



Small-Scale Commercial Urban Food Production Handbook

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FOR MORE INFORMATION:

Business Hub
E bizhub@victoria.ca
T 250.361.0629

Hours
8:30 a.m. – 4:30 p.m.
Monday to Friday



Overview

Small-scale commercial urban food production businesses play an important role in improving community access to healthy and local food and providing local economic opportunities.

To successfully start and manage an urban food production business there are a few things you need to consider. This handbook provides information on:

- What you need to know to get started
- Applicable City bylaws and regulations
- Tips and resources to help your business foster positive relationships

Urban food production activities and the sale of its products are subject to City bylaws. It is your responsibility to ensure that these activities meet all City bylaws.

City of Victoria staff are available to answer questions and help you get started.
Contact the Business Hub at bizhub@victoria.ca or 250.361.0629.

The Business Hub is located at City Hall, 1 Centennial Square.
It is open to the public Monday to Friday, 8:30 a.m. to 4:30 p.m.

What is Small-Scale Commercial Urban Food Production?

In the City of Victoria, small-scale commercial urban food production:

- Produces edible and non-edible products for sale, including raw, unprocessed fruits, vegetables and mushrooms, flowers, herbs, fibre, seeds, nuts, seedlings, plant cuttings, eggs and honey.
- Involves many different activities, including cultivation, harvesting, sorting, keeping, cleaning and packaging.
- Allows on-site and off-site sales when a business licence is obtained.
- Does not include products regulated by the *Controlled Drug and Substances Act*.

If you want to produce and sell something other than the products listed above, your business does not fall in the small-scale commercial urban food production category. Contact the Business Hub at bizhub@victoria.ca or 250.361.0629 to help determine your needs.

Small-scale commercial urban food production is referred to as “commercial urban food production” throughout this handbook.



Top Soil grows food in containers in a temporarily vacant lot at Dockside Green

Getting Started

There are many different types of commercial urban food production, and a number of things you will need to know before getting started. This section highlights basic tips and considerations to help you start a successful urban food production business. As you plan and build your business, remember to check in with your neighbours to find out how your project impacts them.

Finding a Site

Commercial urban food production is permitted in all City zones. You are not required to live on the site where the production activities take place. These activities can take place on a wide variety of sites, including vacant lots, rooftops, and residential yards.

If you do not own the land, you may want to develop a land use rental agreement with the land owner outlining terms and conditions for your use of the land. You may also want to include actions that would be required to return the land to its previous state if you decide to no longer use it.

Neighbouring Properties

Commercial urban food production activities can be conducted in densely populated areas adjacent to other land uses, including residential, recreational, or commercial. When considering a site, share your ideas with neighbours. Be mindful of the appearance of your site, especially where it is visible from neighbouring properties or the street. Manage your operations in ways that minimize noise, odours and any other forms of disturbances. If you are constructing structures, check the setback regulations to minimize the impact on neighbouring properties. Also be aware of how the natural and built environment surrounding your site may change over time and impact your activities in the future.



Northstar Organics at Haliburton Farm in Saanich

Haliburton Farm is a community farm in Saanich that, among its other visions of stewardship, education, community and growing certified organic food, offers lower risk support for farmers starting out. This aids in sharpening farmers' skills and establishing markets before making more permanent and major investments.

Visit haliburtonfarm.org or call 250.658.0758.

Siting and Design

When considering a site, ask yourself whether the site features are compatible with your project vision. For example:

- Does the site offer enough space to carry out your activities? Remember that this can include cultivation, harvesting, sorting, keeping, cleaning and packaging, as well as the equipment needed to conduct these activities. It can also include managing compost, raising hens and conducting on-site and off-site sales.
- If you want to welcome volunteers or work with staff, encourage them to arrive by transit, bike or on foot. If parking is required, is it adequate?
- Commercial urban food production generates organic waste, such as plant clippings or unsold produce. How will you will manage this waste? Where will you locate and how you will care for your compost pile? Note that you cannot dispose of your yard waste through the residential Kitchen Scraps and Garbage program.
- Are there existing buildings or other structures that could support your activities, or will these need to be added? Remember to verify if these structures are permitted under City bylaws. Any structure over 10 square metres, or structures with electrical or plumbing hook-ups, will require a permit.
- If you do not reside on-site, is the site close enough to your residence to allow ongoing oversight? If you are operating on vacant land, how can sightlines or fencing help prevent theft or break-ins?
- To avoid product loss, property damage and prevent injury through potential animal-human interactions, will you need to consider ways to minimize attractants to animal pests and wildlife?
- Is the site compatible with how you want to sell your products? If you plan to conduct off-site sales, how far will you need to travel and what vehicle (car, truck, or bicycle) will you need to transport your products? If you want to conduct on-site sales at a food stand, consider how the food stand will be accessed or put away when not in use.



*The DIY Greenhouse at the Compost Education Centre
in Fernwood, Victoria*

The [Compost Education Centre](#) offers a number of resources and a teaching garden that can help you assess a site and plan for production. This includes information on building small greenhouses, soil testing and rainwater harvesting as well as workshops on compost management, organic gardening and soil science.

Visit compost.bc.ca or call 250.386.WORM (9676).

Productivity

Water access, solar exposure, soil quality, topography and seasonality are all physical site features that will have an important impact on potential productivity.

Water

A reliable water source is typically required for irrigation, washing harvested products and equipment, and general site hygiene. Think about how you will ensure appropriate water access to your site and estimate water costs. Explore opportunities to capture rainwater and to minimize water use, such as irrigating early in the morning and ensuring that you only water areas that need it.

Solar Exposure

Think about how much sunlight your activities will require. Maximizing solar exposure is important in crop production, so look for south facing sites with plenty of sunlight. Be aware of future plans for changes on your neighbours' properties.

Soil

Soils and the crops they grow can be contaminated with toxins dangerous to human health. Researching the site's history and previous use can help you determine whether high levels of toxins are likely to be present. For example, a vacant site that used to be a gas station or a drycleaner may contain dangerous contaminants, and should not be used for food crops without extensive testing and a favourable report by a qualified professional.

To keep soils, plants and people healthy, it is crucial you ensure and maintain soil quality. This can include conducting regular soil tests, amending your soil as needed with composts, organic fertilizers or other amendments, or growing in fully enclosed raised beds containing clean imported soil.

Topography

Flat, well-drained land is ideal for the production of fruits and vegetables. Consider how you will need to move within or around the space as you carry out your activities.

Seasonality

Think about how your project unfolds over the seasons. Ask yourself whether the scope of the project will impact which site you choose or the structure(s) you will need. For example, if you want to garden for most of the year, you may need cold frames and row covers to help extend the season. If you want to garden in the prime growing season, have a plan for how you will overwinter your garden.



D.I.Y. Fungi offers workshops and supplies for you to grow your own mushrooms for food, medicine and soil health. Find out more at <http://diyfungi.wordpress.com>.

Production Practices

Production practices vary depending on the type of commercial urban food production activities. This section gives an overview of existing regulations and important considerations.

Pesticides

Under the Pesticide Use Reduction Bylaw, only pesticides on the provincial list of reduced risk permitted pesticides can be used in connection with commercial urban food production, unless a permit is obtained. Pesticide use must be a last resort.

- The list of reduced risk permitted pesticides is available at victoria.ca/pesticide_reduction. A permit from the City of Victoria is not required to use the products on this list.
- Gardening tips to help prevent garden pests without the use of pesticides and to encourage beneficial insects are also available at victoria.ca/pesticide_reduction.
- If pesticide alternatives have not worked or are not available, and the pest infestation poses a serious environmental or economic loss, a permit to use a pesticide may be issued by the City of Victoria. Applying for a permit should be the last resort when alternate methods of pest management have failed.
- Permit applications are available online at victoria.ca/pesticide_reduction, or at the Bylaw and Licensing Services office and the Public Service Centre at City Hall. The application fee is \$25.

Fertilizers

You can apply leaf and soil amendments to nourish plants and help build soil organic matter.

- You are encouraged to use organic fertilizers such as compost. The use of chemical or synthetic fertilizers is strongly discouraged.
- When applying fertilizers, follow product recommendations and seek to minimize nutrient leaching and surface run-off.
- The composting of waste and the preparation of other soil amendments for on-site use is permitted. The production of compost and other amendments for use off-site is not allowed, with the exception of industrial zones.



Visit the [Canadian Food Inspection's Bird Health Basics](#) webpage for information on preventing and detecting disease in backyard flocks.

Information on good hen-keeping practices is available in the [Basic Chicken Care](#) manual available on the [City of Vancouver](#) website.

A mobile pen from Bees Please Farms. Bees Please Farms. lease coops and laying hens, as well as honey bee hives, in the Victoria region. Visit www.beespleasefarms.com or call 250.514.1157.

Keeping Hens and Bees

Keeping hens and bees for commercial purposes is allowed in the City of Victoria. Under the Animal Control Bylaw, no other farm animals are permitted. You should take all necessary measures to ensure that your hens or bees do not have a negative impact on your neighbours.

Hens

Egg sales are permitted. You can keep hens, but not roosters. To help keep your neighbours and your hens happy, consider the following.

- Your hens must be contained to the property you own or occupy. Victoria Animal Control Officers can issue fines of up to \$150 if hens get out and trespass on a neighbouring property. Trespassing hens or hens that run stray in public places can be impounded. Fines can also be issued for the failure to ensure proper care of the animal and keeping animals in unsanitary conditions. Refer to the Animal Control Bylaw and the Ticket Bylaw for more information on offences and fines at victoria.ca/bylaws.
- Keep your hens in a coop and a pen. The coop is a closed structure that provides shelter from cold, heat, wind, rain, snow, predators and pests. The pen is a fenced-in outdoor area that provides a fully enclosed space to access the outdoors. The coop and pen should provide a protected space for roosting, nesting, drinking, feeding and exercising. Build your coop and pen to contain chickens and keep predators (like racoons) out. Remember that you will need to access the interior of the coop and the pen to clean the space and collect eggs.
- A coop over 10 square metres will require a building permit. Coops and pens of all sizes must be set back from the property line. Check the Zoning Regulations Bylaw to see required setbacks for your zone, at victoria.ca/zoning.
- Locate the coop and pen in an area that provides shade, sunlight, good drainage, protection from prevailing winds, and that will not present a problem for neighbors. Talk to your neighbours about where you would like to install your coop, and be mindful of neighbouring dogs or dog off-leash areas.
- Dirty coops can generate odor and disease, and attract pests like rats and flies. Sanitation is key, and the coop and pen must be kept clean. Compost the manure in an area that will not be problematic for neighbours.
- If you are buying unsexed chicks, be aware that chicks can become roosters. Be prepared to take a rooster to a veterinarian to have it humanely put down or find a new home outside the City of Victoria for these “surprise” roosters. It is unlawful to abandon an animal and fines of up to \$150 apply.
- Hens require fresh water, food, cleaning and care on a daily basis. Consider the costs and time of keeping hens. Learn how to care for your hens, and be ready to deal with sick or dead hens.
- Be mindful that keeping a large number of hens can be difficult to manage and cause disturbances.



Bees

Beekeepers are required to first register their hives with the Province. In the City of Victoria, a beekeeper must:

- Provide adequate water for the bees to help prevent bees from seeking water from other private or community bodies of water. Bees cannot land on water, instead they must land on a hard surface and walk over to the water. Bird baths with gentle slopes are a good examples of adequate water access.
- Maintain the bees in a condition that will prevent swarming. This can involve ensuring adequate sun exposure and airflow, as well as preventing and monitoring for diseases and pests.
- Keep hives at least 7.6 metres away from each property line, unless there is a solid fence or hedge at least 1.8 metre tall parallel to the property line. Please note that for many residential properties in Victoria, the maximum height allowance for a fence in the front yard is 1.22 metres, and in the backyard is 1.83 metres.

Beekeepers are also encouraged to familiarize themselves with indicators of swarming and learn about bee needs and health by taking a beekeeping course or joining a local beekeeping club.

The [Capital Region Beekeepers' Association](#) offers multiple resources for new and seasoned beekeepers. Consult capitalregionbeekeepers.ca or contact the association at info@capitalregionbeekeepers.ca or 250.900.5787.

To report a swarm of bees, call 250.900.5787 to connect with professional beekeepers who will capture and remove the bees. Email swarms@capitalregionbeekeepers.ca for general swarm inquiries.

To register your hive, visit the [BC Ministry of Agriculture](http://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/animals-and-crops/animal-production/bees) beekeeping site at www2.gov.bc.ca/gov/content/industry/agriculture-seafood/animals-and-crops/animal-production/bees.

Tools, Machinery and Power Equipment

Commercial urban food production activities typically involve the use of hand tools or small machinery. Consider where these items will be safely kept when not in use.

Operate and maintain machinery safely and in an environmentally sound manner. Be mindful of the potential disturbances the use of machinery can create, such as noise and exhaust smells. Under the Zoning Regulation Bylaw, commercial urban food production should not negatively impact neighbours or the public with unreasonable levels of odour, noise or artificial lighting.

Noisy tools, machinery and power equipment are to be used during daytime hours only. See the Noise Bylaw for specific regulations, at victoria.ca/bylaws.



Structures

Commercial urban food production activities can involve the building, modification or maintenance of structure such as greenhouses, walk-in coolers, root cellars, tool sheds, covered areas and coops. Note that zoning setbacks must be met and structures should not be located on property lines. City staff will work with you to ensure all structures comply with City bylaws, the BC Building Code, and health and safety standards.

Appearance

Structures play an important role in commercial urban food production. Some careful thought about the location and appearance of structures can help complement the style and character of your property, and minimize visual impacts on neighbours and views from the street.

Where structures will be visible to neighbours or the street, consider ways to soften their appearance. Structures should be functional, and also complement the overall appearance of your property. Keep structures tidy. The use of tarps and temporary materials is strongly discouraged.

Permits

Depending on the project, permits may need to be obtained. Generally speaking:

- A Building Permit is required for the construction of a building or a temporary structure over 10 square metres.
- An Electrical Permit is required for the installation, alteration, repair or maintenance of electrical equipment (e.g. lighting), with some exceptions for minor modifications.
- A Plumbing Permit is required for any construction, extension, or repair of any plumbing system, or to make a connection to any sewer system.
- A Sign Permit or a Portable Sign Permit are required to install permanent or temporary signage for signs over 0.185 square metre.

To know if a permit is needed to undertake a project, consult victoria.ca/permits and contact Permits and Inspections at permits@victoria.ca.

Rooftop Greenhouses

Greenhouses are glass or other translucent structure used for the cultivation or production of plants. Rooftop greenhouses:

- Are not permitted in low-density residential zones or on multi-unit developments with fewer than four units.
- Are not included in the calculation of total floor area, height or storeys if they are lower than 3.65 metres in height, and 28 square metres or 50% of the building's roof area, whichever is less.
- Will require a building permit, and may require a development permit and heritage alteration permit.

For more information on obtaining a permit for your rooftop greenhouse, contact Permits and Inspections at permits@victoria.ca.



Fencing

Fencing can help prevent animals from damaging crops. The Fence Bylaw regulates fence height and material. Generally speaking:

- On land zoned residential, a fence must not exceed a height of 1.22 metres when in the front yard, or 1.83 metres when on the side and rear yards.
- On land zoned for other than residential use, a fence must not exceed a height of 1.83 metres.

For information on allowable fencing, contact Development Services at zoning@victoria.ca or 250.361.0382.

Development Permits

Commercial urban food production operations are not required to obtain a development permit for landscaping (the alteration of land), unless the installation is being constructed as part of a building, structure, or other landscape features that otherwise would require a development permit (e.g. a new multi-unit or a new commercial building).

For more information on Development Permits, consult victoria.ca/development-services and contact Development Services at 250.361.0382.

Selling Your Products

Commercial urban food products are limited to raw, unprocessed fruits, vegetables and mushrooms, flowers, herbs, fibre, seeds, nuts, seedlings, plant cuttings, eggs and honey. The sale of these products is regulated by the Zoning Regulation Bylaw and the Business License Bylaw. They can be sold on-site and off-site. You will need to obtain a business licence to sell your products. You can sell products both on-site and off-site, but separate business licences are required.

On-site means the products are sold on the same lot where they were grown or raised. On-site, urban food products can be sold at food stands or at an on-site sales outlet if already allowed by zoning (e.g. a restaurant or food store).

Off-site means the products are grown or raised on one lot and sold at a different location. Off-site food products can be sold at farmer's markets, retailers, restaurants, through box programs and other private sales.

On-Site Food Stand Sales

Food stands are containers that hold or display products of commercial urban food production for retail purposes outdoors. Food stands are allowed in all zones. General design tips and applicable regulations are summarized below. On-site food sales cannot be made from your garage, a greenhouse, a shed, your residence or other non-permitted location.

Business Licence

- A business licence is required to operate a food stand.
- Two types of on-site sales licences are available: a 3-month licence costing \$25, or a 1-year licence costing \$100.
- 1-year business licences are effective from January 16 to January 15 of the following year.
- 3-month business licences for on-site sales are effective starting on the day the licence was obtained.
- Licences can be obtained from the Business Licensing Department located on the 2nd floor of City Hall, the Public Service Counter on the main floor of City Hall, or online at victoria.ca/foodproduction.
- When you are ready to apply for a business licence, contact the Business Licensing Department at businesslicence@victoria.ca or 250.361.0572.

Selling at a Food Stand

- Only products grown on-site can be sold at a food stand.
- Permitted food stand sales are limited to raw, unprocessed fruits, vegetables and mushrooms, flowers, herbs, fibre, seeds, nuts, seedlings, plant cuttings, eggs and honey.
- Food stand operations are permitted between 7 a.m. and 8 p.m. on a weekday or Saturday, and from 10 a.m. to 8 p.m. on a Sunday or holiday.

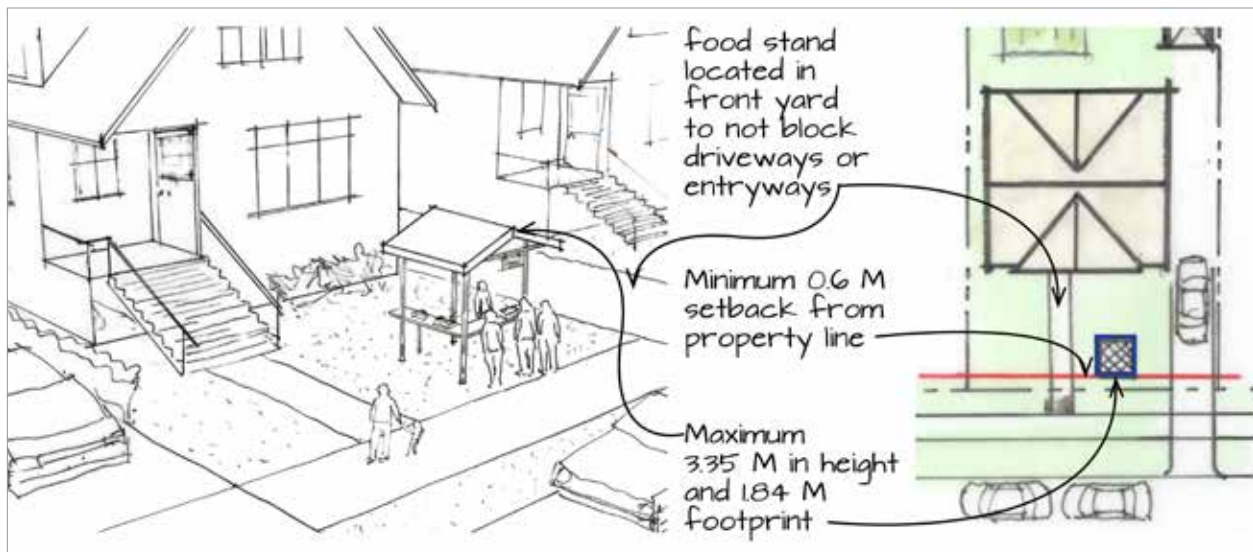
Tips for Food Stands

Because food stands sell perishable items, are visible to neighbors, are situated in proximity to the street, and attract visitors, consider:

- Using shade, coolers and water to keep products fresh and prevent wilting.
- Covering the products to protect them from contamination, such as road dust, animals, flies or birds.
- Wind-proofing the stand and its contents.
- Monitoring production costs and setting prices accordingly. Although low prices can attract customers, pricing below the cost of production can undermine other producers.
- Displaying your prices so they are visible, easy to understand and can be adjusted as needed.
- Collecting money using a box that can be locked and secured on the food stand.
- Designing and installing your food stand so it is easy to move.
- Displaying your food stand licence on or near the food stand.
- Choosing high quality building materials and food stand aesthetics that fit with your house and your neighborhood. The use of tarps is strongly discouraged.
- Wheelchair accessibility.

Dimension and Design

- Stands can measure up to 1.85 square metres (excluding the canopy) and 3.35 metres in height.
- Food stands do not require a building permit
- Electricity or water connections are only allowed if permits are obtained.
- Stands cannot be fully enclosed. A food stand can be made of tables, baskets, bins or shelves, as long as it doesn't exceed the maximum area allowed.
- One sign smaller than 0.185 square metre is allowed per property. To install a larger sign, you will need to apply for a Sign Permit. Signage must be attached to the food stand, unless a Sign Permit or a Portable Sign Permit has been obtained (e.g. for a sandwich board). For assistance, contact Permits and Inspections at permits@victoria.ca or 250.361.0236.



Placement

- Only one food stand is allowed per lot.
- Food stands can be placed in front yards only.
- Food stands must meet the setback requirement of at least 0.6 metres from the lot line.
- A 1 metre clearance around fire hydrants must be maintained.
- Stands must be removed if not in use for more than 7 consecutive days.

Health

- Food stands should be maintained in a clean and sanitary manner.
- Food products cannot be stored on the stand when the stand is not in use.
- Eggs must be clean and be free of any fecal matter or feathers, not cracked or leaking, and information on the crate should include the name of the producer and the packaging or sale date. Eggs must be maintained below 4 degrees Celsius, in a cooler. Electrical hook-ups are not allowed without a permit.

Other On-Site Sales

Other forms of on-site sales could include produce grown and sold on-site by a restaurant or a grocery store.

Restaurants or grocery stores are both Food Premises and regulations specific to Food Premises will apply.

For more information, consult the “Selling to Food Premises” section below and contact Island Health at gateway_office@viha.ca or 250.519.3401.

Off-Site Sales

Off-site retail sales of items listed in the description of commercial urban food production is allowed in all zones.

Examples of off-site sales include farmer’s markets, retailers, restaurants, box programs and other private sales.

Business Licence

- Conducting off-site retail sales requires a business licence.
- A 1-year business licence costs \$100.
- 1-year business licences are effective from January 16 to January 15 of the following year.
- Licences can be obtained from the Business Licensing Department located on the 2nd floor of City Hall, the Public Service Counter on the main floor of City Hall, or online at victoria.ca/foodproduction.
- When you are ready to apply for a business licence, contact the Business Licensing Department at businesslicence@victoria.ca or 250.361.0572.

Selling to Food Premises

- “Food Premises” means any place where food intended for public consumption is sold, offered for sale, supplied, handled, prepared, packaged, displayed, served, processed, stored, transported or dispensed. This includes restaurants and retail stores, but it does not include Temporary Food Markets such as farmer’s markets.
- Food Premises can only store, use or sell eggs and honey obtained from an approved source.
- To be approved for the sale of eggs to Food Premises, the producer must first meet the requirements stipulated in the BC Shell Egg Grading Regulation.
- To be approved for the sale of honey to Food Premises, applicable federal regulations will vary depending on the point of sale. For example, if the honey is to be retailed, labelling requirements will apply.
- For more information on selling honey and eggs to Food Premises, consult the BC Food Premises Regulation and contact Island Health at gateway_office@viha.ca or 250.519.3401.



Selling at Temporary Food Markets

- “Temporary Food Markets” means a food establishment operated in a fixed location on a temporary basis in connection with a charitable or public event, farmers market or other event of a similar nature.
- Eggs and honey, as well as other items included in the definition of commercial urban food production, can be sold at Temporary Food Markets.
- For more information on selling at Temporary Food Markets, contact Island Health at gateway_office@viha.ca or 250.519.3401. Also consult the Guideline for the Sale of Foods at Temporary Food Markets available on the BC Centre for Disease Control website, bccdc.ca.



City Harvest Co-op selling at the Oaklands Sunset Market

Loading

- The loading of products into a delivery truck (less than 907 kilograms) is permitted one time per day per site, between 8 a.m. and 7 p.m. on a weekday or Saturday, and between 10 a.m. and 8 p.m. on Sunday or a holiday.

Value-Added Food Processing

The sale of value-added food products (e.g. jams or prepared meals) is not allowed under commercial urban food production. Value-added food processing is an important component of urban food systems, but it falls under a different set of regulations.

Food processing of certain lower risk foods may be permitted as a home-based business, where allowed by zoning. Higher risk foods must be processed in a commercial food establishment (such as an approved community kitchen) and require approval via a letter of confirmation from an Island Health Environmental Health Officer. (Note that water used to process produce or as an ingredient in any food must be from an approved water supply system with a valid operating permit.)

To determine your needs and assess next steps regarding a value-added food processing business, contact the City's Business Hub at bizhub@victoria.ca or 250.361.0629.

For more information on the production and sale of value-added foods, as well as the difference between lower risk foods and higher risk foods:

- Consult the Guideline for Sale of Foods at Temporary Food Markets available on the BC Centre for Disease Control website at bccdc.ca.
- Contact Island Health at gateway_office@viha.ca or 250.519.3401.

Compliance and Fines

You can be fined if your commercial urban food production activities do not comply with City bylaws.

Resources and Contacts

City of Victoria Contacts

Business Hub

If you want to start an urban food production business, or for any general questions and comments regarding this handbook, contact the Business Hub at bizhub@victoria.ca or 250.361.0629.

Business Licensing

Contact the Business Licensing Department when you are ready to apply for a business licence at businesslicence@victoria.ca or 250.361.0572.

Permits and Inspections

To find out if you need a permit, contact Permits and Inspections at permits@victoria.ca or consult victoria.ca/permits. You can also call one of the following numbers.

- Building Permits: 250.361.0344
- Signage Permits: 250.361.0236
- Fax: 250.385.1128
- Electrical Permits: 250.361.0343
- Plumbing Permits: 250.361.0345

Development Services

For more information on Development Permits consult victoria.ca/development-services or contact Development Services at 250.361.0382.

For questions related to applicable zoning regulations, email zoning@victoria.ca or call 250.361.0382.

Bylaw Services

Bylaw Services can be reached at:

625 Pandora Avenue, Victoria, BC

T 250.361.0215

E bylawservices@victoria.ca

Helpful Resources

Agencies

Island Health

201 – 771 Vernon Avenue, Victoria, BC, V8X 5A7

T 250.519.3401

F 250.519.3402

E gateway_office@viha.ca

viha.ca

Sale of Foods at Temporary Food Markets

The Guideline for the Sale of Foods at Temporary Food Markets is available on the website of the BC Centre for Disease Control: bccdc.ca.

Victoria Animal Control Services

564 David St, Victoria, BC

T 250.414.0233

F 250.414.0235

E vacs@shaw.ca

vacs.ca

BC Ministry of Agriculture

To register your bee hive, visit the BC Ministry of Agriculture beekeeping site at www2.gov.bc.ca/gov/content/industry/agriculture-seafood/animals-and-crops/animal-production/bees

Education

Compost Education Centre

The Compost Education Centre offers information on building small greenhouses, soil testing and rainwater harvesting as well as workshops on compost management, organic gardening and soil science. Visit compost.bc.ca or call 250.386.WORM (9676).

Capital Region Beekeepers' Association

The Capital Region Beekeepers' Association offers online and in-person resources for new and experienced beekeepers.

See capitalregionbeekeepers.ca or contact the association at info@capitalregionbeekeepers.ca or 250.900.5787.

To report bee swarms call 250.900.5787 or email swarms@capitalregionbeekeepers.ca for general swarming enquiries.

LifeCycles Project Society

The LifeCycles Project Society helps people to grow their own food and have better access to fresh local foods in the city. Visit lifecyclesproject.ca or call 250.383.5800.

Haliburton Farm

Haliburton Farm is an incubator farm in Saanich that provides educational opportunities related to small-scale organic farming. Visit haliburtonfarm.org.

Horticulture Centre of the Pacific

The Horticulture Centre of the Pacific offers multiple gardening workshops and access to demonstration gardens.

Minimize Pesticide Use

To minimize pesticide use, tips to prevent garden pests without the use of pesticides and to encourage beneficial insects are available at victoria.ca/pesticide_reduction.

Business Networking

Downtown Victoria Business Association

The Downtown Victoria Business Association can help you find businesses such as restaurants or grocery stores in the downtown area. Visit downtownvictoria.ca.

Food Eco District

The Food Eco District can connect you to green-certified restaurants who support local producers. Visit get-fed.com.

Island Chefs' Collaborative

The Island Chefs' Collaborative organizes local community food events and partners with Farm Folk City Folk and VanCity to offer a zero interest Micro Loan Fund for local producers: iccbc.ca/funding/microloans-grants.

Public Markets

The City's list of Public Markets can help you find local marketing opportunities. Visit victoria.ca/publicmarkets.

Business Hub

The City's Business Hub provides resources for new businesses. Open Monday to Friday from 8:30 a.m. – 4:30 p.m.

T 250.361.0629

E bizhub@victoria.ca

victoria.ca/business