

**VILLE DE MONTRÉAL**  
**BY-LAW**  
**15-039**

**BY-LAW GOVERNING STREET FOOD**

In view of sections 4, 10 (2) and 62 of the Municipal Powers Act (CQLR, chapter C-47.1);

In view of sections 369 and 411 of the Cities and Towns Act (CQLR, chapter C-19);

In view of sections 67 and 67.1 of schedule C to the Charter of Ville de Montréal (CQLR, chapter C-11.4);

In view of resolution CM15 0186 whereby city council declares its jurisdiction for two years, in regards to occupying the public domain for the sale, preparation and consumption of food and beverages on the public domain, with the exception of authorizations granted for the sale of food items on the public domain during events, festivals, demonstrations or commercial promotions;

At its meeting of March 23, 2015, city council enacts:

**SECTION I**  
**INTERPRETATION**

**1.** In this by-law, the following words mean:

“authority having jurisdiction”: the director of the *Service de concertation des arrondissements* or the director’s representative;

“food truck”: self-propelled vehicle intended exclusively for street food;

“MAPAQ”: *Ministère de l’Agriculture, des Pêcheries et de l’Alimentation du Québec*;

“menu”: list of dishes and drinks offered by the operator and approved by the authority having jurisdiction;

“operator”: physical or legal person or the person's representative, that operates with a street food permit;

“period of operation”: the fact that a food truck can be parked at a site during hours authorized for street food, within the validity period of the permit;

“production kitchen”: commercial establishment, located on Montréal territory that is used by the operator, in particular, for street food;

“public domain”: streets, lanes, squares and public places, including sidewalks and parks;

“signature product”: foods and prepared dishes that represent the lead product and that characterize the street food introduced by the operator, and for which the operator plans to become known and expects to establish the brand;

“site”: fixed marked location on the public domain that includes, at most, three spots for food trucks;

“spot”: space within the site where the food truck must be installed;

“street food”: prepared food items sold from a food truck on the public domain.

## **SECTION II**

### **APPLICATION**

**2.** This by-law applies to street food on the entire territory of Montréal.

**3.** This by-law does not apply to:

- (1) commercial promotions authorized by the city;
- (2) events, festivals or demonstrations authorized by the city;
- (3) mobile canteens;
- (4) private events where a food truck associated with the event is parked on the public domain;
- (5) vehicles intended for making food donations.

## **SECTION III**

### **PERMITS AND AUTHORIZATIONS**

**4.** Street food without obtaining the related permit is prohibited.

### **SUBSECTION 1**

#### **SELECTION PROCESS**

**5.** Street food permits are issued conditional on a selection process made with the assistance of a committee set up to evaluate application files and give recommendations to the authority having jurisdiction.

**6.** To be eligible for the selection process, the applicant must submit to the authority having jurisdiction, the following:

- (1) six paper copies as well as an electronic copy, according to the format determined by the authority having jurisdiction, of the application file that includes the documents referred to in article 7 of this by-law;
  - (2) one copy of an operation certificate issued for the production kitchen;
  - (3) payment of the amount, set in the annual by-law concerning fees, for the evaluation of the eligibility application;
7. The application file must include the following information and documents:
- (1) the application file form supplied by the city, duly completed and signed;
  - (2) a description of the project, that:
    - (a) presents the street food concept and the signature products being proposed;
    - (b) demonstrates how the proposal satisfies the selection criteria defined by ordinance of the executive committee;
  - (3) the menu including prices and indicating whether or not taxes are included;
  - (4) photos of the culinary offering showing the products as sold to customers;
  - (5) the ingredients that make up each plate offered on the menu;
  - (6) a list of the food suppliers with the name and contact information of the procurement manager for each supplier;
  - (7) an environmentally responsible management plan, specifying:
    - (a) the sorting of waste;
    - (b) the choice of containers and flatware used to serve customers;
    - (c) the manner in which each type of waste is disposed of;
    - (d) the energy source powering the food truck and its equipment;
  - (8) the curriculum vitae of one of the persons in charge of operating the food truck;
  - (9) plans to scale showing the layout of the food truck and including the following information:
    - (a) the dimensions (height, length and width) of the food truck and the dimensions and placement of openings and doors;

- (b) the permanent and removable built-in equipment such as the generator, propane gas tanks and, if applicable, the retractable awning and shelf;
  - (c) the interior layout of the food truck specifying the location of work areas, cooking and refrigeration appliances, water heater and sink, drinking water and wastewater tanks, fire extinguishing systems, if required, storage space, customer service areas, driver's station and the types of covering used for work surfaces, walls, floors and ceilings;
  - (d) the power wattage of equipment installed in the food truck;
  - (e) the exterior design of the four sides and top of the food truck showing displays and signage (permanent and removable), including the menu sign;
- (10) printed colour photos showing all external sides of the food truck as well as work surfaces, cooking and refrigeration appliances, water heater and sink, drinking water and wastewater tanks, fire extinguishing systems, if required, storage space, customer service areas, driver's station, generator and propane gas tanks.

**8.** The fees required for evaluation of the eligibility application are non-refundable and the documents supplied by the applicant in accordance with articles 6 and 7 are kept by the city.

## **SUBSECTION 2**

### **SELECTION COMMITTEE**

**9.** A selection committee is established in charge of evaluating the application files received by the authority having jurisdiction.

**10.** The selection committee is made up of five voting members, including three external members, who are not city employees and who are associated with the restaurant business or culinary arts, and two internal members who are city employees.

**11.** External selection committee members are appointed for a one-year term, renewable only once, and remain in office until they are reappointed or replaced.

Internal selection committee members are appointed for a one-year term, renewable consecutively until they are replaced.

**12.** The executive committee, by ordinance, appoints the external selection committee members.

The authority having jurisdiction appoints internal members to the selection committee and establishes the frequency of meetings. The authority having jurisdiction can also appoint two observers to attend selection committee meetings and deliberations without however participating.

**13.** The appointment of external members to the selection committee takes into consideration the following factors:

- (1) their availability and their interest in issues surrounding street food;
- (2) their involvement in the Montréal restaurant business or the culinary art world;
- (3) their professional experience.

The authority having jurisdiction creates an applicant database from which to recruit external members whenever a position becomes vacant.

**14.** The authority having jurisdiction may mandate any person, other than a committee member, to assist it in its work or to act as committee secretary.

The secretary sets the meeting schedule, prepares the agendas and writes committee reports and opinions. The secretary may attend the deliberations but may not participate.

**15.** Quorum for selection committee meetings is three voting members and must be comprised of at least one internal member and two external members.

**16.** Decisions made by the selection committee are taken by absolute majority of members having voting rights.

**17.** Selection committee meetings are held behind closed doors. However, the committee may, with the agreement of a majority of members, invite any person to attend meetings to answer questions asked by a member. Such persons may provide the committee with information without having the right to participate in the deliberations.

**18.** The position of committee member becomes vacant when the person who occupies it resigns, dies, or is disqualified from sitting under article 19.

**19.** A committee member must not:

- (1) exercise authority as a committee member to serve personal interests;
- (2) use the position of committee member to influence the municipal administration in relation to an application file to which the member is directly or indirectly related;
- (3) influence, seek to influence, or participate in a decision or an action bearing on a question where the member is in an actual, apparent or potential situation of conflict of interest;
- (4) speak publicly on an application file on which the committee will issue an opinion;
- (5) divulge confidential information brought to the member's attention in the exercise of his or her functions.

A member who acts contrary to provisions of the first paragraph is disqualified from sitting.

**20.** Each external member of the selection committee receives an amount of \$300 per day for attending committee meetings.

The executive committee may, by ordinance, change the remuneration of the external members of the committee.

**21.** The selection committee evaluates the application files by assigning points up to 100 for each file, in accordance with the evaluation chart enclosed in schedule A.

The selection committee then determines, based on the variety of the offer and the number of available permits, which applicants to recommend among those that received a passing mark established in schedule A.

In the case of a favourable recommendation, the committee may establish special conditions that the applicant must meet before being issued a permit. These conditions will appear in the evaluation file.

As soon as it is completed, the recommendation of the committee is submitted to the authority having jurisdiction and to the applicant, accompanied by the complete evaluation of the application file.

The selection committee must also submit to the authority having jurisdiction the list of applicants that obtained a passing mark but that did not receive a favourable recommendation from the committee. This list is established according to the results obtained in the evaluation chart, from the highest mark to the lowest.

The executive committee may, by ordinance, change the evaluation chart and the passing mark on the basis of which application files are analyzed.

### **SUBSECTION 3**

#### **PERMIT APPLICATION AND CONDITIONS**

**22.** The applicant whose application file has received a favourable recommendation from the selection committee can submit a permit application to the authority having jurisdiction.

The application must be made using the permit application form supplied by the city, duly completed, signed and enclosed with the following:

- (1) a copy of a document certifying that the applicant holds a corporate civil liability insurance policy for bodily injury and property damage of at least two million dollars (\$2,000,000) per event, issued by an insurance company authorized to do business in Québec, covering the entire duration of operation, and mentioning the Ville de Montréal as co-insured. The insurance policy must indicate that it cannot

be cancelled or that its coverage cannot be reduced unless the authority having jurisdiction has been notified thereof 30 days in advance;

- (2) a copy of the operation certificate issued for the production kitchen;
- (3) a copy of the incorporation documents of the business that operates the food truck and of the business that operates the production kitchen;
- (4) a copy of the lease, the sublease, the title deed in the applicant's name or a copy of the property tax bill for the address where the production kitchen is located;
- (5) a copy of the valid permits issued by the MAPAQ for the food truck and for the production kitchen;
- (6) payment of the amount, set in the annual by-law concerning fees, for the evaluation of the application;
- (7) the resolution by the board of directors of the business that operates the food truck that it authorizes the submission of the application;
- (8) the resolution by the board of directors of the business that operates the production kitchen that certifies the relationship between the kitchen and the business that operates the food truck;
- (9) a copy of the valid registration certificate for the food truck issued by the *Société de l'assurance automobile du Québec*;
- (10) the certificate for the connection of an exhaust ventilation system and a fire prevention system for commercial cooking equipment in the food truck, if applicable.

**23.** The permit is issued to the applicant provided all the following conditions are met:

- (1) the applicant has provided all the information and documents referred to in article 22;
- (2) the special conditions imposed by the selection committee following the candidate selection process have been met, where applicable;
- (3) the fees have been paid for the permit and for the right to occupy the public domain, applicable to the first period of operation in the current fiscal period for which the permit application was made, as set in the annual by-law concerning fees.

**24.** The maximum number of permits to issue is equal to 1.5 times the number of spots established in schedule B.

The executive committee may, by ordinance, change the number of permits to be issued over the entire city territory, with consideration given to the following:

- (1) avoid the presence of an oversupply;
- (2) promote a balanced integration in line with the number of restaurants already established on the territory of the boroughs concerned;
- (3) take into consideration the number of sites and spots defined by ordinance for each borough where street food is authorized;
- (4) promote street food operations by non-profit organizations, social economy businesses and new entrepreneurs.

#### **SUBSECTION 4**

##### **VALIDITY PERIOD AND EXPIRY OF PERMITS**

**25.** Only one permit is issued to the operator and is valid for one food truck chosen following the approval of the application.

**26.** The authority having jurisdiction issues an annual or seasonal permit according to the following dates, in accordance with the applicant's application:

- (1) an annual permit is valid from May 1, 2015, to March 31, 2016; as of 2016, an annual permit is valid from April 1 to March 31 of the following year;
- (2) a seasonal permit is valid from May 1, 2015 to October 31, 2015; as of 2016, a seasonal permit is valid from April 1 to October 31.

A permit is automatically renewable only once.

**27.** The issue of a permit does not guarantee exclusivity of the type of menu proposed.

**28.** A permit may not be sold, rented or transferred except in accordance with article 32.

**29.** After having notified the applicant in writing, the authority having jurisdiction may suspend or revoke a permit in either of the following situations:

- (1) one of the conditions for the issue of the permit is not being met;
- (2) the permit was issued in error or on the basis of inaccurate information;
- (3) the operator ceased to exercise street food activities.

The suspension or the revocation of a permit in accordance with the first paragraph does not give entitlement to a refund of fees for the issue of the permit and the right to occupy the public domain.



**30.** The street food permit is suspended for an operator found guilty of three offences under this by-law, for a period of 30 consecutive days depending on the validity period of the permit.

Despite the first paragraph, in the case where a seasonal permit was issued to the operator, the 30-day suspension carries over to April 1 of the following year provided the suspension period has not elapsed by October 30 of the current year.

The suspension imposed under the first paragraph comes into force on the 15th day following the date of mailing, by the authority having jurisdiction, of a notice to this effect sent by certified mail to the last known address of the operator. This revocation may also be served, by bailiff, to the last known address of the operator, whereupon the suspension comes into force on the day the notice is served.

**31.** The holder of a revoked permit or a non-renewed permit must return it to the authority having jurisdiction within 10 days of the revocation or the nonrenewal.

**32.** Where a permit becomes available following a revocation or a discontinuance, the authority having jurisdiction may transfer it to the first-ranked applicant shown on the list established according to article 21, in compliance with articles 22 and 23. The permit thus transferred remains valid until it expires and, if applicable, is renewable in accordance with article 26.

#### **SECTION IV**

##### **GENERAL PROVISIONS**

**33.** Street food is authorized according to the periods of operation established in schedule B.

Each borough council may, by ordinance, change the periods of operation for one or more sites, but the schedule of operation must remain between 6 a.m. and 11 p.m., from Monday to Sunday, including installation and dismantling time.

**34.** The number of sites and their location as well the number of spots per site is established in schedule B.

Each borough council may, by ordinance, change the number of sites and their location as well as the number of spots per site by taking into consideration the following factors:

- (1) the distance from existing restaurants;
- (2) the traffic in that area;
- (3) the potential nuisance associated with vehicular and pedestrian traffic;
- (4) security in terms of accessibility to the site;

- (5) the proximity to mass transit access points by maintaining a distance of at least 10 meters from the entrance to a metro station, bus shelter and *Société de transport de Montréal* equipment ventilation outlet;
- (6) a five meter clearance from any street corner, calculated from both sides of the end of the radius of the sidewalk corner in line with the outer edge of the sidewalk;
- (7) the needs in terms of circulation of persons with reduced mobility;
- (8) the needs in terms of vehicular traffic, including emergency vehicles;
- (9) the ability to access the installations of public utility companies and the city;
- (10) the opinion of merchants' associations or commercial development associations in which the projected site is located;
- (11) the type of ground covering;
- (12) the presence of festive events;
- (13) the distance of at least eight meters required from the opening to any building;
- (14) the width of at least six meters required for the traffic corridor of a street;
- (15) the necessary manoeuvring space required to park the food truck without the risk of damaging components of urban property;
- (16) the existing road signage.

Despite the first paragraph, the authority having jurisdiction can temporarily move a site as part of an event or festive activity. In such a case, the authority having jurisdiction will notify the operators in writing at least 48 hours in advance.

**35.** Following the written notice sent by the authority having jurisdiction, 48 hours prior, the operator must move the food truck in order to allow a municipal purpose to be carried out, including municipal works.

Despite the first paragraph, the food truck must be moved without delay following a verbal notice given by the authority having jurisdiction during an emergency situation or to protect public safety.

The operator must also move the food truck when prescribed by road signs.

Failure to comply with a notice issued by the authority having jurisdiction under this by-law can result in the towing of the food truck at the expense of the operator.

**36.** The operator must notify the authority having jurisdiction in writing of any change of address, including the location of the production kitchen, at least 30 days in advance.

**37.** The operator must respect the food truck rotation schedule on city territory established by the authority having jurisdiction.

**38.** The operator must leave an open pedestrian sidewalk corridor of 1.5 meters free at all times.

**39.** The operator must maintain in force, for the entire period of operation, the civil liability insurance required to obtain the permit and must make annual payments for the right to occupy the public domain, applicable to the renewal periods of the permit.

**40.** The operator is responsible for all bodily injury and property damage resulting from the occupancy of the public domain, and shall indemnify and save harmless the city against all claims for such injury or damage.

## **SECTION V**

### **FOOD TRUCK**

#### **SUBSECTION 1**

##### **GENERAL CONDITIONS**

**41.** The food truck in operation must correspond to the one approved by the authority having jurisdiction at the time of selection.

In the event of a force majeure, the operator can replace the food truck by another similar food truck after notifying in writing the authority having jurisdiction and receiving its written approval.

**42.** The food truck must:

- (1) be a self-propelled motorized truck. For the purposes of this by-law, trailers, trolleys, carts, wheeled kiosks and other towed vehicles without drivers or steering equipment are not considered self-propelled motorized units;
- (2) have maximum overall dimensions of 10 meters in length and 2.6 meters in width (excluding mirrors) and 3.5 meters in height measured from ground level.

**43.** A trailer cannot be hitched to a food truck.

#### **SUBSECTION 2**

##### **THE SALE OF FOOD**

**44.** All food sales or distribution must be made in the food truck.

**45.** The sale, distribution or use of the following products in a food truck is prohibited:

- (1) alcoholized beverages, excepted if they make up the ingredients of a dish or cooked meal;
- (2) styrofoam containers for serving and packing food;
- (3) manufactured and pre-packaged products such as commercial soda drinks, except bottled water.

Only foodstuffs and drinks corresponding to the menu may be sold from the food truck.

**46.** Food cannot be sold in buffet-style or from vending machines.

**47.** The preparation and transformation of food necessary for supplying the food truck must be made from the production kitchen associated with operator.

### **SUBSECTION 3**

#### **SITE AND PARKING**

**48.** Despite any provision to the contrary, a food truck in period of operation may not be parked more than 15 cm from the edge of the sidewalk, measured from the outer side of the vehicle's tires.

Furthermore, a food truck parked on an authorized site must be within the limits marked off by a continuous or discontinuous white line, if any, and may not encroach on that line.

**49.** A minimal distance of three meters is required between each food truck when more than one food truck is parked on the same site.

**50.** A food truck may not be parked on a site outside of authorized hours of operation, in accordance with article 33.

### **SUBSECTION 4**

#### **EQUIPMENT AND ACCESSORIES**

**51.** With the exception of garbage cans and recycling containers, furniture, equipment or accessories may not be installed outside the food truck, including autonomous structures such as shelters, awnings, parasols or supplemental lighting equipment.

**52.** When a food truck includes a built-in awning, the awning must not measure more than the height of the food truck and must offer a minimal clearance of 2.4 meters from the sidewalk, the pavement or the ground.

Awnings must not obstruct road signs.

**53.** Equipment installed in a food truck must have its own supply of drinking water, electricity and propane gas. Use of solid combustibles for cooking is prohibited.

**54.** Accessories, equipment or objects that are not permanently fastened mechanically to the food truck are prohibited.

**55.** A food truck may include a step stool when the site is on a pavement with no sidewalk curb. If such is the case, the step stool must be safe.

**56.** Equipment, accessories or objects used during the operation of a food truck may not be left on site after the food truck has left and outside the period of operation.

**57.** Lighting on the food truck must not create confusion over road signs and the light beam of any light source must be directed downwards so as not to cause a nuisance in the vicinity.

## **SUBSECTION 5**

### **MAINTENANCE AND SAFETY**

**58.** The operator must maintain the food truck in good order, both inside and out, such that the appearance remains the same as when the permit was issued.

**59.** During the period of operation, the operator must keep clean at all times the site and the area surrounding it up to a distance of five meters from the food truck.

At the end of the period of operation, the operator must return the spot to the same condition as it was at the beginning of the period of operation.

**60.** The operator must make available to customers at least one garbage can and one recycling bin, placed at a maximum distance of five meters from the food truck and a minimal distance of one meter from any technical equipment belonging to the food truck such as a generator or propane tank.

The containers referred to in the first paragraph must be made of a smooth, washable and waterproof material and have sufficient capacity to meet the needs of daily street food activities.

**61.** The food truck must be equipped with sufficient retention tanks for wastewater and grease.

It is prohibited to dump wastewater and grease from the food truck onto the public domain or into the municipal sewer system.

**62.** Waste collected during the period of operation must be disposed of at a location provided for that purpose. Such waste may not be disposed of in containers or at installations located on the public domain or being used as urban property.

## **SUBSECTION 6**

### **SECURITY**

**63.** The food truck must not give customers access to the inside of the truck or to the roof of the truck.

**64.** The food truck must not be left open and unsupervised during the period of operation.

Despite the first paragraph, if the food truck must be left unsupervised, the person responsible for the vehicle must ensure that it is closed and locked with a key.

**65.** The taking of orders as well as the sale and distribution of food must be made on the side of the food truck facing the sidewalk.

**66.** The food truck may not be raised or lowered with the help of an object or mobile equipment during the period of operation.

**67.** Material, equipment, or slicing or cutting objects may not protrude from the food truck.

**68.** Any shelf meant to serve customers must be retractable.

**69.** Smoke or exhaust, steam or other gas, may not emanate from the food truck on the side where the customers are served and on the sidewalk side.

**70.** Material or equipment without adequate safeguards that produce or generate heat and that present a potential burn risk may not be placed in reach of the general public.

**71.** The generator and propane gas tanks must be mechanically, solidly and permanently fastened to the food truck by an approved brace that is in compliance with the standards for the transport of this type of material. This equipment must not be accessible to the public and must not be installed inside the food truck.

**72.** Smoking is prohibited within three meters of any food truck propane gas tank.

The operator must place a no-smoking sign on the food truck in view of the public.

**73.** The food truck must be equipped with at least one portable fire extinguisher classified 5-A: 20-B:C and one class K extinguisher when the food truck uses combustible cooking agents.

## **SUBSECTION 7**

### **SIGNS AND ADVERTISING**

**74.** The street food permit and certificate for the connection of an exhaust ventilation system and a fire protection system for commercial cooking equipment, as the case may be, must be displayed on the food truck in view of the public.

**75.** The outside of the food truck must display the following:

- (1) the menu with visible and legible prices;
- (2) a sign indicating the name and address of the operator. This sign must be printed with legible, indelible and noticeable characters at least 8 cm high on each side of the food truck and be visible at all times.

Moreover, the food truck must display the following:

- (1) the company name and logo of the food truck;
- (2) the phone numbers and company website of the food truck;
- (3) the social network addresses associated to the food truck's company;
- (4) indications: "commandez ici" and "recevez ici";
- (5) indications of the origins of the products used in the menu and the environmental management program implemented by the operator.

All unauthorized signs or advertisements displayed on the food truck are prohibited under this by-law.

**76.** Sandwich signs or any other signs placed on the ground are prohibited.

## **SUBSECTION 8**

### **NOISE**

**77.** Despite provisions to the contrary, the maximum permissible level of sound pressure emitted by food truck generators is 80 dBA, measured at 1.5 meters from the food truck.

**78.** The use of sound devices to broadcast sound outside the truck is prohibited.

## **SUBSECTION 9**

### **INSPECTIONS**

**79.** The authority having jurisdiction may, at any reasonable hour, undertake an inspection of the food truck and demand that the operator provide all relevant documentation applicable to this by-law.

It is forbidden to prevent, hinder or obstruct in any manner an inspection covered under the first paragraph and to refuse or neglect to comply with a request made in accordance with this by-law.

**SECTION VI**  
**PENAL PROVISIONS**

**80.** Any person commits an offence who:

- (1) makes a false declaration to be granted a permit or makes a false declaration in a document prescribed by this by-law or uses the document;
- (2) alters the information presented in the application file;
- (3) contravenes any provision of this by-law.

**81.** Any person who commits an offence under this by-law is liable:

- (1) in the case of an individual:
  - (a) for a first offence, to a fine of \$350 to \$700;
  - (b) for a second offence, to a fine of \$700 to \$1,400;
  - (c) for any subsequent offence, to a fine of \$1,400 to \$2,000;
- (2) in the case of a corporation:
  - (a) for a first offence, to a fine of \$700 to \$1,400;
  - (b) for a second offence, to a fine of \$1,400 to \$2,800;
  - (c) for any subsequent offence, to a fine of \$2,800 to \$4,000.

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**SCHEDULE A**  
**EVALUATION CHART**

**SCHEDULE B**  
**PERIODS OF OPERATION, LOCATION OF SITES AND NUMBER OF SPOTS PER SITE**



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The public notice relating to this by-law was posted at city hall and published in *The Gazette* on March 30, 2015.

**SCHEDULE A**  
**EVALUATION CHART**

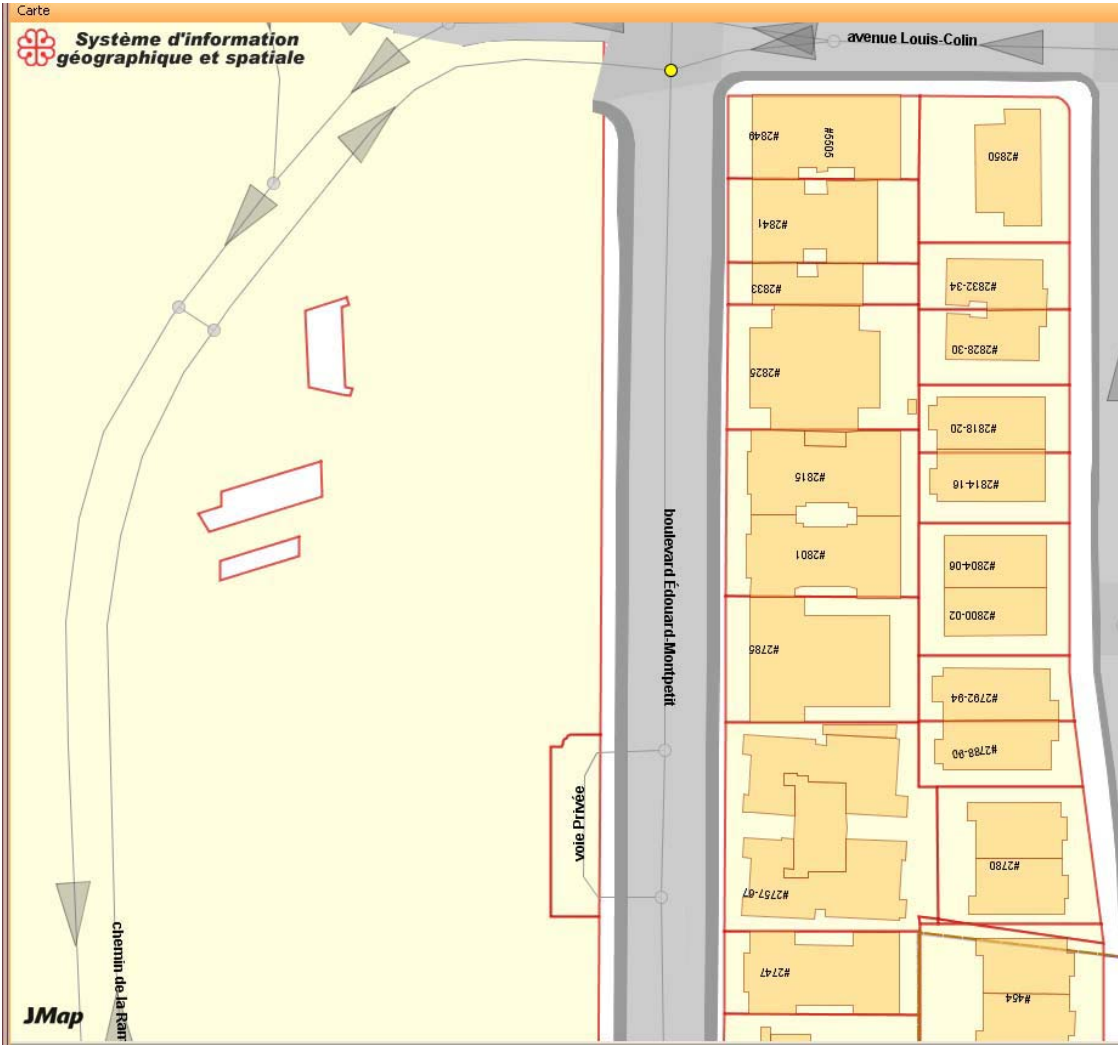
EVALUATION CRITERIA	WEIGHT
<p><b>1) Creativity, originality and quality of the culinary offering:</b></p> <p>a) creative, surprising menu that offers customers a distinct experience;</p> <p>b) added value, and clearly distinct from the existing offer (“bricks and mortar” restaurants);</p> <p>c) menu that contains at least one signature product, and that allows easy identification of the food truck’s offering;</p> <p>d) nutritional quality of the culinary offering;</p> <p>e) food presentation that is original, fun and practical;</p> <p>f) an original beverage menu, depending on the products offered;</p> <p>g) products processed and/or assembled in the food truck;</p> <p>h) presumed efficiency of assembling a plate in the food truck;</p> <p>i) practicality (handling of the products by the customers);</p> <p>j) quality/price ratio of the culinary offering and menu that includes products at affordable prices.</p>	45 %
<p><b>2) Product origin:</b></p> <p>a) procurement of local products;</p> <p>b) easy traceability of product origin.</p>	15 %
<p><b>3) Professional experience and knowledge of issues related to restaurant operation:</b></p> <p>a) origin and training of restaurateur’s team;</p> <p>b) experience in restaurant operation;</p> <p>c) expertise in cooking and service.</p>	10 %
<p><b>4) Environmentally responsible management:</b></p> <p>a) management of waste materials and recyclables;</p>	5 %

b) choice of eco-friendly containers and covers.	
<b>5) General appearance of food truck:</b>  a) thoughtfully designed exterior, detail-oriented integration of all accessories visible on the outside;  b) professional and distinctive graphics and coverings allowing easy identification of the restaurateur.	20 %
<b>6) Quality of application file:</b>  a) quality of the presentation;  b) quality of the content (clarity and compliance with requirements).	5 %

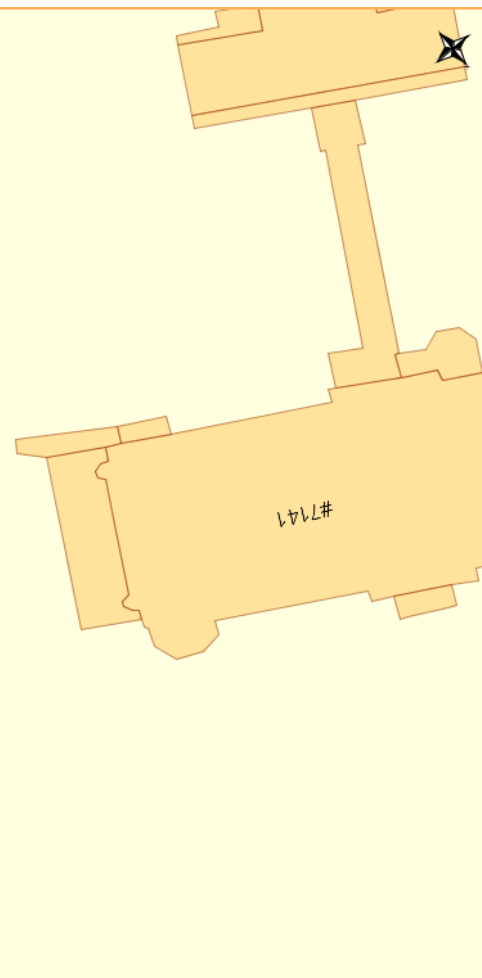
The overall passing mark is 70%, with one quarter of the mark coming from the criterion “Creativity, originality and quality of the culinary offering.”

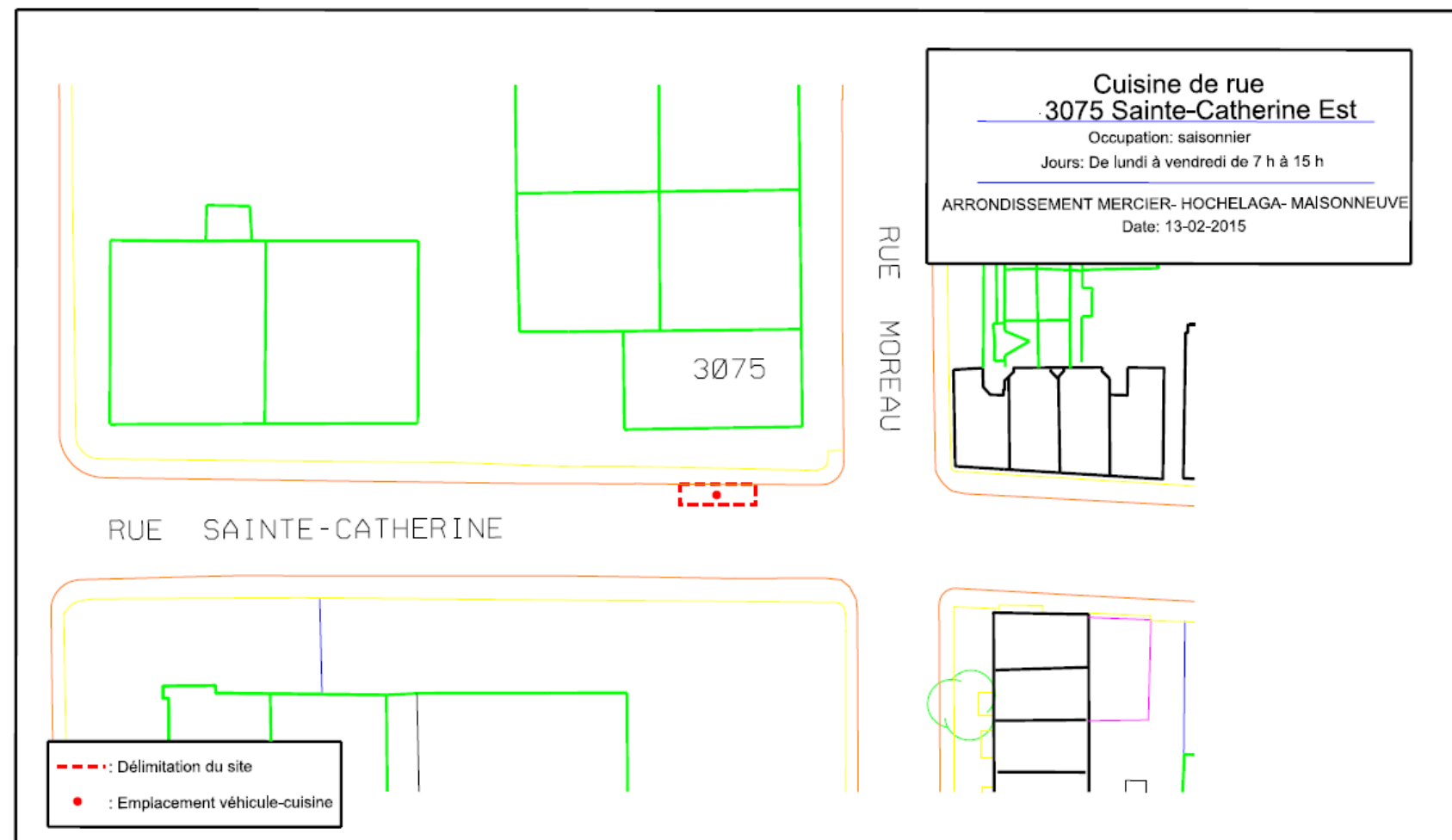
\*A number of points based on 100 is allocated to each criterion. The percentage indicated in the chart represents the relative weight given to each criterion used to reach a total mark.

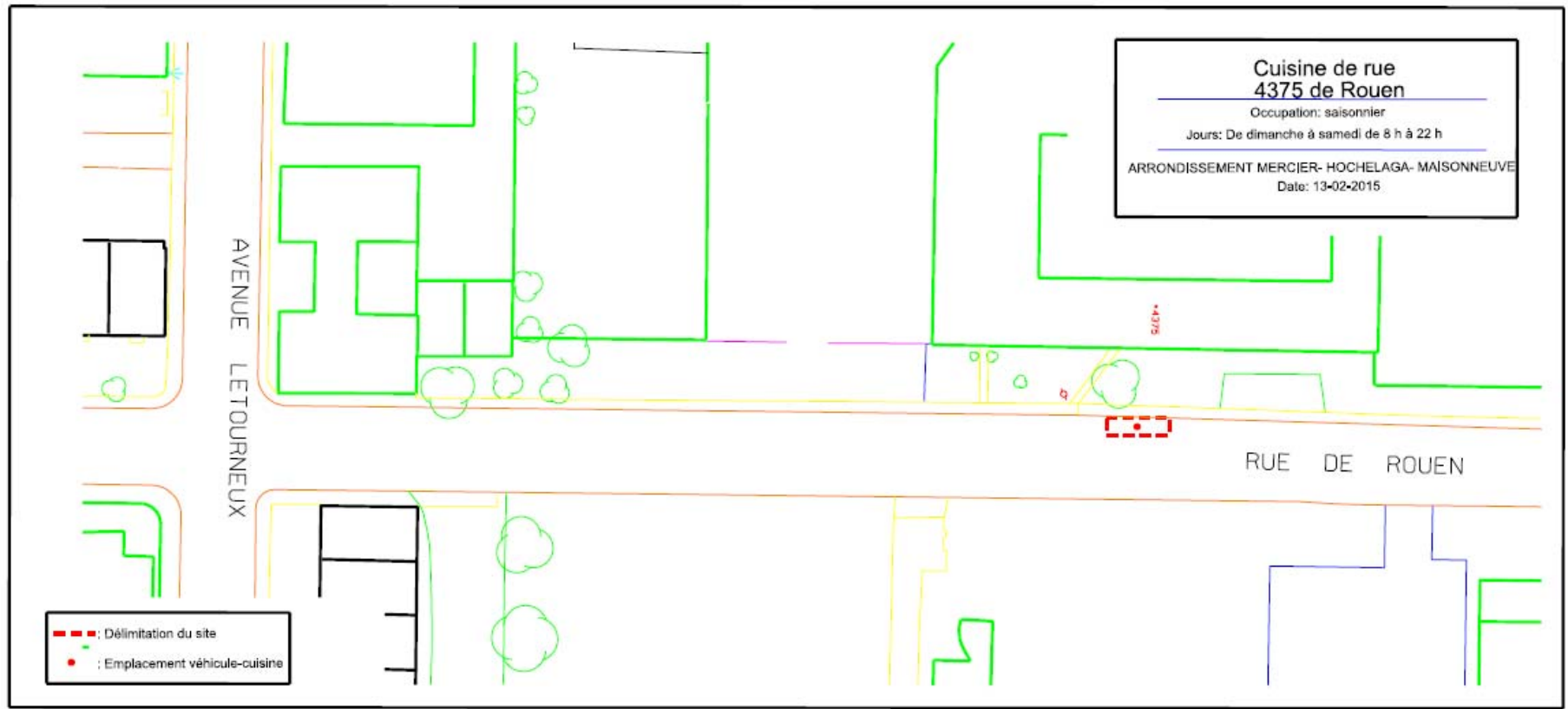
**ANNEXE B**  
**PÉRIODES D'OCCUPATION, LOCALISATION DES SITES ET NOMBRE D'EMPLACEMENTS PAR SITE**



rue Sherbrooke Ouest







**Cuisine de rue  
Cégep de Maisonneuve**

Occupation: saisonnier

Jours: De lundi à vendredi de 7 h à 15 h

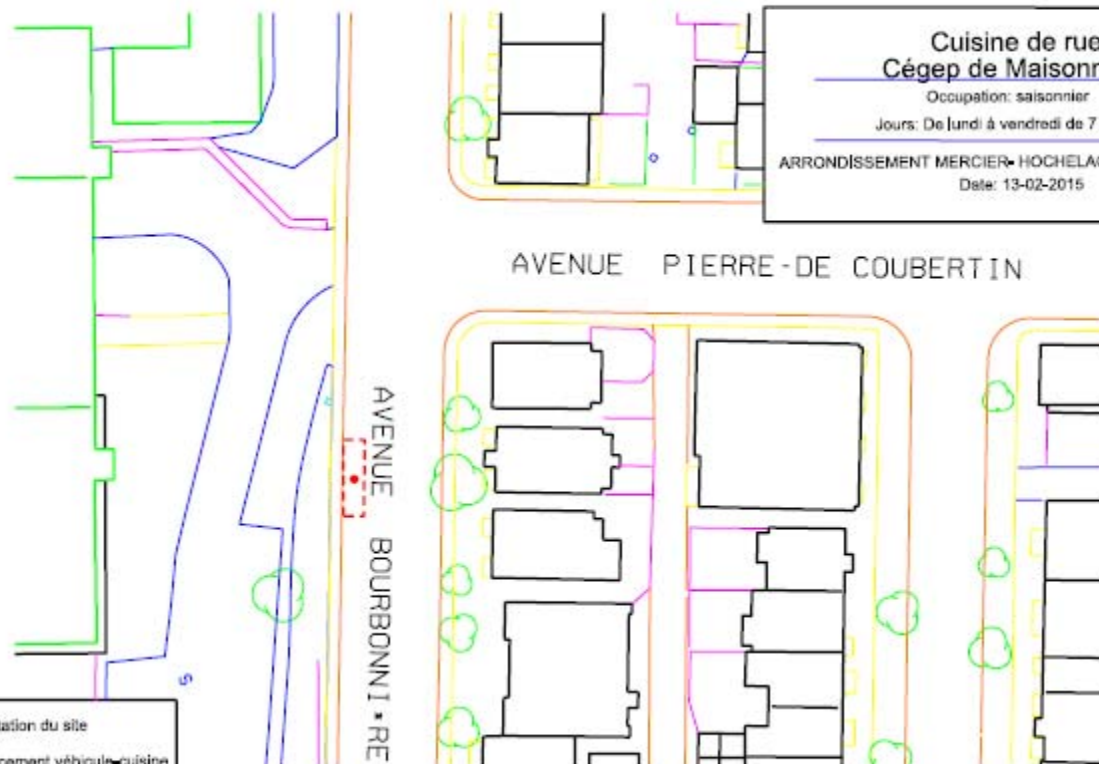
ARRONDISSEMENT MERCIER • HOCHÉLAGA • MAISONNEUVE

Date: 13-02-2015

AVENUE PIERRE-DE COUBERTIN

AVENUE BOURBONNIÈRE

--- : Délimitation du site  
• : Emplacement véhicule-cuisine





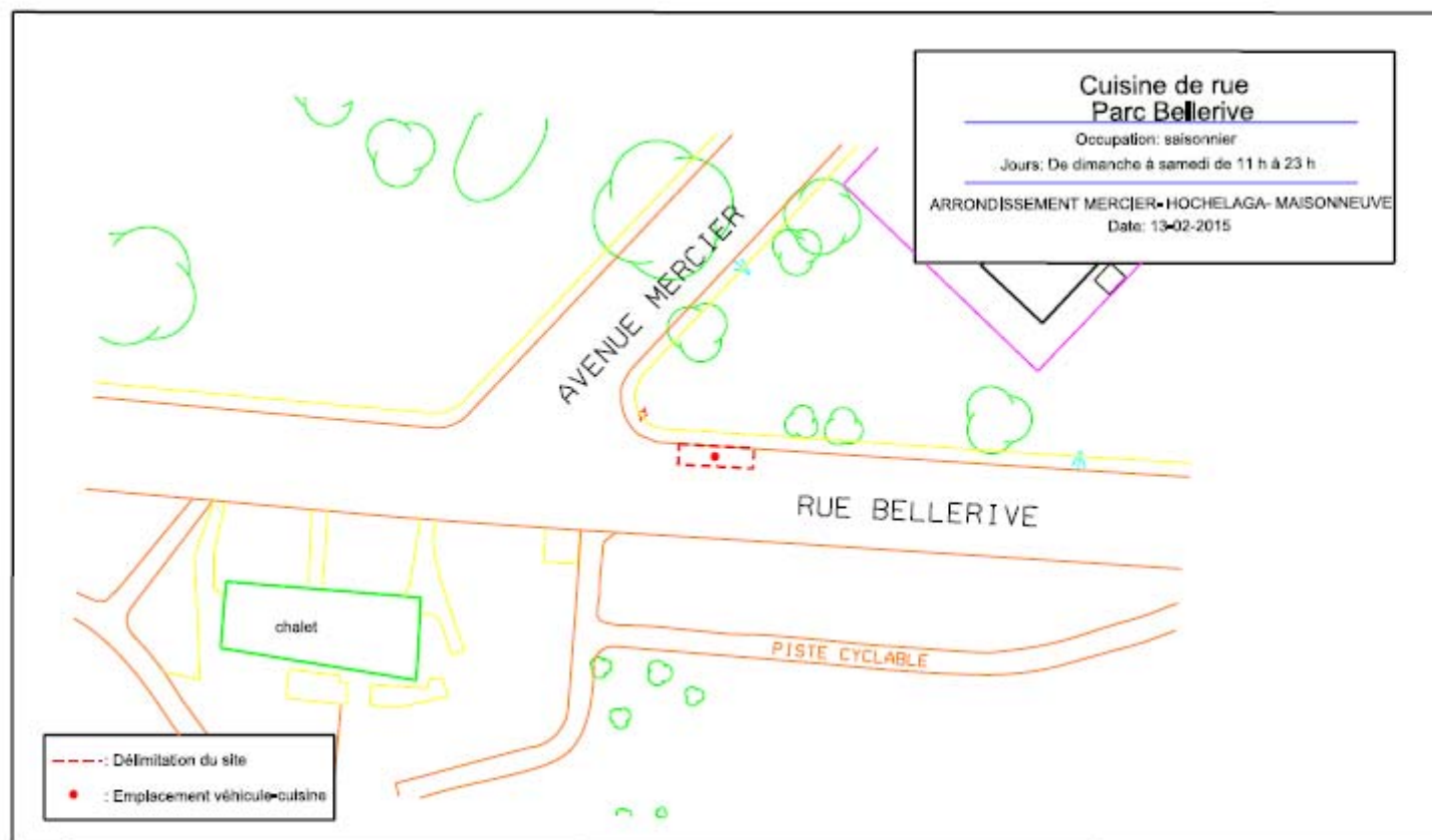


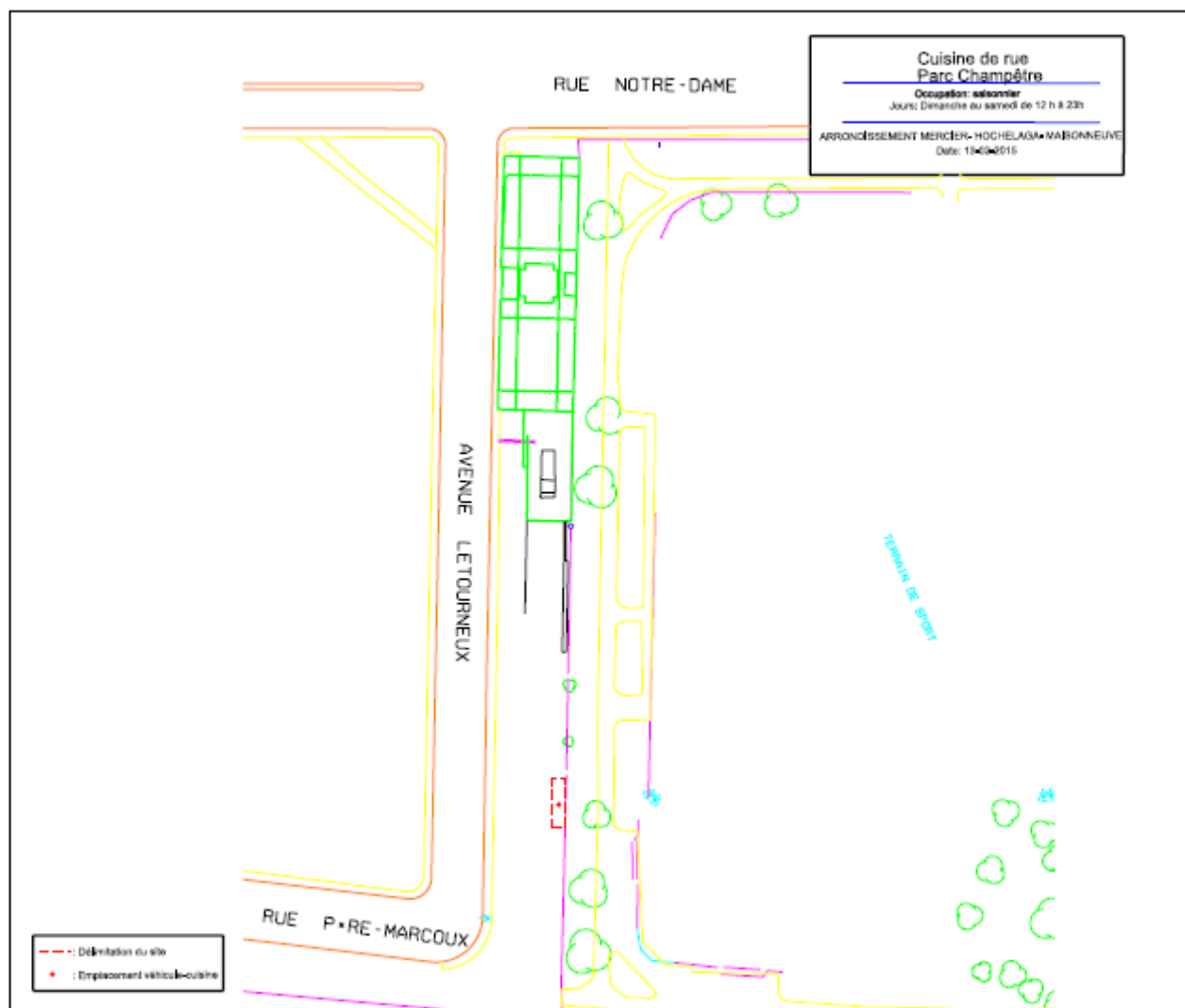


**Cuisine de rue**  
**Metro Préfontaine**  
 Occupation: saisonnier  
 Jours: De lundi à vendredi de 7 h à 15 h  
 ARRONDISSEMENT MERCIER HOCHELAGA MAISONNEUVE  
 Date: 13-02-2015

RUE HOCHELAGA







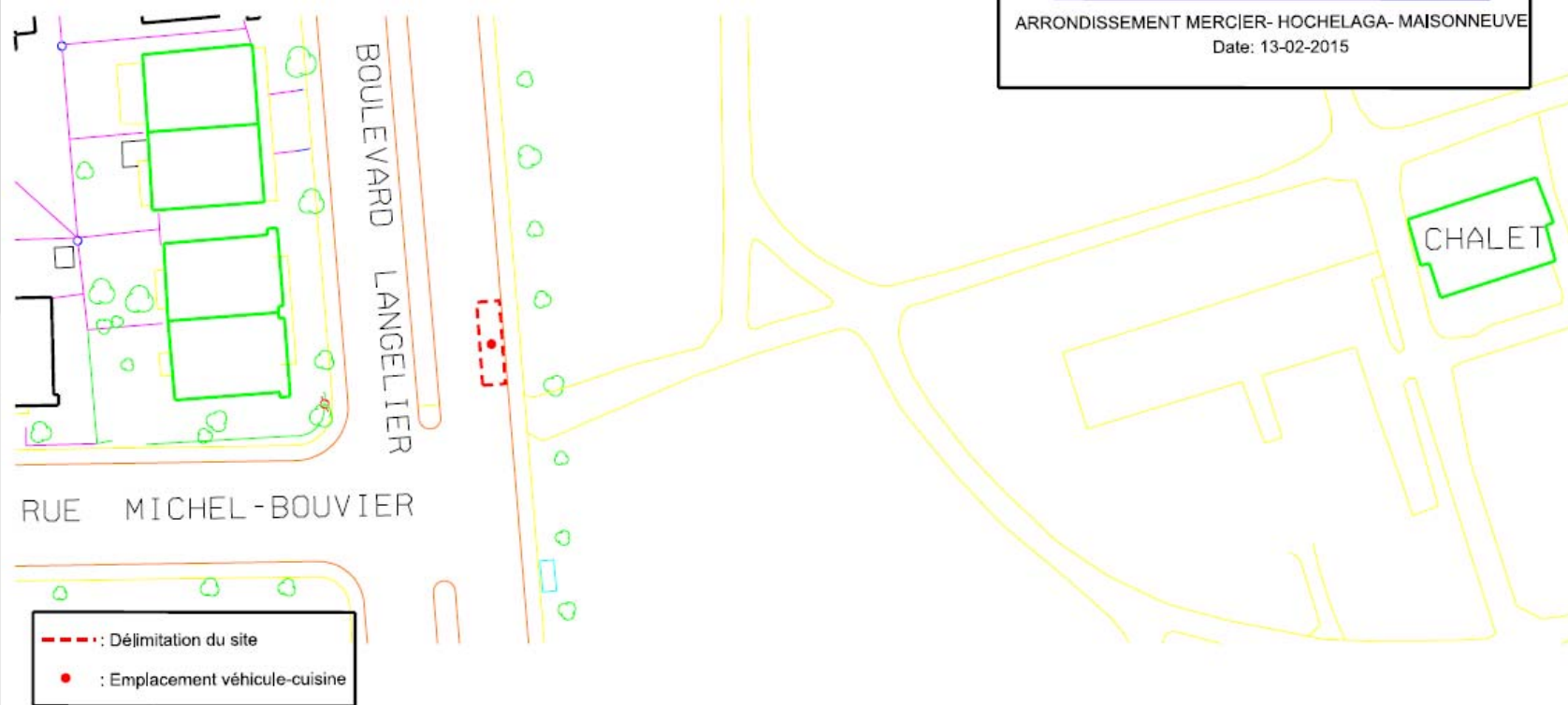
**Cuisine de rue**  
**Parc Félix-Leclerc \*site1**

Occupation: saisonnier

Jours: De dimanche à samedi de 12 h à 23 h

ARRONDISSEMENT MERCIER- HOCHELAGA- MAISONNEUVE

Date: 13-02-2015



Cuisine de rue  
Parc Félix-Leclerc \*site2

Occupation: saisonnier

Jours: De dimanche à samedi de 12 h à 23 h

ARRONDISSEMENT MERCIER-HOCHELAGA-MAISONNEUVE

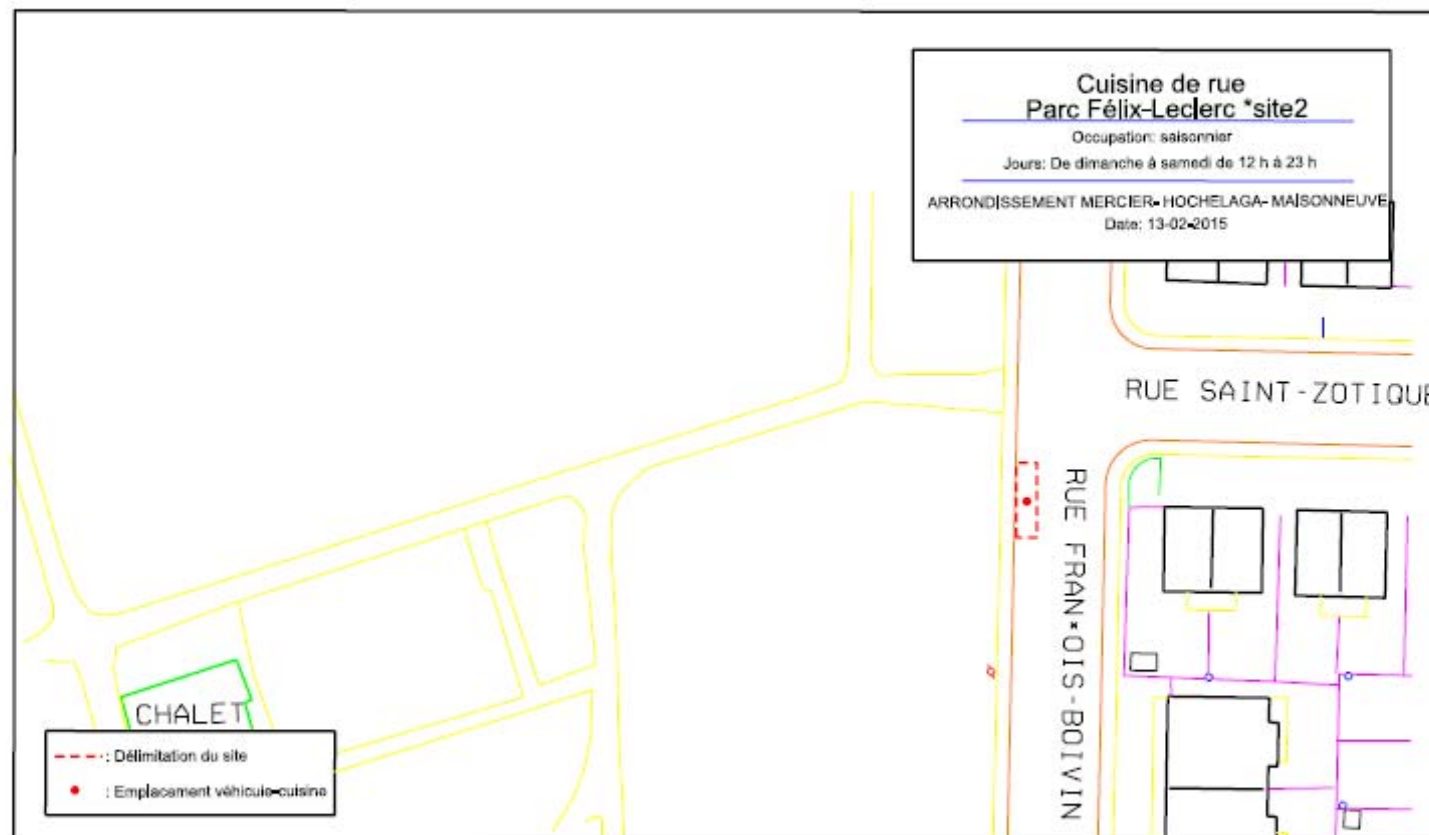
Date: 13-02-2015

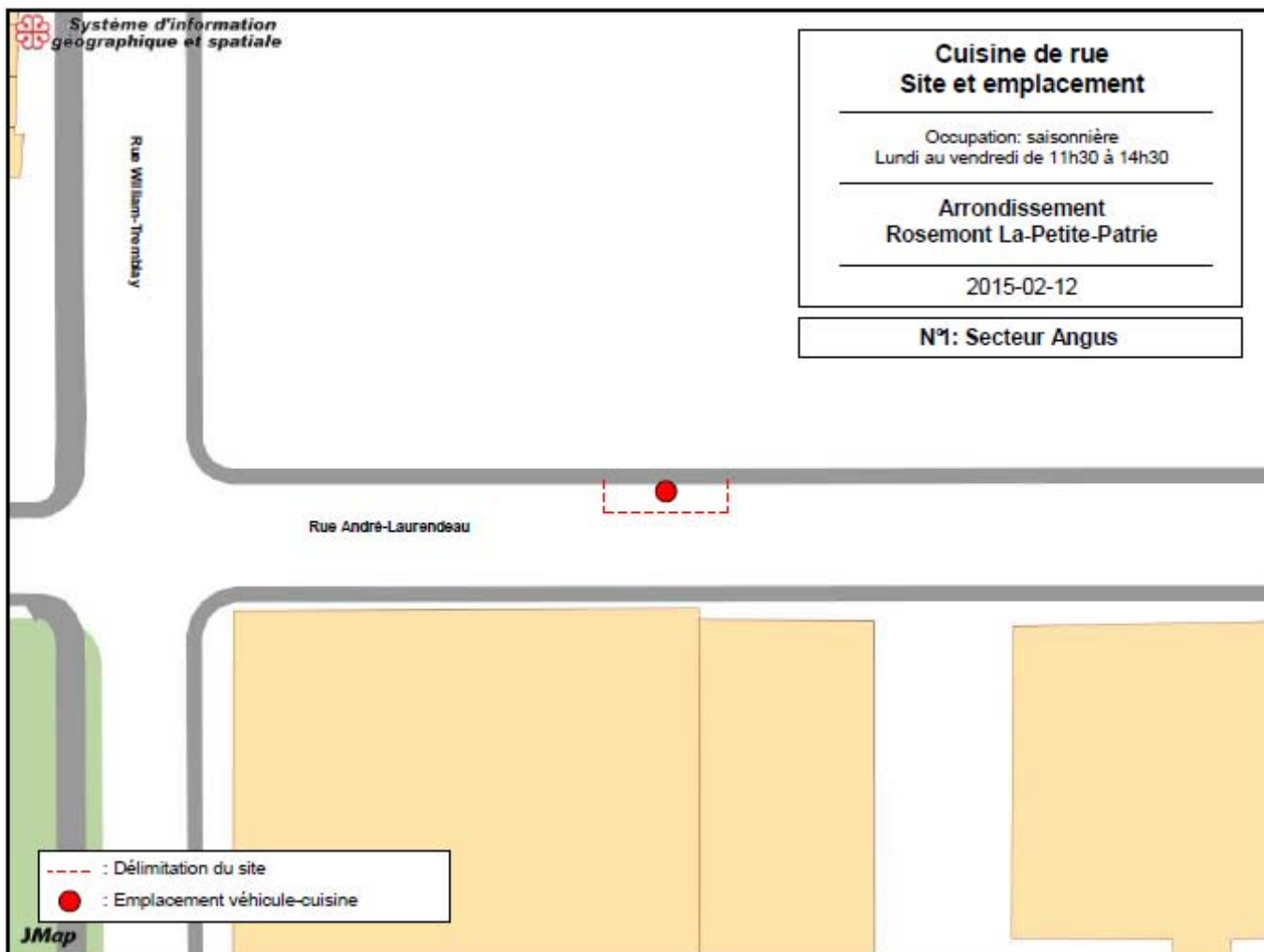
RUE SAINT-ZOTIQUE

RUE FRANÇOIS-BOIVIN

CHALET

---: Délimitation du site  
• : Emplacement véhicule-cuisine





**Cuisine de rue  
Site et emplacement**

Occupation: saisonnière  
Lundi au vendredi de 11h30 à 14h30

Arrondissement  
Rosemont La-Petite-Patrie

2015-02-12

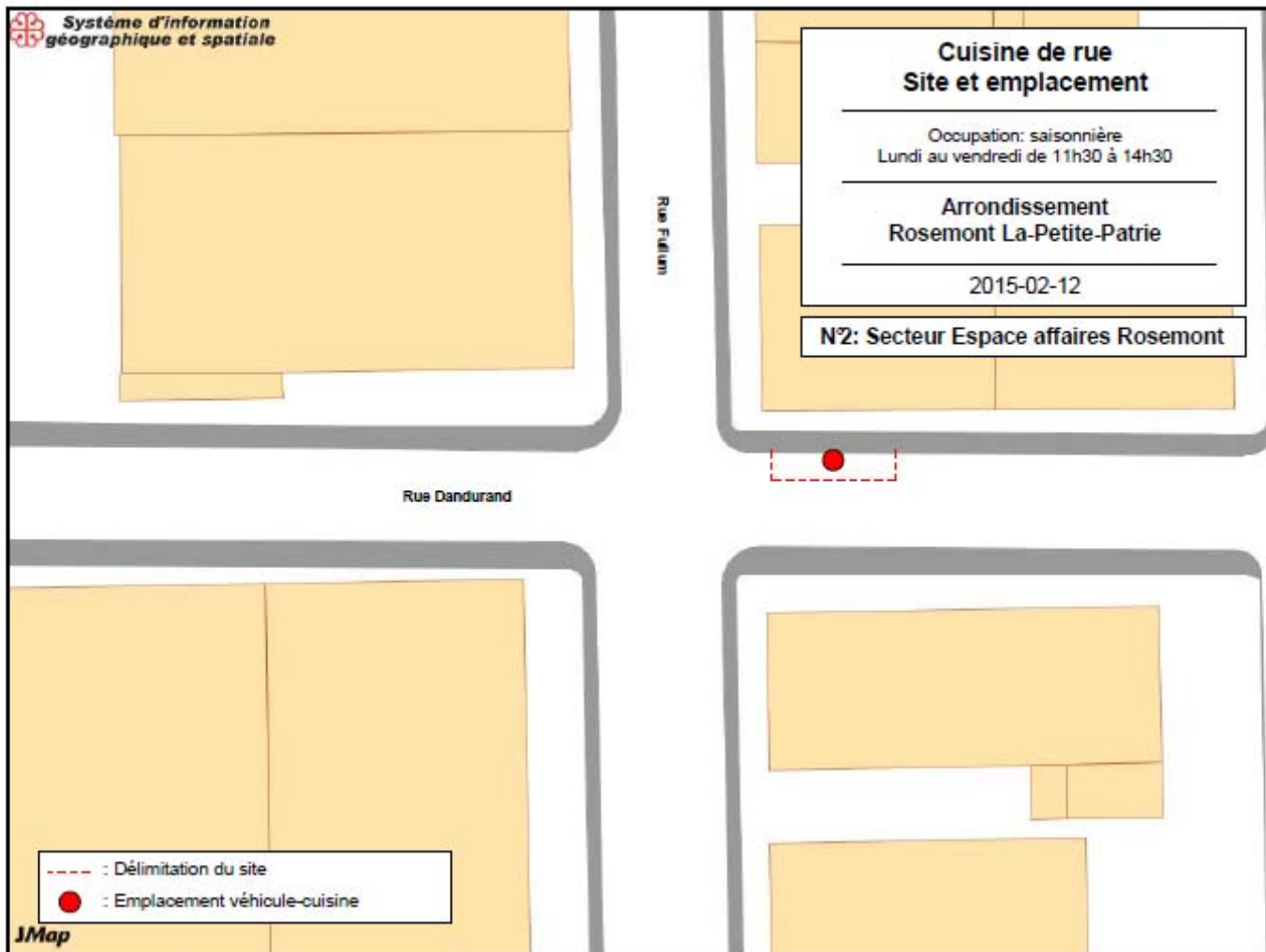
N5: Secteur Bellechasse

Rue Saint-Denis

Rue des Carrières

- - - : Délimitation du site
- : Emplacement véhicule-cuisine





**Cuisine de rue  
Site et emplacement**

Occupation: saisonnière  
Lundi au dimanche de 9h00 à 20h00

**Arrondissement  
Rosemont La-Petite-Patrie**

2015-02-12

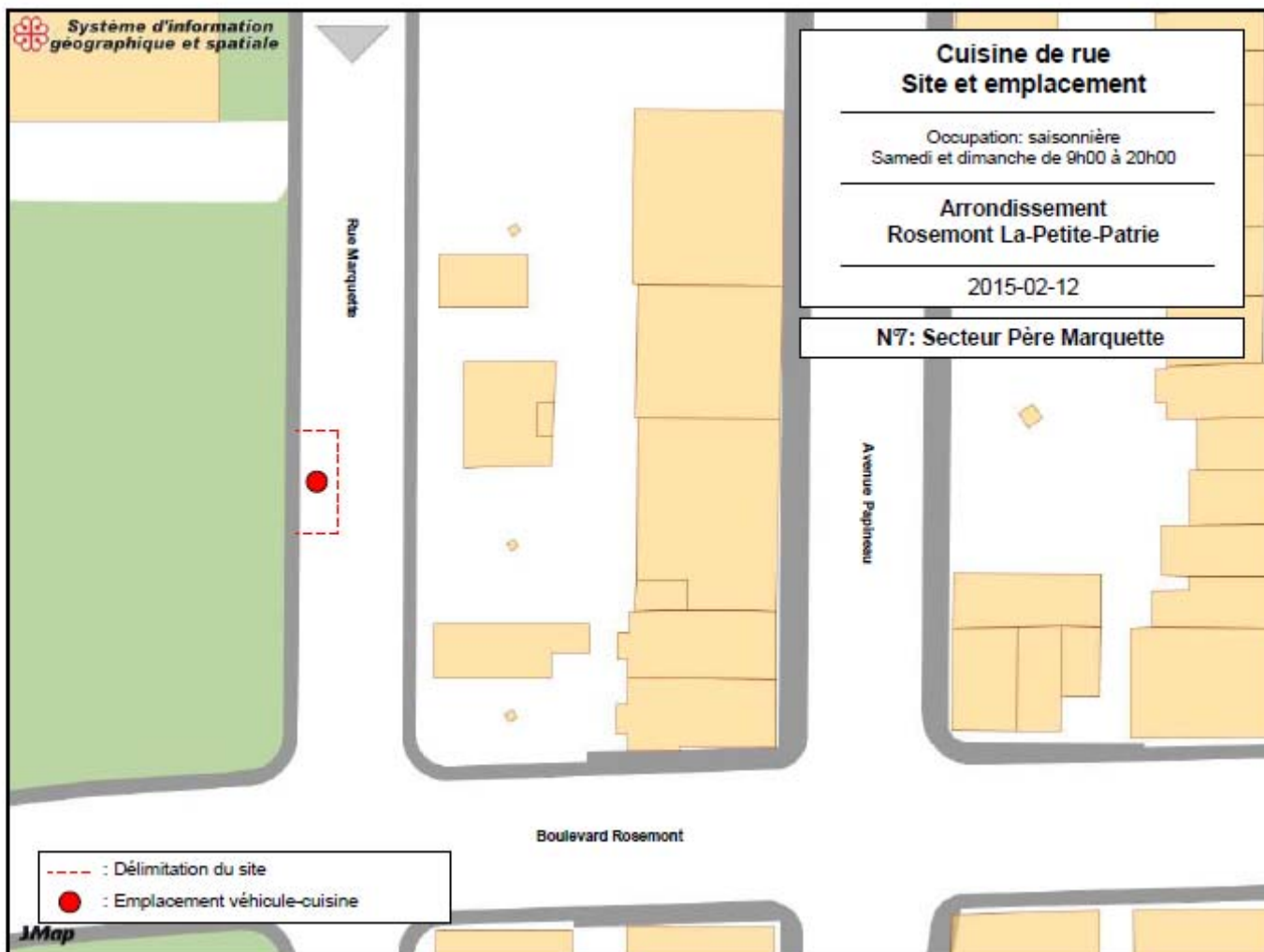
**N°4: Secteur Maisonneuve Rosemont**

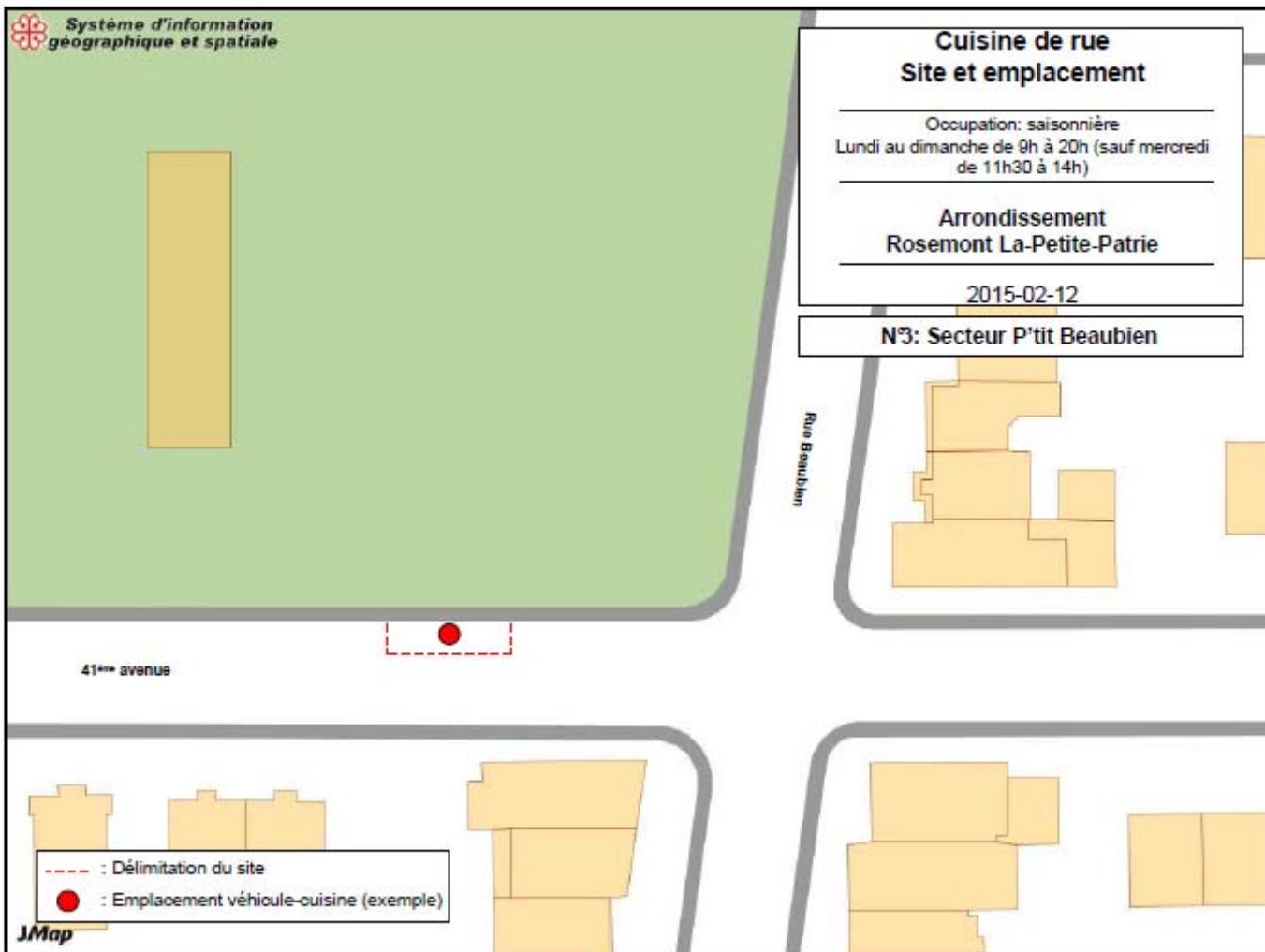
Boulevard de l'Assomption

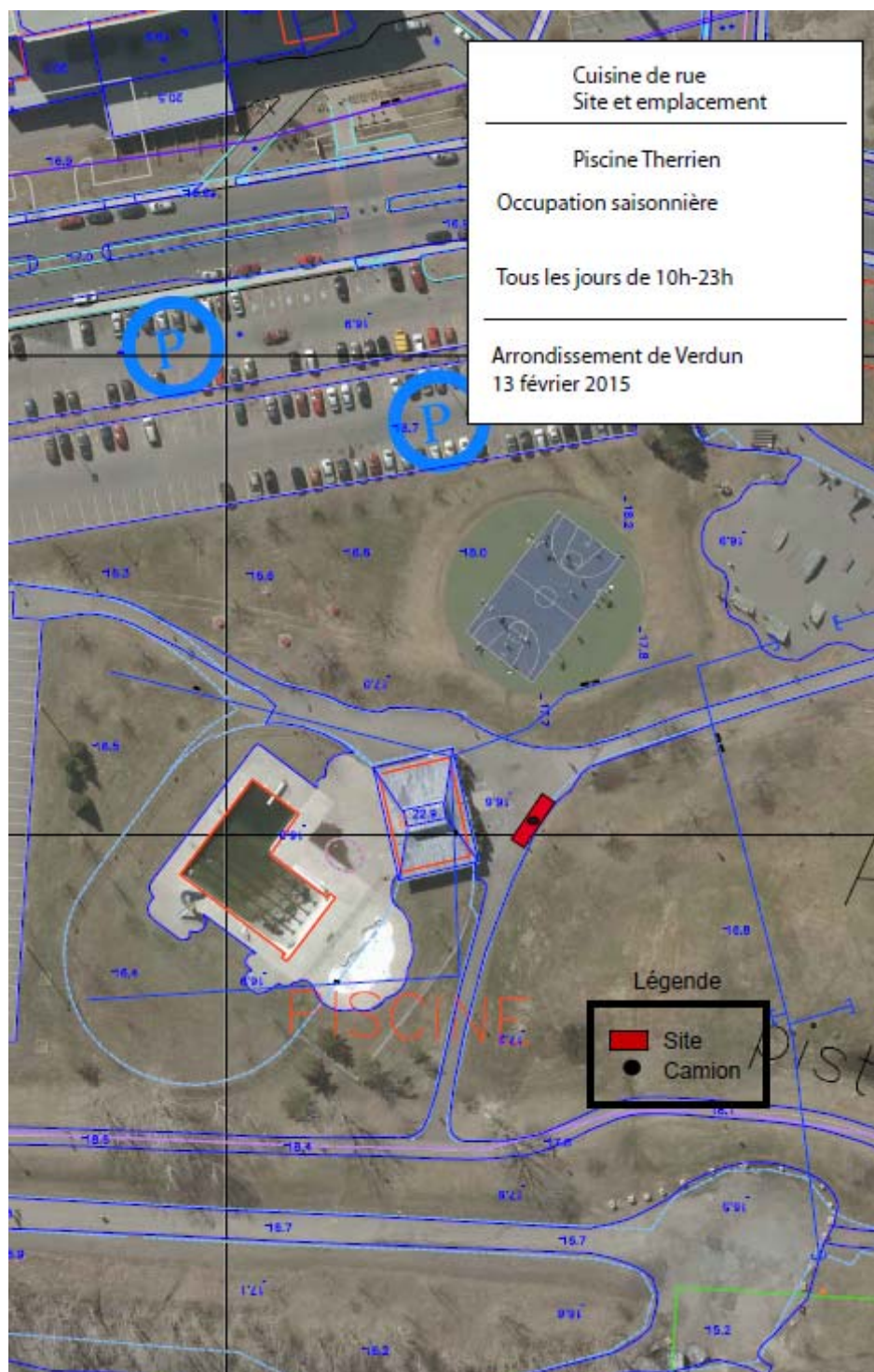
Avenue des Sapins

--- : Délimitation du site  
● : Emplacement véhicule-cuisine

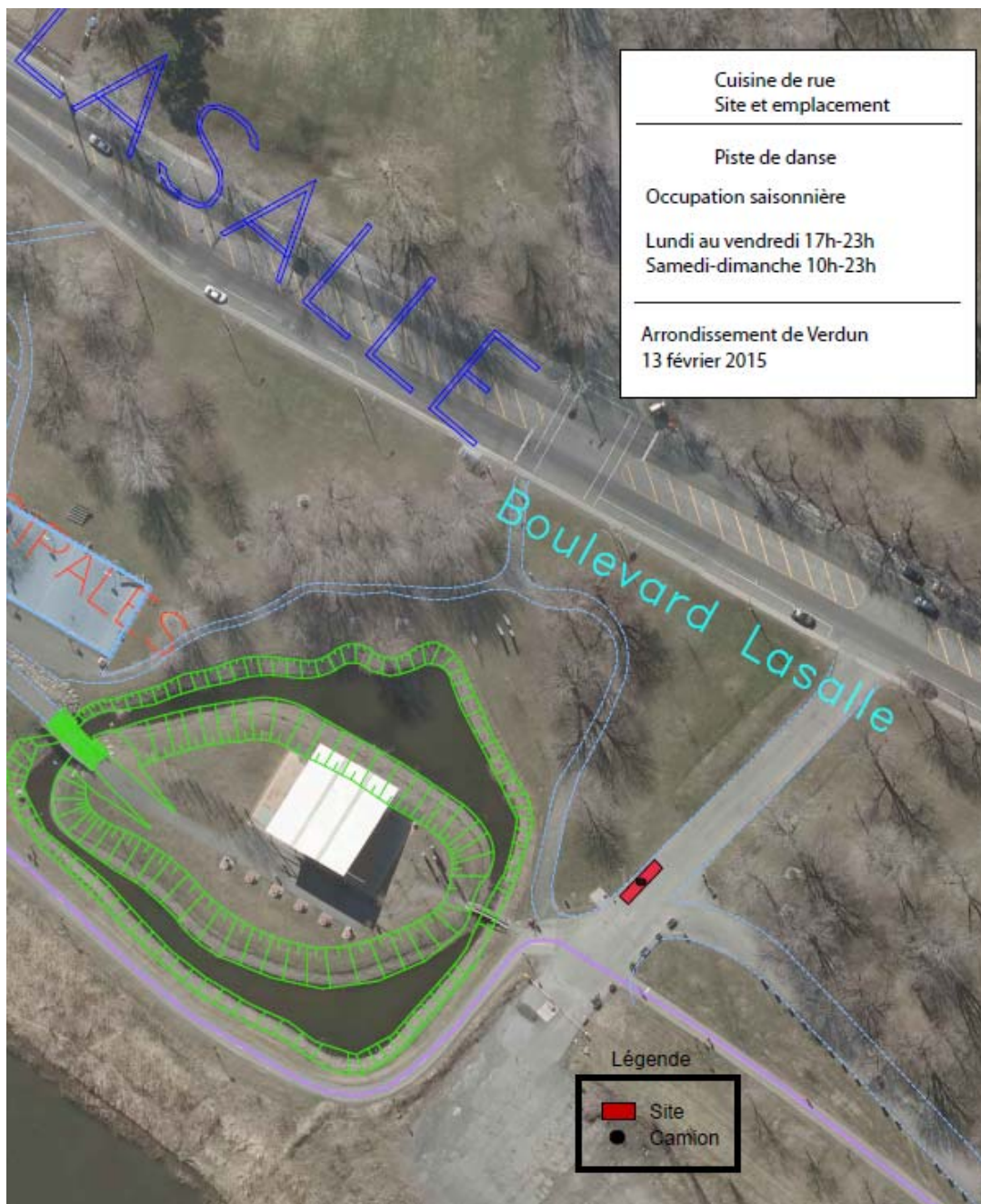


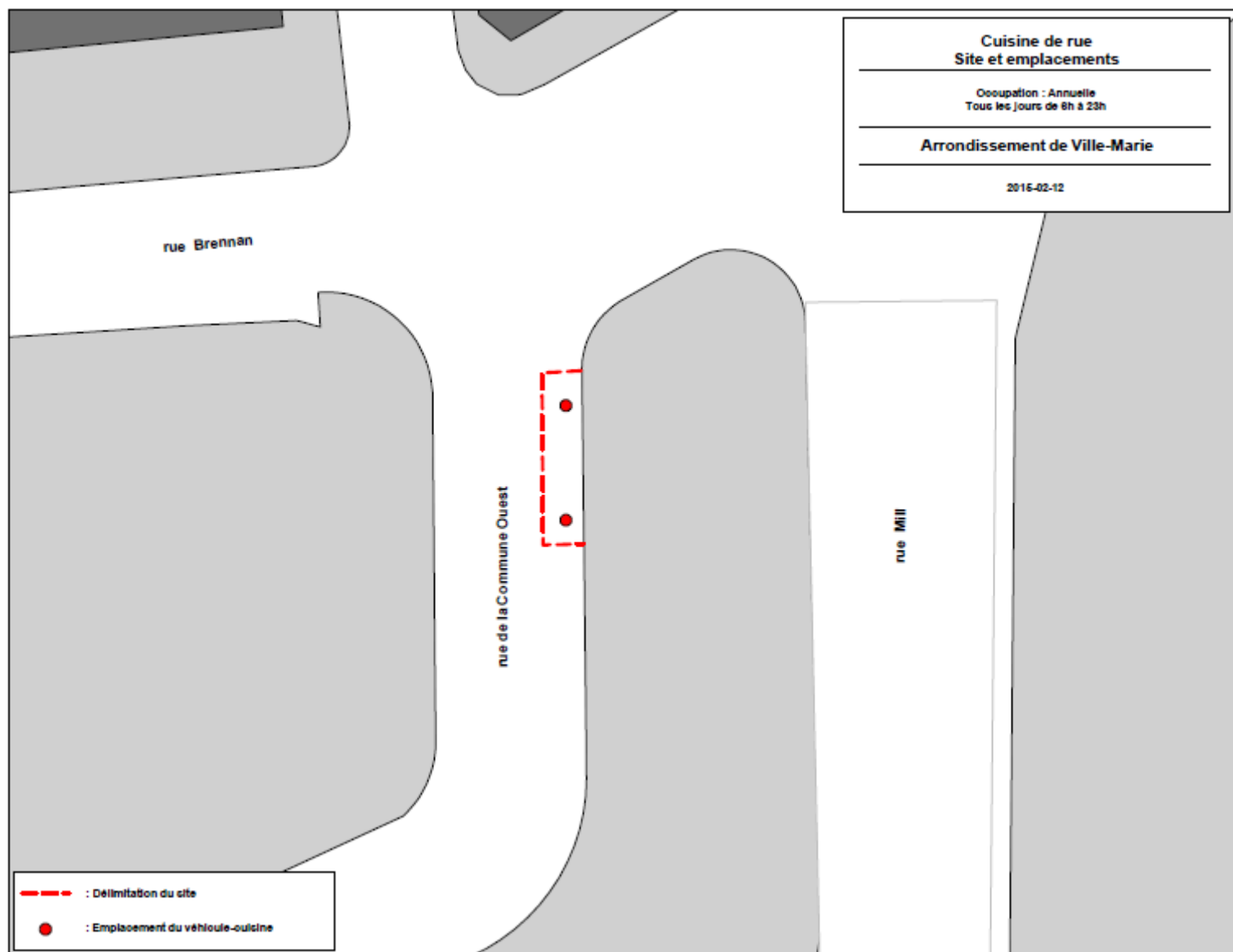














**Cuisine de rue  
Site et emplacements**

Occupation : Saisonnière  
Tous les jours de 8h à 23h

**Arrondissement de Ville-Marie**

2016-02-12

boulevard De Maisonneuve Est

rue Saint-Hubert

--- : Délimitation du site

● : Emplacement du véhicule-cuisine

