



Building and Operating a Food Stand

Food stands can improve community access to foods grown in the City, help reduce food waste, and provide local economic opportunities. Here's what you need to know to open your food stand!

1. About Food Stands

Food stands hold or display food and agricultural products for sale outdoors.

You can sell raw, unprocessed fruits, vegetables, mushrooms, flowers, herbs, fibre, seeds, nuts, seedlings, plant cuttings, eggs and honey at your food stand. Other products such as jams and baked goods are not allowed.

Food stands are allowed in all zones.

2. Sales

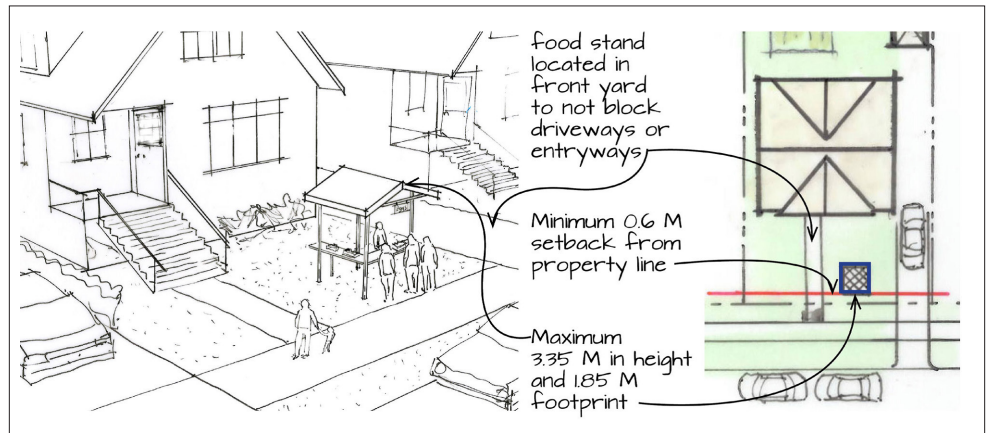
Only products that you grow on-site can be sold at your food stand. The products must be grown on the same property where they are sold.

You can operate your food stand between 7 a.m. and 8 p.m. Monday to Saturday, and from 10 a.m. to 8 p.m. on a Sunday or holiday.

3. Requirements

Dimension and Design

- Food 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.
- Food stands cannot be fully enclosed.
- Food stands 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.
- Food stands must be removed if not in use for more than 7 consecutive days.

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CITY CONTACTS:

Business Hub

T 250.361.0629

E bizhub@victoria.ca

Permits and Inspections

E permits@victoria.ca

victoria.ca/permit

Zoning

E zoning@victoria.ca

T 250.361.038

Business Licensing

E businesslicence@victoria.ca

T 250.361.0572





Health

- Food stands should be maintained in a clean and sanitary manner.
- Food products cannot be stored on the food stand when the stand is not in use.
- Eggs must be clean, free of any fecal matter or feathers, and not cracked or leaking.
- Information on the egg 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.

4. Business Licence

You need a business licence for “on-site sales” 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 are effective starting on the day the licence was obtained.
- You can obtain your licence 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.

See the Frequently Asked Questions for more information on sales location and business licences.

Tips

Because food stands sell perishable items, are visible to neighbours, 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 food 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 neighbourhood. The use of tarps is strongly discouraged.
- Wheelchair accessibility.

Frequently Asked Questions

Can I sell products on-site from a location other than a food stand?

In most instances, no. You may not sell food or other products from your garage, a greenhouse, a shed, your residence or other non-permitted location. However, if you have a permitted location such as a neighbourhood grocery store or a restaurant on site where you grow your products, you can sell the products you grow on site at these locations. In these cases you will still need to obtain a business licence for on-site sales.

Can I sell products off-site?

Yes. 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. You will need to obtain a business licence for off-site sales.

City Resources

For more information on growing and selling food products in the City, consult the “Small-Scale Commercial Urban Food Production Handbook” available at victoria.ca/foodproduction.

Information on other food system programs and community gardening opportunities is available at victoria.ca/growinginthecity.