small businesses rather than Undermining them with food trucks."

23. I'm not a fan of food vending trucks in general & think they lower the quality of the neighborhood. On main streets in D.C. where the museums and sites attract tourists, they can be useful for a quick refreshment. Nothing like that exists in Old Town except in the historical center, and there restaurants are plentiful.
24. SHIRLINGTON Village, They need competition
25. Overall, I think everyone should defer to the residents in these locations. (If a food truck was sitting in front my apartment home from morning 'til night, my quality of life would definitely be adversely impacted.) Perhaps, 10/11 am - 4 pm.
26. I think food trucks should be allowed everywhere around the Carlyle neighborhood. As someone who works there, the options for lunch are pitifully few in number, and food trucks would certainly help with that.
27. Why do the City planners feel compelled to provide competition to food establishments paying rent and City property and other taxes. Based on vacancies this just doesn't seem to be smart thinking.
28. I think food trucks should be placed somewhere between Oronoco Bay Park and Founders Park. This will close in the awkward gap for people who travel along the waterfront, but are turned off by the "sketchiness" at the corner of North Union and Pendleton. As of now, people need to walk on the street behind Robinson Terminal
29. Don't be afraid of food trucks!
30. "John Carlyle Street (at Jamieson) would be a great location as well.
31. Please move forward with plans to support adding locations for food trucks
32. Have an area designated in Carlyle Park. It's a higher traffic area during the day. It would be less of a hike to get there.
33. No food trucks. Parking is already an issue.
34. home owners and park users feel this would be unsightly, noisy, add litter, degrade the character of their neighborhood, spew fumes. I do not feel food trucks should be allowed in any of our historic districts.
35. Let the food trucks compete where they please.
36. Food trucks are great! Thank you for soliciting comments on these locations.
37. I work somewhere where our food options are horribly limited, and something like this would be a welcome change
38. I think the taxi stand by 520 Dulaney St on the USPTO campus would be a perfect spot for additional food trucks. The USPTO houses thousands of employees and visors along with the other local business and law firms nearby. The street has minimal traffic and I have never seen a single taxi at the taxi stand making it a misuse of parking spaces.
39. Remove restrictions on length of hours of operation so that vendors may operate more than four hours in one location. Remove restrictions on business hours so that they may operate at any time of day, as a normal business would be allowed.
40. Suggest moving Location C to the 2100 block of Eisenhower Ave. This is not a residential location and continues to provide access to the Carlyle Area if Food trucks are desired there.
41. Near the King Street Metro
42. I believe this to be a great idea. It will not only cater to USPTO employees but to other people that live within the area and work in the area of the Patent Office. Having Food Trucks will provide other types of eating menus and to engage with others that work in the area.

43. There is a huge parking lot, parking area next to the metro stop where the food trucks could park that would not hinder the flow of pedestrians or traffic that could also accommodate portable tables, benches, chairs or even umbrellas.
44. What about John Carlyle street or Duke Street near Quattro Formaggio or Diagonal street? All near King street metro station where there are a lot more businesses and people traffic.
45. Dulany St. would be a good location
46. "Not a good idea -
47. Infrastructure does not have nor was built for the absorption of food trucks - Arlington seems like a good option -"
48. Food trucks only on private property with owners approval.
49. Please put several food trucks near the Patent Office. There is a high population of people who will eat from the trucks: patent examiners, attorney, and employees of the financial firms (Morgan Stanley, etc.).
50. Any vending trucks, barrows, kiosks etc. take up parking space, cause congestion, increase trash, and look ugly on the street. I strongly disapprove of permitting them on our streets. There sufficient cafes for snacks and food. PR Mancherje. Resident in Akexandria for 22years.
51. Further down Eisenhower in front of the USPTO Madison building.
52. West End is OK
53. Would you want a food truck in your neighborhood if the property values were more than \$1,000,000.00?
54. should allow trucks even closer to USPTO campus
55. I have worked for the past 10 years at the National Science Foundation in the Welburn Square district of Arlington at the center of the high rise concentration in Ballston. Food trucks have multiplied in the area over the past three to four years, and as a consequence numerous brick and mortar food establishments in the area have closed. The food trucks are pirating the lunch business in the area, which is now notable for long-empty restaurant properties. I do not believe we should allow food trucks to do the same in Alexandria. We need to support our local businesses.
56. I used to work in DC and often obtained lunch from a food truck several times a week. It would be wonderful to have them here in Alexandria.
57. They should also rotate the food trucks so we can continue to have a variety of options.
58. I think a spot in either of the Carlyle traffic circles (1 block north of Location C) would be an even better location to put food trucks. It would allow them to advertise along duke and even possibly King Streets. Putting them south of the PTO would work, but would limit their audience to only PTO employees.
59. As someone who lives and works in Alexandria, I am very excited about the prospect of this new initiative! Any chance that future considerations might be given to allowing Food Trucks to sevice the Del Ray neighborhood? There may be spots on Commonwealth near the Rec Center that would be logistically viable.
60. "SHORT ANSWER: only 2 Food Trucks??? Don't bother. Really.
61. The lines would be insane !!! And 2 food trucks not central to most daytime workers/customers? definitely not worth the walk and wait.
62. Has anybody seen, on occasion, when the Patent Office hosts 3-4 food trucks? Lines beyond belief. Granted, those are often special events, but the point is --- with 4000-5000

- workers at the Patent Office and hundreds right in the immediate area, @ food trucks would be overwhelmed. I wouldn't even walk there to see the line - We know it would be unbearable.
63. Please - find a way to make space for 6 or so food trucks at a time - and try to get them closer to the center of the professional dense are indicated on the map. Somewhere closer to the Courthouse, for instance."
 64. Wouldn't the round-about on John Carlyle St. be more ideal? It's the center of action in the neighborhood.
 65. I think the numbers should be controlled like they do in DC and have specific designated areas where they can and cannot park.
 66. We need more offerings in North Old Town. We are set in an outdated frame of mind. Time to get moving with the times!
 67. Near the USPTO and Federal Court would be a great location for a food truck.
 68. Food trucks in Alexandria is a win-win for EVERYONE.
 69. Food trucks are a fantastic way to bring variety to many locations and help support small business ventures which may evolve into brick and mortar locations and local capital. The current policies put people without a large amount of established capital at a disadvantage and creates "restaurant monopolies" that encourage a stagnant and limited food scene.
 70. Please ensure there will not be idling trucks, especially on hot days. Air quality is very important to humans.
 71. Would like to see them in Dulany garden area of USPTO.
 72. "A location near a commercial center should be okay and a food truck location on a quite residential street should NOT be considered.
 73. Thank you."
 74. I would encourage any location to increase trash cans and trash pickup in the area.
 75. More food trucks is good!
 76. "Please choose a commercial location instead of a quite residential location.
 77. Thank you."
 78. Eliminate parking on Dulany Street and allow food trucks on Dulany Street. The trucks would not block traffic, would be available for many thousands of employees of the USPTO and other businesses, have almost no impact on residents, and serve a great need. The license would need to exclude special event days.
 79. Thank you so much for soliciting our input. This is a really great use of technology. At the Women's History Week presentation on Tuesday the Mayor said she was not a techie, but now I say she is.
 80. Keep in mind that if a truck gets a cult following, lots of people will show up. Eisenhower is the best location to handle it.
 81. Consider John Carlyle Circle Area (near King Street Metro)
 82. At the Eisenhower Avenue location there is already traffic congestion, this will only make it worse. Why not on Dulany Street instead?
 83. A fourth location near the Carlyle park would be great.
 84. "John Carlyle Street Circle at Jamieson. Dulany street Circle.
 85. "Feel like Elizabeth lane would be more ideal for Location C as car traffic on this street is much lighter.

86. Overall our options in this area consist of a myriad of delis, a Chinese place, a Japanese place, a thai place, a few pizza parlors, and whole foods. In this area, food trucks could operate without overlapping the businesses already present, as those businesses only operate within a particular niche.
87. Location A and B have far fewer employees who could benefit from food trucks, and option B is particularly bad because the food vendors here are already quite diverse."
88. Don't forget you have an unused street, Courthouse Square, in front of the courthouse.
89. Make sure the pie truck shows up!
90. more locations on USPTO campus
91. I kind of cool plus it add diversity to the food options.
92. Make sure we can subscribe for up to date truck locations at the three sites, assauming you open all three.
93. There are several two hour parking spots on Dulany St that would be better used for food trucks. There is plenty of parking on nearby side streets and in parking decks.
94. 399 John Carlyle St, Alexandria, VA 22314: This location is great since there is a grass park with benches, in addition to having parking for 10 to 20 trucks if desired. Potential for upwards of 5000 patrons in surrounding buildings.
95. On Jameson Avenue, next to cementary
96. Closer to King st perhaps in carlyle
97. There aren't a lot of food options at the USPTO campus. Adding a truck or 2 will be a great improvement.
98. "I want to propose having local restaurants rotate the sharing of a temporary kitchen/work space that may also have an attached eating space for serving food. The local restaurants can share the space throughout the year by setting up for business 2 weeks at a time and then leaving and having another restaurant do the same thereafter. Serving a location with a high density workforce such as the USPTO would be ideal.
99. This would provide workers in the area a variety of food choices (since most are probably tired of their current choices that get old), it's also good for the local restaurants since they are promoting/marketing their products to a new market (the local workforce that may not be exposed to them). It's a win-win for everyone involved. "
100. Sensitive to adverse impacts on storefront restaurants.
101. I was in California when these trucks were being rolled out for the first time. Brick and Mortar Restaurants kicked, but the citizens love the idea and they were and continue to be a huge success for everyone involved.
102. There are a lot of businesses and daytime employees in the Eisenhower area, I would also consider the Dulany or Carlyle circle areas to be locations that wouldn't impede traffic but would provide additional food options to large numbers of daytime employees of the Alexandria area.
103. Within the USPTO/Carlyle compound, near Dulany Street. I am not familiar with the other locations, so I have no opinion on them.
104. Maybe I can even take the best food trucks options home to my wife, and this will improve our marriage. I may even look back on this moment when I'm surrounded by grandchildren and thank the city of Alexandria for hopefully bringing in food trucks - good ones!

105. I think the best place for this would be the Jon Carlyle traffic circle. there are benches all over and it is central to many office buildings. I don't think it would cause traffic problems either.
106. I think Eisenhower is the best possible location, but why not allow multiple locations. If there are a multiple number of food trucks the limited slots will limit the variety to customers wherein multiple locations could allow for more trucks and a potential location rotation.
107. "Please ADD locations at King Street, and USPTO, Dulany Street.
108. Alexandria NEEDS food trucks. Americans lead busy, busy lives. We wake up early, rush out the door, and come home late. We eat up to THREE meals outside of the home. We need options!
109. Without food trucks, the options are limited. Some people eat at least one meal a day ""out"" (not home-cooked). There are not enough options to satisfy consumers who rely on prepared food.
110. We need a place to buy breakfast when we are rushing out the door. As can be imagined, Einstein bagels 3x/week gets OLD. And Dunkin Donuts is not really ""variety"" in view of Einstein bagels. We need options!
111. Additionally, we need a break on the commute home. Waiting at King Street Metro station for the next bus or train could be a wait up to 30 minutes. Arriving 2 minutes late to the station means arriving home 1 hour later. We need some food! At the end of the day, we are tired. A food truck at King Street Metro would make the evening commute bearable, even pleasant! Especially if we have to wait up to 30 minutes for the next bus.
112. Countries like China and Korea have many food truck options, including corn on the cob, grilled sweet potatoes, and roasted chestnuts. These are cheap, healthy, foods on the fly! Why can't we have that? Alexandria's closest alternative is a half-portion salad from Starbucks for \$6. This is a poor choice! Bring us some food trucks!"
113. What Is My City Waiting for you moving in the direction of the City (Washington DC)...You Built all these homes and apartments...and didn't ask what the results would be...why not feed these folks from the wonderful food trucks....I'm game....
114. Carlyle Square. Have you seen the looong lunchtime lines at Jimmy Johns, Potbelly, and that Italian deli sortof place next to 7-11? Competition is good, and those places are all chains; it's not like you'd be hurting a mom-n-pop. Quattro Fromagi, Sweet Fire Donna's.. ok it would effect them but that's life in the big city. Competititon good! The other side of the coin is Can food trucks make enough money at lunch in that location on Eisenhower to make it worth their while?
115. King Street Metro parking lot along the outside perimeter out of the way of incoming and outgoing traffic.
116. No comment
117. Yes, yes to food trucks!! they provide great food variety to the area and positively enhance the experience and culture of the area

118. Dulany Street
119. Thank you for this suggestion! I know there has been a demand here for a long time
120. I <3 Food Trucks! Would love to see food truck festivals too! Make sure Dangerously Delicious Pies or Curbside Cupcakes comes to visit!
121. I would make perhaps a location closer to king st metro, perhaps in the Carlyle area
122. The survey question is poorly worded because it combines multiple questions that may have different answers, yet only one answer is permitted.
123. Asian fusion options or indian would be amazing!
124. Food truck locations around the Carlyle area would be greatly appreciated as the current options are stale after a while.
125. Additional food trucks in Alexandria is a terrible idea. Food trucks at the very least are tacky and an eyesore to a community. They are also noisy, due to engines and generators that need to run to provide power to cooking equipment. Some would even consider food trucks to be unhealthy and unsanitary. Instead of putting additional food trucks in Alexandria, the city should focus on bringing permanent retailers to the city instead of provisions for temporary solutions to nonexistent problems.
126. Location C is a great location but would be better if it was in Carlyle or Dulany circles. This would place it closer to metro and in high foot traffic areas while serving the huge numbers of PTO employees and attorney offices.
127. Kings Street Metro Parking/Kiss&Ride may be an ideal place for Food Trucks. It doesn't seem that busy during lunch time.
128. Having the food trucks would make the area more desirable for attracting young professionals to work at businesses here.
129. The city needs to seriously consider allowing food trucks in John Carlye Square by the US Patent and Trademark Office. Trucks could park around the square and lines could easily form without blocking pedestrians or traffic. The USPTO employees thousands, and now that the lunch loop has been gone for years, this would finally provide the lunch options we miss from using the lunch loop to old town.
130. I'd be nice to have trucks around John Carlyle St. or Holland Ln. These locations could either by the Holland Ln circle or on the corners of one of these streets (John Carlyle or Holland) and Emerson, Ballenger, or Jamieson.
131. With respect to Location C - I agree that a location within the Eisenhower/USPTO area is a good idea I'm concerned about the specific choice. One of the nearby parking lots or side streets might be a safer choice.
132. These germ infested jalopies are health hazards and a slap in the face to brick-and-mortar every merchant who has invested his/her heart and soul in addition to financial well being in order to open a proper retail food establishment. Shame on the politicians selling them out to competition from these low rent garbage wagons.
133. "Variety of food - Indian PLEASE! Veggie options. Greek/Middle Eastern food.
134. thank you - I'm hungry"
135. What a joke. Three TINY locations for 2 - 3 trucks to park? Are you planning for this to fail? I work at the Patent Office but live in DC. Trucks congregate where there is enough space for 5 - 10 trucks to line up (or encircle a park) so that there are enough trucks to actually meet demand. If a line is too long at one truck, patrons will go

to another. If I work at the PTO and have to walk a half mile over to Eisenhower to wait in line 30 minutes for food... I'll never do it. How in the hell is this so hard? DC is congested but makes room for food trucks. Alexandria has tons of space down here around the Patent Office and you're going to relegate some tiny chunk of curb over in no-mans-land for three trucks? Try again.

136. As a tax paying resident of Alexandria I strongly support food trucks and wish all restrictions about location to be lifted and the free market returned to the city.
137. Suggest location John Carlyle St near Jamieson Ave.
138. The location sites are puzzling, because they are almost close to urban cores but not quite close enough to be convenient and therefore unlikely to serve as a realistic option or to be successful. The best food truck locations are where the people already gather--and nearby existing food establishments. If the city could explain their site selections it would be more helpful and productive for the community to provide feedback.
139. I think the John Carlyle Street circle (in between Ballenger and Duke St.) would be a perfect place for Food Truck Designation. It's very close to the Patent and Trademark Office (with employees who would love more variety), and has ample space for Food Trucks.
140. I think this would be great too add additional food options to the area!
141. An alternate location would be the John Carlyle Square Park where there are existing space, shades and benches for people to sit and eat the foods purchased from the food trucks.
142. I applaud the city of Alexandria for giving permits for food trucks. This is a much needed change. However, I would like to suggest having food trucks even closer to the patent office. If you put food trucks in the designated area for Eisenhower, I know that I and many others at the patent office would use them, as we are starved for different food options. However, if you could have food trucks even closer to the patent office, I know that many more people there would use the food trucks more frequently. If possible, I would suggest the Dulaney St. circle or the John Carlyle St. circle. These areas house many PTO employees, attorneys, and other workers who would be thrilled to have more food options involving food trucks. Even if this is not possible, I think the Eisenhower food trucks would be a step in the right direction.
143. That Eisenhower location is in between the PTO and Hoffman. It'll be too crowded especially when NSF opens. There should be two spots on Eisenhower. One right by Hoffman center. One right by PTO.
144. There are many office workers during the day, including many new employees for the NSF building, that will benefit from increased food choices.
145. Keep in mind what is equitable for rent paying food service businesses.
146. While the Carlyle section of Alexandria has several options for lunch, I would love to see more especially in the form of food trucks in order to have a constant variety.
147. no
148. I work near location C, and while I would love to see food trucks near my place of work, I am surprised that a street like Ballenger or Jamieson Aves. was not proposed, since they have less traffic, and are more in the center of the Carlyle office area. Nevertheless, any location within .25 miles of the USPTO would be very welcome.

149. I love food trucks and am excited about the idea of them being close enough to work to enjoy them.
150. A and B are too far from my location.
151. inside the USPTO loop.
152. I have sympathy for people who want to operate food trucks, or buy lunch from them, but streets should be primarily for letting people get from here to there. Food trucks parked where other people want to drive through or park are using a public resource, and should pay appropriately. (Recommended reading: "The High Cost of Free Parking," by Professor Donald Shoup.) I respectfully submit that if food trucks are to be allowed, they should pay for occupying space on the public roads, and suggest holding an auction to determine the appropriate price for taking up space on the road.
153. I would recommend a location within reach of the King street metro station.
154. Please bring food truck providing healthy and more affordable food choices such as stir-fries, omelet etc, the restaurants near PTO are good but too pricy with tips and 10% tax. Hope the food truck can help solve this problem. Also we'd like to see different trucks coming instead of the same ones taking on the spot forever.
155. Although I think the allure of food trucks has diminished over the last few years (from the peak about 4-5 years ago), they still offer a nice change for places with stagnating restaurant scenes. Old town has plenty in terms of restaurants, but all 3 areas identified are relatively bad. Food trucks allow for new types of food to be coming in all the time, and especially near businesses provide great lunch options.
156. USPTO campus area please
157. The USPTO and tons of other businesses are generally close to Location C, but Location C is across the street from a construction zone, which has a lot of traffic already and may present a safety concern for the next year or so. The committee should consider other locations around the USPTO, like John Carlyle street circle and Dulany St circle.
158. Food trucks are generally considered tacky at least, if not unsanitary and unhealthy. They are noisy due to engines and generators running to provide power to cooking equipment, and they are usually rather large, creating an eyesore. Overall food trucks only detract from the neighborhood, and the city of Alexandria would be better off focusing its efforts on bringing permanent vendors to the city rather than temporary solutions to nonexistent problems.
159. I love the idea of food trucks, and I love the opportunity to provide feedback. I think the success of such a project is contingent on the availability of easy (and preferably free or cheap) parking. If parking is less than easy, foodtrucks lose their appeal to brick and mortar restaurants.
160. Please affirmatively require that all food trucks authorized to vend in any of the above locations dispense ample vegetarian options and provide healthy ingredients, i.e. no sugar, no saturated fats, higher protein choices.
161. Great idea. Implement policies that will guarantee a diversity of food vendors and encourage healthy options/farm to table/fresh options.
162. Definitely love the idea of food trucks as this will improve the choices available to the folks that work in the area
163. Food trucks are very popular and many people enjoy them. It would be great for Alexandria to bring this to the city. Hopefully one day a food truck rodeo could come to

- the city, which would bring people and entertainment to the residents. Plus it would bring great food.
164. Too back you can't put them in the loop by the USPTO. Food trucks I visited in DC were GREAT!
 165. Food trucks are a great idea and really will give workers and residents an opportunity to enjoy different cuisines and cultures. It will also offer economic opportunities to those food truck vendors that they might not otherwise have.
 166. This is a great development for Alexandria as a whole and more truck spots and locations should be encouraged.
 167. Anywhere near SW old town would be good too!
 168. You are being too restrictive. Let vendors park at the exact locations of offices.
 169. I fully support food trucks at Location C!
 170. Holland and Ballenger - near cemetery
 171. I propose spaces being set aside in John Carlyle Park. It is heavily trafficked, near USPTO and has plenty of space due to the park being present.
 172. Would be nice to have them generally around the Carlyle development
 173. I love this idea! Thanks!
 174. I'm excited to have food trucks here at Eisenhower Ave. Please bring them! USPTO employee's have our parking garages so this shouldn't impact us as much.
 175. USPTO
 176. have tests of safety of food ie cleanliness and freshness of foods
 177. Thank you for this initiative. Please add another location on Eisenhower, or a location close to the King street metro station.
 178. No.trucks. They are bad for traffic--hazard-- and unfairly compete with local restaurants. Bad idea. Trashes our city.
 179. Food trucks should be located in the heart of very dense pedestrian activity such as the downtown area of a City. All three proposed locations are anything but that and will not provide success for the vendors or an accessible amenity for citizens.
 180. Food trucks foster competition amongst food providers, resulting in a win for consumers. A competitive marketplace breeds higher quality at lower prices.
 181. While looking, I considered the following factors: negative impact on the community, possible issues with the vendors, opportunities for the community, and benefits for the vendors. Location C: Eisenhower Avenue has the most positive outcomes for the residents/employees and possible vendors in the area while providing the least repercussions. Easily the best choice.
 182. Alexandria is a very small area that does not have the population density to support food trucks along with brick and mortar restaurants. There is ample variety in both cost and quality currently in the city to accommodate any and all desires. Support of the local businesses is essential to keeping the interest and diversity that is Alexandria!
 183. I would suggest simply getting food trucks along King st -- As our office lease runs out in about 6 months -- many on the folks in our office are advocating a move where there are decent lunch options (DC / Arlington) as everything in OT seems to be closing and the Food Trucks are no where to be found. The food options here are absolutely awful catering to tourist who will only dine once at this location (thus the food is mostly poor).
 184. Help the people of the Eisenhower Corridor! We are starving and have money.

185. There are no suggestions around King St. this seems like a foolish mistake as more traffic helps everyone in long run. There are more than just restaurants in Old Town and on King St.
186. Any "healthy" food trucks would be amazing!
187. I don't normally eat from food trucks, but they have come a long way in offering quality food in the last few years, and so I would love to have additional dining options vis a vis these trucks close to the office. I work next to the Eisenhower Ave location. As long as they are offering quality food, healthy options, then it should be a win win.
188. King street Metro area
189. Food trucks are "acceptable" during construction phases IF they are monitored and the workers will stop throwing their trash in the streets & on people's lawns.
190. There are many housing complexes and office buildings near this location (Eisenhower). I know I would take advantage of food trucks in location c.
191. Please consider location C: Eisenhower Avenue. We don't have a ton of food options in walking distance and the addition of food trucks would be great. There are many more restaurants near location B: N Fairfax Street, so it may be more difficult for the Food Trucks to get customers. Also, there is quite a bit of expansion near location C, which will bring in more people to enjoy the food trucks.
192. Select a food truck that offers healthy, vegetarian options as well.
193. In front of the PTO office?
194. Suggested Food Trucks: Dangerously Delicious Pies, any type of BBQ, Tokyo in the City, Cajunator, Thai, Caribbean, etc.
195. I think it's ridiculous that the city is limiting food trucks so severely. I'd love to be able to find a good sized group of food trucks in Old Town, around Market Square or by the river, say 8-10 trucks, so I'd have lots of options. I don't think the city actually wants food trucks.
196. "Please bring things to the west end everything don't need to be in old town.
197. Thanks,
198. West End Homeowner"
199. The food truck fad has peaked and they are losing their cachet in the DC area. Consequently, they are looking for new markets and have set their sights on Alexandria. The City is looking to become the dumping ground for those food trucks who cannot make it elsewhere. Please do not open up Alexandria to food trucks, our citizens would not benefit.
200. I strongly support location B and would love to see other options closer to City Hall because food trucks are more affordable then the majority of the brick and mortar restaurants available.
201. Being a business owner in Alexandria (n. Fairfax) for more than 20 years, isn't fair to have Food trucks park in from of my store.Strongly disagree, will impact my sales and customer base.
202. the green square by the westin hotel and john carlyle park
203. As long as they don't block traffic - the more the merrier!
204. No, I think that take out restaurants and grocery stores serve the same purpose and would not be as disruptive

205. Disappointing choice of truck vendors thus far!
206. I would be much happier with my office location if additional food options were offered, and strongly support food trucks coming to this neighborhood.
207. Suggest you allow more than 3 but use intersecting streets to main arterials that have multiple lanes
208. We already had the parking restrictions increased city-wide for Saturday parking and many new pay zones added to the city. I don't see how adding food trucks into the equation would make the situation any better. There are plenty of GREAT restaurants in Alexandria. I would prefer to have less cluttered streets and more nice sidewalk cafes.
209. Food trucks are a great thing.
210. This is huge. The food options where I work are depressing and make me miss working downtown DC.
211. There should be no restrictions on food trucks, period.
212. King Street near to the water front
213. Please allow food trucks!
214. All are awesome!
215. we desperately NEED food trucks in this area.
216. We don't need food trucks in Alexandria. They are ugly, noisy, smelly, occupy on-street parking and, most importantly, unfairly compete with nearby restaurants and delis. They have ruined the mall in DC and we don't need them here.
217. Would love to have Food Trucks in Alexandria!
218. Near the new water front area at the end of king street. There aren't any quick/easy food options around that area. The waterfront shouldn't just be for a sit down meal at chart house etc. We live in old town but have 2 small kids- we'd like some food options by the water that would also work for us.
219. Waterfront near old dominion boat club where there is a lot more pedestrian traffic to take advantage of truck service. Near Market Square either on Fairfax or Royal. Again more pedestrians and a parking garage.
220. What is being done to support or compensate existing retail food vendors?
221. "A 13 hour operation seems excessive to me. During the Fall and Winter months they are operating in the dark up to 3 hours. That wil create an unsafe situation in my opinion.
222. The N Fairfax Street location is a quiet area with multiple delis/breakfast shops. Why would the City allow food trucks that would only hurt these enterprises? "
223. The first two years of the food truck test failed badly. Now that the city council is willing to try again, with much better locations, I hope the initiative succeeds.
224. Is there any real need for food trucks in Alexandria?
225. No, want brick & mortar establishments for Alexandria locations.
226. Food trucks inappropriate in Old Town as there is not enough parking as it is.
227. Food trucks are generally inappropriate for Old Town. They do not present a paper image for Old Town and given existing parking limitations, further loss of parking to food trucks would not be viewed favorably by the community.
228. Seems like the West End really needs more food options, yet there are no proposed locations.
229. Leave them out on the West End where you have true density of people.

230. Heart of Old Town or King Street metro
231. Please no food trucks in Old Town. It takes away from the feel of my home and will make traffic and congestion worse.
232. Please no food trucks in Old Town. It takes away from the feel of my home and will make traffic and congestion worse.
1. the northern most point on Fairfax Street; 2. First Street between Pitt and St. Asaph
233. A food truck location around Seminary Rd, Beauregard Street, and the Mark Center would be great. I believe that it was pilot location before and it seemed to be a good turn out.
234. Are there any other historic old towns anywhere in the country with food trucks? I bet not. Totally out of character for Old Town!!!
235. Why does it need to be set locations? Why not a rotation (like food trucks in DC do), so that various parts of the City are served, while not putting an undue/everyday burden on static restaurants in the area?
236. Mark Center
237. In front of Market Square on King Street!
238. At the Crowne Plaza meeting tonight the Planning and Zoning presenter dismissed the area as not having enough significant restaurants to worry about. This was a very demeaning and insulting attitude.
239. "Overall, all three locations seem isolated. The waterfront is lacking quick lunch options and I would rather see food trucks closer to Union and King as there are a lot of tourists, businesses, and people who work in that area. The food trucks would also be popular at this location with the construction workers who are working on the Waterfront development.
240. I don't see the food trucks as competition for the current restaurants on King and Union, as food trucks draw an audience that wants something good to eat that is quick and fairly priced. People who want to sit down for lunch will still go to the restaurant they intended to go to."
241. It would be nice if we had some where in the west end.
242. I would love for there to be food trucks at the Old Town Farmer's Market, but I suppose it's already pretty congested in that area. I'm very excited that Alexandria is considering food trucks in the city.
243. "Area near King Street Metro
244. Duke Street/King Street/Diagonal Road desperately needs food trucks "
245. Food trucks are no longer trendy, have lost their cachet and revenues are slipping. They are looking for alternative locations to survive and Alexandria would become the dumping ground for the worst of them. Is that what the City really wants to strive for?
246. All of these are poor ideas. For food trucks to provide the benefit consumers want, they should be allowed closer to the areas where people work (since most business is lunch). Allowing a whopping two trucks and forcing them off the beaten path is just another illustration of how unfriendly the City can be at times.
247. Braddock Metro Interim Park.
248. If successful, I hope there is a push to bring more than 3 trucks.

249. "I'd like to draw your attention to one way SF does this. They have locations where 10-12 trucks set up in a community for one night per week. ""off the grid"" <http://www.offthegridsf.com/> these become real community events.
250. if you selected 2-3 locations where this number of trucks could operate over dinner (5-9p) one night per week per location you would get much more resident interaction. for example if you took over that circle entering Jones Point (realize you need to maintain Jones Point access, etc) and had these trucks (SF has portable tables and some local music) I think you'd get a very positive response from locals. Some on north end with all those millennials. quite frankly my sense is that the trucks more serve the folks working Old Town. this concept would serve the residents and generate a real community feel
251. "
252. On Pendleton St/Union St or Madison St next to Oronoco Bay Park.
253. I am not a fan of most of these locations, but I get it since there are no viable restaurants near by.
254. Food trucks in Alexandria is a great idea, I live and work in Old Town so it would be great to have the extra food options like downtown DC gets.
255. go to local businesses to identify places FIRST
256. Food trucks are great! I understand there have to be some regulations to ensure they don't interfere, but it would be excellent news if the city could find a way to allow them access to those who work and live in Alexandria. In doing so, please find some way to allow them to rotate around as well, especially if there are several locations and each only allow 2-3 trucks at a time.
257. Just happy that Alexandria is finally considering this. Many thanks!
258. Near the Eisenhower connector- very little for the people who work in the area at lunch time.
259. Food trucks are great all around! Bring it and bring the cool back to Old Town.
260. I love food trucks.
261. "we really don't need food trucks here.
262. especially in the Old town area!!!!!"
263. On sports weekends in the spring and fall Brenman Park Fields are also an ideal location
264. I don't know about any of the areas above, but would appreciate food trucks closer to the Patent and Trademark offices around the John Carlyle street circle. There is a high concentration of employees in that area, especially at lunch time.
265. Experiencing the food truck first hand in DC, these mobile businesses are not a positive for the community. Trash and sanitary issues accompany these trucks, along with vendor indifference. Established businesses, that already pay significant amounts of taxes & city fees, are losing business to vendors that generally have no regard for the surrounding community. It is commonly referred to as a "hit and run" restaurant. They also deter potential investors from creating business ventures in the community. There

are already many store fronts that remain boarded and closed, vendor trucks will not lead to positive progress in our community.

266. The city should lower barriers to entry for food truck operators. The high permit prices and onerous location and other restrictions create artificial barriers to entry for food trucks in Alexandria. I don't appreciate this interference by the city in my eating choices. Let the food trucks in, and let the eating market whittle them down. The bad ones won't survive.
267. I do not like the food truck idea at all. Have in mind how ugly some areas in DC have turned out with those food trucks.
268. Food trucks are often incubators for new restaurants and would contribute to the City's bottom line. They also provide greater choice for residents and workers, contributing to better quality of life. These locations are a start, but might not have the density to attract the trucks. King St and Carlyle should also have spots available.
269. Just who is clammering for food trucks? Residents, business employees? I don't know of anyone who desires these trucks.
270. The locations are probably not dense enough to be of interest to food trucks but they should be allowed.
271. These locations show an effort by the city to engage the food trucks, which is good. However, all locations will require some effort for pedestrians to find or get to them. Admittedly, this is only a .25mi radius but the whole concept of a food truck is to have it at a location that is so convenient one doesn't have to seek it out. I encourage the city to offer locations that have a high concentration of foot traffic and/or visibility. Recommendations are King St metro area and/or just off King St by the waterfront.
272. Pilot all location for a period of time
273. Old Town is not suitable for food trucks, period. How can City Council promote the history and ambience of Alexandria and also allow food trucks!!
274. I'm surprised that only 3 locations are under consideration. With such a small number of locations, food trucks are not going to be interested. I'd like to see something at Landmark Mall or the near the King Street metro station or at Founders Park from stop sign to stop sign on the water side.
275. I don't fully understand the time limits of 7am-8pm. Near Metro, you want food trucks open by 5 or 6 am. Late night food truck locations also offer potential. Given reasonable restrictions on noise, seems that times should be unique to locations.
276. It is ery unfortunate that no loaction will be considered near Market Square in Old Town.
277. My suggestion to the Parliament of Whores that constitutes our city council is to not allow food trucks in any part of the Old Town area. Put them around Eisenhower Metro where the government workers are and there are no neighborhoods, you dumbasses.
278. What about the Mark Center or near Seminary/Beauregard? There are a lot of people that work/live in that area that would support food trucks.
279. Thank you for being progressive and offering more dining in Alexandria, the residents appreciate it! :)
280. I am 100 percent supportive of food trucks in and around Old Town.
281. Do not think food trucks belong on the streets of Alexandria
282. ban food trucks

283. My concern is general. Alexandria locally owned small businesses that serve food from fixed store fronts that they own or rent need our support. Food trucks should not be permitted to poach their business by being given an unfair cost and visibility advantage by the city.
284. Having frequented food trucks in DC, I like them. I enjoy the variety and price points.
285. Once again, the city is years behind its neighbors. Allow food trucks to set up on every corner down town
286. Keep Old Town Food Truck Free. The lack of parking is bad enough we don't need unregulated food vendors clogging the streets too. The bulk of these vendors go to DC and Arlington. Special Events are the exception.
287. No, no, a million times, no! I work in DC and these things are a smelly, ugly blight on the city. Do not bring them here to historic Old Town! City residents must overcome 1000 obstacles to renovate in keeping with the historic look of the city, but you welcome this scourge? How is that fair to the residents? They endanger pedestrians (hard to see around them when crossing the street) are largely unregulated and block views of green space. Check out McPherson Square and the National Portrait Gallery if you don't believe me. Please don't!!
288. I do not like the food trucks idea in the city. Have in mind how ugly some areas in DC are with these junk trucks. They are more appropriate near metro or the water where there is no other service. In the city streets we need the space to park our cars. And we need permanent good stores to shop for snacks.
289. It'd be nice if we could have food truck nights at places that have less access to these kinds of amenities as well. I'd also be for having a food truck night around the Braddock Post Office, like a mini-Truckeroo.
290. Old town, king street or duke street
291. Why not at the Carlyle complex where the USPTO is located?
292. Food trucks should not be permitted in Alexandria.
293. Somewhere along King street.
294. We need food trucks at the market square in the heart of Old Town. there is more than enough business for brick and mortar restaurants and food trucks.
295. We need all three of those what a great idea I own a business at 1199 N. Fairfax and we need food trucks down there and I think the one is fairly close there's nothing near us
296. It would be nice to have food trucks in the Landmark area.
297. The food truck consideration debacle continues by totally ignoring the dire need and non-competing (with restaurants) space throughout most of the West End, including the BRAC/Hilton Mark Center region.
298. I'd like to see them near and around City Hall and the Courthouse.
299. Both A and B are near metro. If they were around in the early evening, they might get folks picking up dinner.
300. It might be nice to have food trucks available at some of the sports fields during events that do not have on-site food services
301. I concur with the selection of the three sites, as starting points for the food truck program. Each has a need and sufficient density, while not creating undue hardship or danger for moving vehicles.

302. I work in a small office complex in North Old Town on Slaters Ln (615-671). We have almost no food options other than walking down the street to Rustico or Tropical Smoothie. I'm sure a food truck near this office complex would attract a considerable amount of business.
303. Support having food trucks in North Old town near Montgomery or Oronoco Bay parks.
304. the more locations, the better! Food trucks are a great resource and should be able to more easily find places they can reside in th City
305. I would love food trucks closer to the king street corridor -- maybe at founders park?
306. Really this is quite a lot of thought and regulation for, in total, eight places for food trucks to park. Tempest in a teapot. The real questions are: are the high property values in town so high that restaurants cannot afford to serve affordable food? Why are there so many vacant storefronts in the Carlyle area? Why is there demand for food trucks?
307. Need more activity around John Carlyle square, especially during special events like the Christmas market. Food trucks would be a natural fit to provide a bigger draw and interest to any event utilizing that space.
308. I would travel to any of these three locations to get my favorite salmon wrap from Doug the Food Dude. He's off Beauregard/Seminary but rarely.
309. Somewhere in Del Ray would be great!
310. I think that Location B would also greatly benefit from a bikeshare station.
311. I believe allowing food trucks is a step in the right direction and encourages both competition and new economic opportunities for small business in Alexandria.
312. Needs a location in the heart of Old Town where ALL members of living and working community are closest to. The park on the corner of Fayette St and King would be ideal location.
313. "As a general comment, I like food trucks. They provide opportunities innovation, as well as for individuals to start a business on a small scale and go larger once they've proved the concept and built a following (e.g., Hula Girl). Having operated on a small scale also can help small businesses raise additional capital, when they are ready to expand because they have proven their concept. Food trucks also provide a variety of food choices to individuals who live and work in an area. As long as the potential traffic impacts are accounted for, I think they are terrific.
314. On traffic impacts, one tool that could be used would be to further limit their hours. I don't believe that is necessary with the locations identified here, but if other sites are reviewed, it could be a good tool to limit any adverse impact."
315. Thoughtful options. Fine line between enabling food trucks that do not pay property taxes in Alexandria and have unfair competitive advantages, and blockading them with entire prohibitions or excess regulatory burdens. If we have no food trucks at all, we will brand ourselves as "uncool", which hurts our overall appeal for both employers and visitors. You've found a healthy balance.
316. PLEASE, PLEASE, PLEASE!! Put a location near King Street Metro. None of the locations listed are within walking distance to those that work near King Street. There are 5 hotels within 3 blocks of the Metro and lots of hungry office workers in this part of town.

317. I think food trucks would really hurt the local businesses and restaurants that have to pay rent in this area. Please keep the local businesses alive and the food trucks out of Alexandria.
318. Why no locations in the West End? These three locations seem awfully limiting.
319. "Foodtrucks bring an international flare to any city. There's no interference with brick and mortars, as seen in DC.
320. "
321. Crystal City !
322. "In general you are more concerned with food trucks than carrying out the laws and ordinances of- the city of Alexandria- shame on you
323. At least put a truck in the west end - we are part of Alexandria - old town is not the only part - and parking is a disaster in old town"
324. I would love to see something closer to the King Street Metro stop. There is a concentration of office buildings and hotels.
325. How about somewhere on the west end. Maybe by the new DoD bldg, in the parking lot of Southern Towers, somewhere around there.
326. It would be great to have them in old town near market square.
327. what about by oronoco park? There are tons of people there during the day, there aren't any restaurants bordering the park but plenty of office buildings and an old folks home and people walking their dogs. Its also away from the main traffic areas so wouldnt be disruptive to traffic
328. A location near the King Street Metro station would be ideal because there are many office workers nearby.
329. Near king street metro
330. How about something on one of the side streets off of King in North Old Town? There's a serious lack of casual, grab-and-go lunch places near the King Street Metro. S. Peyton St. is pretty wide and doesn't get as much car traffic.
331. I work by Fair Oaks Mall, between home and work, there are no food trucks anywhere. I would like to see some on the West end of the city in a shopping center parking lot or anywhere really. Bring them on!!!
332. Near King Street Metro
333. I guess I don't understand why you want to tuck them away. I have seen the response to food trucks in various locations on street in DC and think there is great potential for food truck in Alexandria to be successful. I do not see that success happening if you tuck them away off the beaten path. I think the truck could be very successful if allowed to operate closer to Duke and/or the metro end of King Street. I have worked in Old Town for nearly 20 years and fully support the addition of food trucks, but you need to put them in closer proximity to where we work. Don't make us walk 6-10 blocks to get to them. Make them closer to us. I think the square on John Carlyle or by the King St. Metro would be better. (Full disclosure: I work at King Street Station II and my husband works at USPTO). You have a mass of non-profit associations and the USPTO near the King St. metro and not that many good lunch options. Bring on the food trucks!!
334. I would love to see some diversity in the type of food we have access to in the area. Food trucks are a great option for people, like myself, who work in offices to get outside and walk a little to get our food.

335. Near the intersection of Pendleton and Fayette by the interim park
336. Yassss!
337. Make it happen - but darn - please do not forget about your west end residents - help us, too - everything always centered around the rich and old town
338. Near Market Square, the King Street Metro, or Del Ray
339. I think food trucks are a great way to allow people to grab a bite of good quality food in locations not well-served by restaurants. I would like to see a food truck near Beatley Library on weekends, especially, and I think more food trucks on Eisenhower would make the area more attractive to businesses.
340. Alexandria Virginia needs to welcome food trucks and work on a real plan to allow more in several areas in the City. Limiting the space to 2 or 3 is not a goal or like other localities. Charging high fees for licenses is also unacceptable. I think a new task force needs to be created with a real goal of introducing a wide range of Food Trucks to serve the citizens of Alexandria. I'm disappointed in the rethinking of food trucks, Alexandria is a huge city with multiple locations, but you only offer up three new locations?
341. " I'm against any Food Truck that will take business away from the local restaurants and fast food establishments. The local restaurants and fast food establishments depend on every customer to meet requirements and expected income. So for every customer that the Food Truck takes from the locals it is money out of their pockets. Additionally and just as important, local restaurants and fast food establishments pay enormous city taxes to operate in Alexandria, whereas how much revenue is Food Trucks providing??? What will they have to pay for a license \$250 for a permit??? Then how are you going to really monitor how much they sell in Alexandria? They could easily tell you anything, they could say it was raining and didn't make a dime. Bottom line is the City doesn't benefit financially unless you find locations that do not take away customers from the local restaurants and fast food establishments. Why would you even consider to that to your hard working tax paying businesses?
342. Addition to my previous comments above: I just found out from some of my restaurant owners in Alexandria in the proposed Food Truck placement areas that owners pay between \$14k - \$20k a year in City taxes just to operate in the Old Town and surrounding areas in Alexandria. A Food Truck is going to pay \$250 to get a license to operate in Alexandria, is this fair?
343. Some restaurants such as sandwich shops are pretty much lunch crowd restaurants, meaning that they make 85% of their income during the lunch period because the Government workers come in at 8:00 AM and leave at 5:00 PM and only dine at lunch. These restaurants absolutely depend on the lunch crowd.
344. If you allow Food Trucks to set up shop in front of their stores, the local restaurants will go out of business for sure, so do you want to lose the \$14k - \$20k a year just in an operator license, not to include the 6% meal taxes for a few hundred bucks youâ€™ll get with Food Trucks.
345. Additionally, it is my understanding about 20 Food Truck vendors will apply for licenses and about 6 will go to each of the 3 locations and they will rotate, protecting each otherâ€™s spot which makes it even more difficult for the local restaurants to compete with mindset of the customer having the choice of something new every week. While this sounds good for the customer, it will bankrupt the local restaurants and again,

what would you rather have \$14k - \$20k per year in an operator license plus 6% meal tax, or a few hundred bucks?

346. You might see this as a way to generate more income for the city and provide the customer with more choices, but in reality it will be less money, because you are going to put stores out of business and lose all that revenue. If you lose just one store, which Iâ€™m sure you will, you will lose everything you would gain with allowing Food Trucks in areas with local restaurants.
347. Last comment, I donâ€™t think for a minute that the City will accurately receive the due amount of meal taxes from Food Trucks. There is no way to know their locations since they rove and to know that they are actually ringing up sales or running 2 sets of books, so the City wouldnâ€™t get the due amount for meal taxes. "
348. We have plenty of restaurants in Alexandria. We do not need these fly-by-night rigs on our streets and taking away business from our legitimate establishments.
349. How about the Seminary/ Hospiral area? ...or near Fr Ward?
350. Any West End locations being considered?
351. I think the food trucks would be better located in the Carlyle area near the John Carlyle Street traffic circle. This could be food truck paradise and plenty of parking for trucks. Please consider this option!
352. "Mark Center
353. Southern Towers
354. Four Mile Run
355. Other areas which are a food desert"
356. Anywhere exc r pt the Old Town business district.
357. "Old Town Alexandria's downtown business district, between Washington Streets and King Street, east of west on King Street.
358. Talk to other city officials about the expectations and reservations they had prior to their acceptance of food trucks, and what their impact has been a year after their arrival. If they were a detriment to other businesses (other than already floundering businesses) the trucks wouldn't stay. But they remain in cities.
359. That says alot. "
360. Please get the vegan soul food truck!
361. Food trucks should be located close to King Street and/or the waterfront. They will fail if they aren't conveniently accessible by residents and tourists alike.
362. "
363. Issues; i
364. Can't monitor tax collection
365. Don't pay there share of taxes that I do; Meals tax, sales tax, business tax, property tax, payroll tax, Fire dept, etc... You can't even prove they where in the city that day.
366. I hire local employees and vendors. They do not! I support the community thru charities & taxes & by hiring local & vendors, they do not!
367. The money they make gets taken out of city.
368. "

369. "
370. Issues;
371. Can't monitor tax collection
372. Don't pay there share of taxes that I do; Meals tax, sales tax, business tax, property tax, payroll tax, Fire dept, etc... You can't even prove they where in the city that day.
373. I hire local employees and vendors. They do not! I support the community thru charities & taxes & by hiring local & vendors, they do not!
374. The money they make gets taken out of city.
375. "
376. There should be some near plazas. Seminary plaza, van dorm plaza,(Bradlee is pretty crowded already) landmark mall, foxchase, there's so much space available. Let's make some money at least with all the unused parking spaces and already transitted shopping plazas. :)
377. A late night food truck in old town would be great. I usually use food trucks during lunch during the week but sometimes it nice to have the option later.
378. "The City of Rehoboth Beach does not allow food trucks...However Sussex County has permitted churches to allow food trucks to park in their lots a lunchtime on weekdays. One has a number of trucks on ""Food Truck Friday""....perhaps food trucks could make a nominal donation to the church for the right to park in their lot on certain days? On street parking isn't effected.
379. "
 1) Union Street; North of King along Founders Park 2) Near/Along Oronoco Bay Park; 3) Ben Brenman Park on weekends; 4) Four Mile Run Park on weekends
380. "ABOUT TIME!!!!
381. How about in Alrandria??!! Please bring some there!"
382. Would prefer more south and more east locations
383. "I'd suggest adding a location by King St metro.
384. Why limit the time to four hours? Who's going to enforce that? "
385. King St Metro
386. Would like to see this program grow so that more food trucks can do business in Alexandria. Would be great to have more options that are not full-service as it is expensive to spend \$15+ on lunch each day.
387. "There is a vibrant food truck scene in Austin, Texas and they coexist with brick and mortar restaurants without the call to ""protect local restaurants "" that I've seen surrounding food trucks in Alexandria.
388. I suggest that Alexandria contact Austin and learn more about their successful integration of food trucks and brick and mortar restaurants.
389. A vibrant food scene is beneficial to the community regardless of the size of the restaurant, number of seats or even if the restaurant has wheels.

390. Protectionism is costly and has a poor historical track record. Ban food trucks to save local restaurants? What's next, banning out of town delivery service and forbidding residents from patronizing out of town restaurants?"
391. n/a
392. Food trucks are a tremendous alternative restaurants for people who want to get something to eat while on this go. More competition drives prices down and quality up!
393. I would like to suggest a location in between King Street Metro and Old Towne. This would bring a lot of foot traffic and is near a lot of businesses.
394. any playing field, such as Ritter, Stevenson Sq, Brenman
395. They are such an eye-sore and there are so many restaurants in old town anyway, so we really need them?
396. Food trucks have contributed to a lot of trash and mess in various areas of DC. If Alexandria is to have them, then that should definitely be considered.
397. I strongly believe that more food trucks should be allowed in these locations and other locations, particularly near Market Square. I think Alexandria is misguided in resisting food trucks, which have proven to be popular and helpful in generating a vibrant atmosphere where they have been allowed in DC and other cities.
398. They seem to be on the edges of community. Basic economics suggest they will be more successful if they are centralized. Surely, there is a space closer to King Street metro that is available. I also hope that the food trucks can rotate spots so people have a change from day to day. This is long overdue.
399. Not in my backyard.
400. The Carlyle area near Duke St would be great to have food trucks, too! There are several large employers whose staff could benefit from having lunch options.
401. It's a great idea!
402. The PTO area would be wonderful!
403. Another suggestion would be somewhere more centered in old town. However, not sure where there would be space - King St., Washington.
404. I would LOVE to see food trucks located close to the main entrance of the King Street metro station. I am originally from NYC and enjoy the convenience of being able to buy convenient items on my way to/from metro. I've lived in ALX for 10 years now and have always hoped we'd have some food trucks near the King street metro, such as breakfast in the AM. I realize parking is difficult in the already crowded area but perhaps the Enterprise car share could be moved nearby and a breakfast food truck placed there.
405. Carlyle should have a few around the circle or on Eisenhower.
406. Thank you SO very much for all of the work everyone has done to work at making this possible!!! We appreciate EVERYTHING you do to make Alexandria SO awesome!!!! Please continue to keep up the great work of working through problems and opportunities so our beautiful city can flourish!
407. "It is so hard to build new space in Alexandria, and the space available is so limited that food trucks provide important diversity that enhances the neighborhood.
408. Having lively, diverse options is what brings people to the city, and food trucks are a great way to do that in the near term."
409. food trucks would be an awesome addition to old town.

410. No food trucks in Alex
411. Let the city grow up and add the food trucks
412. I'd love to see more options/interest near the Huntington/BelleHaven areas of Alexandria.
413. Please set up a location in Old Town near King Street. I don't have time to walk to the three locations suggested: N West, N Fairfax, N Eisenhower. We should have the choice of food trucks food options.
414. Any thoughts on locations close to King Street Metro?
415. "What is the cost to our community by letting Food Trucks compete with our locally owned and operated Restaurants that we all love to go to! Sure on the face of it, it seems good but when you look deeper into it I think you will find the cost to our community is to high!!
416. First off a lot of are restaurants are locally owned and operated. There roots run deep into our community;
417. Taxes they collect... Which are numerous.
418. Licenses they pay
419. Employees that they hire
420. Rent that they pay to local Landlords
421. Mortgages held by local banks
422. Charities they support
423. Local Vendors that they use
424. Most owners live in Alexandria
425. Culturally they contribute to our community in a big way!
426. How deep will the roots of Food Trucks go?
427. The list goes on and on. Each one of the above have serious repercussions thru our community. These roots run deeper than we first think about. If we lose one restaurant or several just so we can have food trucks, is it worth it?? Is the cost to high??? I think so.
428. Couple question to ask your self about Food Trucks;
429. How about all the employees that get there hours cut or lose there job??? Who pays there bills. How does that effect our community ?
430. Taxes: will this be an honor system, how will you even know they are set up on a given day or wk. Who is going to enforce collection and how? Is this fair to local business?
431. Locally owned? Will all the income & taxes just disappear and be pulled out of our community??
432. Is it fair to a brick & mortar restaurant who have invested time and money in our community???

433. Can a restaurant invest in his business knowing a food truck could pull up and take it all away?? What are those repercussions ??
434. Why hire any new employees are expand??
435. Who will be responsible for the loss of JOBS??
436. Would you like it if somebody unfairly set up shop in front of your business every day and took your lunch crowd away and then drive off and left you to struggle the rest of the day??
437. I am sure there are even more questions to be asked.
438. The local restaurant roots run deep into our community are we sure we want to sever them???
439. "
440. Food truck craze has plateaued or even declining. The quality and prices are no longer enticing. Do not invest heavily in a potential dying fad at the expense of the booming restaurant scene.
441. Happy to see this poll taking place and I hope enough people agree to make this happen.
442. The two located by a metro offer additional people, depending on the hours they are allowed to be there. Evening rush would allow people to grab something for dinner maybe.
443. I am absolutely in favor of food trucks in Old Town Alexandria! But I can't imagine food trucks doing any business in any of these locations.
444. Other city locations where there are concentrations of workers would also be welcomed: near King St Metro, down near water, near the park on Lee St. OT is adding burger joints, we need some variety, and frankly, the few restaurants in the heart of the business district need a little competition!
445. i understand parking issues but wish locations were closer to king st
446. crack down on the food trucks already operating at suggested locations before allowing more to come
447. The more the merrier!!!
448. All locations selected appear to cater primarily ot business customers, rather than residents. The locations would be great to serve a lunch crowd M-F, but are not great for residents during off-peak hours.
449. Food trucks should be allowed to park and stop anywhere...if they obey the parking laws. As restaurants close in Alexandria, we need more choices and competition.
450. Southern Towers in the West End (f they want them) Or more across Seminary Road near Mark Center. More days, not just one or two. And allow the food trucks move from designated (City designation) space to space depending on customers at any time. The food truck owners shouldn't have to ask permission to move. Increase the number of food trucks where space permits--not just 2 or 3.

451. one other thing to look at is where people will take their food. At the Braddock area location, there is no place to sit down. Have you looked at Fayette St between Wythe and Pendleton? There is a little public seating area. That is also an area with few casual restaurants.
452. Southern Towers in the West End. Or more across Seminary Road near Mark Center. More days, not just one or two. And allow the food trucks move from designated (City designation) space to space depending on customers at any time. The food truck owners shouldn't have to ask permission to move. Increase the number of food trucks where space permits--not just 2 or 3.
453. add mark center. its a wasteland for workers. Old town does not need food truck for first three locations.
454. These are locations that will cause the food truck program to fail because there's not enough people and foot traffic.
455. Food trucks look trashy and should not be allowed anywhere near historic Old Town.
456. Location C is ideal. Lots of potential customers with the Patent Office (nearly 7,000 employees on campus) and incoming NSF, limited impact on residential space, and a very active area for pedestrian traffic (i.e. hungry walking customers). It will also have limited impact on Old Town's thriving restaurant scene.
457. The Mark Center or NVAA area would benefit.
458. None of these locations would impact rush hour traffic so I hope that the hours of operation would be long. For instance, Location B could be good for breakfast and lunch but maybe not dinner. Location C might be good for lunch and dinner - maybe even breakfast since it is close to a metro. Just please be open to allowing the space to be occupied more than just lunch.
459. Support allowing on-street vending during weekdays and weekends (such as during Farmers markets)
460. WE WANT FOOD TRUCKS.
461. Rotating locations at city parks.
462. On street? Not in favor of it with few exceptions. Perhaps Seminary Plaza area. Beauregard for NOVA students and BRAC workers. Bradlee area for TC students and Fairlingtonians/Parkfairfaxers.
463. we need these on or nearer to King Street. Alexandria, get with the program. You are way behind the times!
464. It is my opinion, that to attract tourists and younger adults to Old Town (and Alexandria in general), that Alexandria should embrace trends like food trucks more often. Food trucks not only provide convenience to those walking by, but offer a special experience in which people have the opportunity to easily try new things while enjoying the views and atmosphere Alexandria has to offer.
465. Nope!
466. The pilot needs to provide a location on King Street in Old Town, Mount Vernon Ave in Del Ray or on Union Street. Failure to provide access to high traffic areas where residents and tourist frequent will result in another failed food truck study by the city.
467. Near city hall would be nice so that all of the people who work on the east side of Route 1 would be able to get to the food trucks. We like other cheap, quick food options since bittersweet and bertuccis are closing.

468. please bring us food trucks!!! :-)
469. Thank you for taking action and making room for us all to support these entrepreneurs in our community. Can't wait to see, sample, and eat!
470. Why not put a food truck in front of Market Square in Old Town? There's a TON of foot traffic and so many employees that would LOVE to have one there. Speaking from experience (I work at the Monaco)
471. At the park by One Prince Street; Windmill Park; out by Port City Brewing Company
472. "You must stop being so protective of brick and mortar restaurants. These locations have been clearly chosen to minimize competition between food trucks and existing restaurants. Competition is GOOD. And Food Trucks IMPROVE the quality of life in the neighborhoods that they frequent.
473. I live in Old Town and work at the Mark Center. We need more food trucks in the Mark Center, and we need food trucks in Old Town on the weekends as well as during the week. Union Street in by Founders Park would be an excellent location."
474. A food truck closer to the King Street Metro could be fantastic! Maybe on Diagonal Road somewhere?
475. Focusing on Old Town doesn't make sense as there are myriad of restaurants to choose from. I would focus on areas like Landmark or Eisenhower
476. We need food trucks in Old Town!!! I think the 100 block of S. Pitt st would be perfect. Most other cities have them where they are near brick and mortar restaurants... So the protests by the restaurants should be taken with a grain of salt... There should be competition and more reasonably priced food in the City.
477. I'm delighted you all are considering somewhere closer to West End for this! I'd love to see the Food Trucks bring attention and life to the newly burgeoning Eisenhower corridor. Thanks!
478. These locations reach some of the people working or living in Alexandria, but it misses such a HUGE population of people that would never ever be wandering around or passing by these off the beaten path locations! Food trucks would be so fun to have in downtown Old Town near City Hall. There is definitely room! Why isn't this an option!? Or even along the waterfront when some of the rebuild is complete. The food truck would enhance a visitor/tourists experience and give people options! We're talking about 2-3 trucks... these would hardly take over the city
479. Alexandria does not need food trucks. They can be welcome as novelties during fairs or special events when streets are closed, but the city's roads are under too much stress from traffic (particularly pass-through traffic during rush hour from Maryland and Fairfax County) and from the "no-end-in-sight" development of this city... The council keeps adding more and more residential and office space without paying any attention to the infrastructure of the city. If you add dirty ugly food trucks and continue to add too many more modern high-rise buildings, then old town will begin loose its appeal. Parking is already difficult, I should not have to compete with food trucks for parking when I am trying to access my city and support the small businesses in my city. Finally, with all of the vacant office and retail space in the city, I do not think it is appropriate to permit a restaurant business to operate out of a truck and avoid investing in the city and the community.

480. I would recommend locations along the waterfront parks including Founders Park.
481. Do not kill the program
482. I think these locations give those who work in this area more options.
483. South Alexandria in the park under the Wilson bridge.
484. Please consider locations on the West End. Empty lot on N Quaker between Wells Fargo Bank and Presto Dry Cleaners would be ideal.
485. If the City really wants the food truck program to get any bang for its buck in the Carlyle area, it is better two blocks east on Eisenhower near Elizabeth Lane.
486. More locations down the route one corridor and Del Ray. Give these entrepreneurs a chance to succeed in their small businesses!
487. Can't all three locations be allowed? If there is concern about having too many food trucks, the businesses will self limit if they don't get enough traffic at a given location.
488. Soon Landmark Mall will be redeveloped. The whole parking area is basically dormant space while demolition and construction are ongoing. You could consider allowing food trucks to vend from that area during that time, if it could be done safely.
489. Key for success of this is to ensure the area is populated with enough foot traffic and office works to sustain the food truck owners. I don't think the trucks would disrupt traffic at all at any of the locations selected and encourage this program.
490. I assume you are collaborating with nearby areas with food trucks (Arlington, Chinatown in DC) to learn about problems they encountered and are taking steps to get ahead of them.
491. We are foodies and we love food trucks!
492. I support more food trucks in Alexandria
493. Suggested that a food truck location be considered in the rear of the Landover Truck location on Duke Street.
494. I don't think this plan will work out. One of the things people look for in going to food trucks is lots of choices. You find this at L'Enfant Plaza metro area, at the other DC locations, (K St?) and even the West End food truck rodeo. People go because there are 10-12 choices. Having only 2-3 choices isn't enough to draw a crowd and make it sustainable. I think you're setting yourself up for failure here.
495. King Street in front of Market Square would attract more people.
496. by the Alexandria courthouse on 300 King.
497. Del Ray neighborhood. Perhaps the Sun Trust parking lot at Mt. Vernon and Hume.
498. overall it needs to be easier and cheaper for new restaurants / food service businesses to get started in Alexandria. There's a renaissance happening in school and we should be joining in the success.
499. All sites have potential but will depend on awareness and hours that are available.
500. How about placing trucks on the circle near PTO?
501. Should allow more than 2-3 trucks.
502. Near King Street metro
503. Ben Brenman Park
504. You don't have any options in the heart of Old Town. I know that the area is well served by restaurants, but food trucks offer an easy carry out option that is often less

expensive than a restaurant. A truck at the King Street metro could be good, or one just a block off King or by City Hall would be excellent for nights and weekends.

505. I live and work in Del Ray and we would love to see them on Mt Vernon Ave at Oxford. This is the perfect location as it would provide residents a variety of food options not currently available. I've lived in Del Ray a long time and we're just tired of the local restaurants all the time and access to a variety of trucks would be great! Del Ray is the only place we would really be interested in having access because that's where we live and work.
506. PUT IT ON N FAIRFAX FOR BEST RESULTS
507. Need more locations! Why be so restrictive?
508. Wonder if there is a location closer to king street, even if closer to the metro as compared to city hall side of the street. I'd support a location that could compliment the existing food options in brick and mortar locations.
509. Three food trucks isn't very many. Again as always nothing in the west end. How about Cameron Station in the park?
510. The West End, as always, is left out. Seminary?? Landmark area??
511. If the owner of a parking lot gives permission to a food truck to park there, the food truck or private property owner should not have to get a permit
512. I would like to see a locations added in Arlandria and Del Ray -- particularly at the intersection of Commonwealth and Mount Vernon
513. Thank you for considering food trucks again!!!!
514. Who will be responsible for cleaning up the trash that will be thrown on the street?
515. Let's get this show on the road. It's time for food trucks in Alexandria! All of these locations are appropriate. It would be great to also find a location on the West End.
516. I also suggest Carlyle circle area.
517. Let's get this show on the road! It's time for food trucks in Alexandria now! All of these locations are appropriate. Let's start with these, and hopefully expand.
518. I think the concept is a good one!
519. Food trucks are overdue in ALX and their absence reflects a closed-door attitude that Alexandria gives off. We should encourage residents and business owners here to start their own food trucks.
520. Another great location would be N Union at Founders park
521. Fern and Quaker!
522. USPTO/Carlyle
523. In the general area of the John Carlyle Circle / Square.
524. Royal Street next to City Hall/Town Square across from Gatsby's Tavern and PNC Bank.
525. As long as the trucks aren't setting up in residential parking, lining King Street, or blocking brick and mortar restaurants I see no problem.
526. We should identify opportunities for more trucks in these and other locations.
527. Why just one location? Why not all three? How about Jamieson and Holland?
There is a pullout spot there on Holland. Perfect for one truck.
528. What about west end/Foxchase area?
529. Long overdue! Get food trucks into Alexandria!

530. "Carlyle area is full of offices. None of these spots offers much space. Two or three trucks? That's insufficient. Look at DC or Ballston. A larger number of trucks are found where they gather. This makes them a destination for people. That is valuable to the consumer and the truck owners. People are less likely to venture out for two trucks.
531. This may be a compromise, but it seems half-hearted and kind of sad. Alexandria should step up and get with the times. Food trucks are progress and we are stuck in the past."
532. Union St and Princess by the park would be great for lunch at the park.
533. Why are you still restricting these food trucks from operating throughout the city? Alexandria is YEARS behind our neighbors and it is an utter embarrassment. Stop trying to pretend that you (government) know the solution. The fact is that you are the PROBLEM. Let the trucks vend where they want and let the market, the PEOPLE, determine using their wallets where it will and won't work.
534. I do not believe that food trucks should be on anything but private property. After we have 100 percent capacity in all of our restaurants , we can consider having food trucks on public streets. Until then, I am against having food trucks in Alexandria.
535. There are very few places to eat at abingdon and Slaters and five office buildings in a two block area. That would be another possible location.
536. I do not believe that food trucks should be on anything but private property. After we have 100 percent capacity in all of our restaurants , we can consider having food trucks on public streets. Until then, I am against having food trucks in Alexandria.
537. More freedom in less dense areas. For instance, Wheeler Ave could easily accommodate trucks if they desired to be there.
538. I would love to see a location around King St near City Hall. We have a lot of tourists that tell us there aren't enough food places that are priced for families, where they don't have to sit, order and wait. Me and my employees would appreciate such a place too.
539. Honestly, none of these locations probably have enough density of food trucks to really create a place for them to be successful, without another draw. For instance, Port City has regularly one and sometimes two trucks and I'm sure they are doing very well. If this is all that can be done, it's a reasonable step, but the presence of Food Trucks isn't necessarily something which benefits all of Alexandria's business areas because the brand is mostly it's quaint historical look.
540. I would like to see food trucks to locate where ever they want to (they would need to pay for parking and abide by parking regulations).
541. see above. a lot of the restaurants in the heart of Old Town are pretty bad ... for tourists who won't come back as opposed to residents. Having food trucks in a central location might give the restaurants some competition and force them to improve their food. It would also likely bring more shoppers to Old Town which would be good for both the revenue base and would also help small boutiques survive (i.e., prevent another Why Not from disappearing). I'd also add some type of non-food and non-shopping entertainment ... an activity to bring young families to the area, like a carousel, skating rink, boat rental, etc.
542. "1. for A, & C, if food trucks offer different or non-competing cuisine, I'm not as concerned.

2. I'm only in favor of food trucks on the street if they have to follow the same business & health rules as ""bricks & mortar"". And I have no vested interest in restaurants, just a small business person."
543. No food trucks
544. Would love to see some trucks in Market Square area, near City Hall.
545. Somewhere on the West End where office is along Beauregard/Seminary. The Food Truck Rodeo run by WEBA seems very successful there.
546. I think the City should focus on the lunch hours for the viability of food truck locations. Lunch is the peak of their popularity, and there are fewer concerns with their presence worsening rush hour roadway congestion.
547. I think there has been much too much government-inspired discussion of food Trucks. The fact is that very few residents and visitors see them as a good option. Also why are all these options west of Quaker Lane?
548. Food trucks are great, but should not be placed in areas with a high concentration of residential units, even if the area is mixed use with businesses operating nearby.
549. Old Town - City Hall or Pitt Street
550. Somewhere in West End would have been nice
551. The Mark Center, in the drop off lane where the DMV Mobile Van sets up.
552. Would suggest weekends down by Founders Park or the end of King Street.
553. "All of these locations are very appropriate for food trucks. However, this survey doesn't include additional obvious locations, such as near the King Street Metro station, at additional locations in Carlyle, near the Waterfront, and near Market Square.
554. The existing food truck program has met with such limited success, we shouldn't be afraid to unbridle the locations where trucks are allowed.
555. What's so sacred about the historic district that we can't have trucks there? It's where the people are! We also need to think beyond lunch time. Why not encourage trucks at dinner time near Market Square? People could dine there during summer concerts or other events.
556. If having trucks near historic buildings is a concern, place them near the corner of King and Fairfax, where they'll be at least a half-block from the nearest historic building. Market Square is the city's historic center of mobile commerce, and there's no better symbol of that legacy than food trucks.
557. The city really needs to stop over-regulating food trucks and provide a more permissive environment so we can see what works, learn what doesn't, and revise our program accordingly. "
558. "1. City owned green space at Beauregard & Seminary Rd (NW corner)
3. Along Potomac Avenue near the Park and or closer to the Regal Cinema Lot (temporarily maybe on that block of East Glebe :sunglasses:"
559. West end please
560. Any potential for locations near King St. metro??

- 561. I work in Old Town and was hoping I would be able to partake in the food trucks but looking at the potential locations, none are close enough to City Hall/Courthouse for me to use. Unfortunate.
- 562. Please approve this amenity!!!
- 563. I think Food Trucks are a great idea for Alexandria!
- 564. Need more locations in the City
- 565. What about some locations in Northeast Alexandria?
- 566. Food trucks help promote a vibrant community and have been shown to help local businesses, not hurt them. Hopefully this leads to more locations in future!
- 567. I suggest Carlyle and near Commonwealth and Mt. Vernon.
- 568. how about a food truck near the playgrounds/parks on potomac ave (by the target/giant). i walk by here daily and would love a food truck on the walk!

AlexandriaVA.gov

Published by Alexandria Virginia City Government · March 17 at 12:02pm ·

INPUT :: The public is invited to provide feedback on the possible expansion of the City's food truck program to on-street locations. In December 2015, City Council adopted regulations that allow food truck vending in certain off-street locations. City Council recently asked staff to evaluate an expansion of the program by identifying additional on-street locations. Take a poll and tell us what you think:www.alexandriava.gov/FoodTrucks

Food Trucks in Alexandria

Information about Food Trucks in Alexandria.
ALEXANDRIAVA.GOV

1,162 people reached

Boost Post



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Top Comments

11 Nina Hastings, John C. von Senden and 9 others

Comments



Write a comment...



AlexandriaVA.gov We appreciate the community's input on the City's food truck program. Staff will collect the results from the poll, along with comments from the community, and will present them to City Council when it considers expansion of the Food Truck program to on-street locations later this spring.

Like · Reply · Commented on by Alexandria Virginia City Government · March 21 at 11:57am

Deena Michelle Lee I don't see how the allowance of food trucks are going to enhance the city. Taxes will be impossible to monitor and collect. Hard working servers and bussers will lose hours due to the loss of business and seek employment in the surrounding cities and counties. Restaurant owners who have given back to the community time and time again will eventually be forced to close their doors. Over the last couple of years the food truck fad has gained momentum, but the cost and risk to allow them in the City of Alexandria is too great to ignore.



Melanie Christopher Don't allow food trucks. I'm an employee in the area and I don't want my hours cut. I don't want my job in jeopardy. I don't think the food trucks will be hiring.

Like · Reply · Message · 2 · March 17 at 10:19pm



Denny Hyde Addition to my previous comments: I just found out from some of my restaurant owners in Alexandria in the proposed Food Truck placement areas that owners pay between \$14k - \$20k a year in City taxes just to operate in the Old Town and surrounding areas in Alexandria. A Food Truck is going to pay \$250 to get a license to operate in Alexandria, is this fair?

Some restaurants such as sandwich shops are pretty much lunch crowd restaurants, meaning that they make 85% of their income during the lunch period because the Government workers come in at 8:00 AM and leave at 5:00 PM and only dine at lunch. These restaurants absolutely depend on the lunch crowd.

If you allow Food Trucks to set up shop in front of their stores, the local restaurants will go out of business for sure, so do you want to lose the \$14k - \$20k a year just in an operator license, not to include the 6% meal taxes for a few hundred bucks you'll get with Food Trucks.

Additionally, it is my understanding about 20 Food Truck vendors will apply for licenses and about 6 will go to each of the 3 locations and they will rotate, protecting each other's spot which makes it even more difficult for the local restaurants to compete with mindset of the customer having the choice of something new every week. While this sounds good for the customer, it will bankrupt the local restaurants and again, what would you rather have \$14k - \$20k per year in an operator license plus 6% meal tax, or a few hundred bucks?

You might see this as a way to generate more income for the city and provide the customer with more choices, but in reality it will be less money, because you are going to put stores out of business and lose all that revenue. If you lose just one store, which I'm sure you will, you will lose everything you would gain with allowing Food Trucks in areas with local restaurants.

Last comment, I don't think for a minute that the City will accurately receive the due amount of meal taxes from Food Trucks. There is no way to know their locations since they rove and to know that they are actually ringing up sales or running 2 sets of books, so the City wouldn't get the due amount for meal taxes.

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Jeff Salver What is the cost to our community by letting Food Trucks compete with our locally owned and operated Restaurants that we all love to go to! Sure on the face of it, it seems good but when you look deeper into it I think you will find the cost to our community is to high!!

First off a lot of are restaurants are locally owned and operated. There roots run deep into our community;
Taxes they collect... Which are numerous.

Licenses they pay

Employees that they hire

Rent that they pay to local Landlords

Mortgages held by local banks

Charities they support

Local Vendors that they use

Most owners live in Alexandria

Culturally they contribute to our community in a big way!

How deep will the roots of Food Trucks go?

The list goes on and on. Each one of the above have serious repercussions thru our community. These roots run deeper than we first think about. If we lose one restaurant or several just so we can have food trucks, is it worth it?? Is the cost to high??? I think so.

Couple question to ask your self about Food Trucks;

How about all the employees that get there hours cut or lose there job??? Who pays there bills. How does that effect our community ?

Taxes: will this be an honor system, how will you even know they are set up on a given day or wk. Who is going to enforce collection and how? Is this fair to local business?

Locally owned? Will all the income & taxes just disappear and be pulled out of our community??

Is it fair to a brick & mortar restaurant who have invested time and money in our community???

Can a restaurant invest in his business knowing a food truck could pull up and take it all away?? What are those repercussions ??

Why hire any new employees are expand??

Who will be responsible for the loss of JOBS??

Would you like it if somebody unfairly set up shop in front of your business every day and took your lunch crowd away and then drive off and left you to struggle the rest of the day??

I am sure there are even more questions to be asked.

The local restaurant roots run deep into our community are we sure we want to sever them???

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Lena Hithem If you're looking for a Part-time or Full-time job and you have some sales experience. T-Mobile Alexandria VA is desperately looking for people. Excellent benefits, commission and flexibility. Don't forget about the huge cell phone plans discount!! Call the hiring manager directly at 703-231-7289 for more information!!

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Denny Hyde I'm against any Food Truck that will take business away from the local restaurants and fast food establishments. The local restaurants and fast food establishments depend on every customer to meet requirements and expected income. So for every customer that the Food Truck takes from the locals it is money out of their pockets. Additionally and just as important, local restaurants and fast food establishments pay enormous city taxes to operate in Alexandria, whereas how much revenue is Food Trucks providing??? What will they have to pay for a license \$250 for a permit??? Then how are you going to really monitor how much they sell in Alexandria? They could easily tell you anything, they could say it was raining and didn't make a dime. Bottom line is the City doesn't benefit financially unless you find locations that do not take away customers from the local restaurants and fast food establishments. Why would you even consider to that to your hard working tax paying businesses?

[Like](#) · [Reply](#) · [Message](#) · [3](#) · [March 18 at 8:16am](#) · [Edited](#)



Meskerem Hailemichael

Like · Reply · Message · March 17 at 9:26pm

1 Reply

Here's our Twitter post:

AlexandriaVAGov @AlexandriaVAGov Mar 17

We want to know what you think about the possible expansion of food trucks to on-street locations. Tell us at [_alexandriava.gov/FoodTrucks](https://alexandriava.gov/FoodTrucks)

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8

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