



LOGAN SQUARE KITCHEN EST. 2006

INVIGORATING FOOD SYSTEMS

Mayor Emanuel stood in our place in April to announce the dramatic reduction of business licenses in Chicago-- from 116 to 49, to cut the red tape. Today, City Council will see a Food Truck Ordinance introduced that will allow for cooking on food trucks.

When biz licenses were reduced dramatically, food business licenses were not. When the Shared Kitchen Ordinance went into effect last September, it created four new license types, two for facilities, two for users. This new Food Truck Ordinance will create two more, with four new 'subcategories'.

Six food businesses that all make and sell the same chocolate cookie direct to the public in Chicago will have multiple different and varied licensing requirements depending on where the product is made and sold. I urge you to sit down with this handout and three people from BACP and challenge them for the answers. It's so complicated, they won't even agree.

Pick one from each column, and you'll get different licensing requirements:

<u>Location of Sale</u>	<u>Location of Production</u>	<u>Operated by</u>
Food Establishment	In its own facility	Large corporation
Mobile Food Dispenser	Shared Kitchen	Culinary School
Mobile Food Preparer	Another restaurant	Farm
Maxwell Street Market	At home	Food Bank, other Charity
Wholesale	In a culinary school	Sole proprietor

City Officials defend these actions by wrapping themselves in the flag of public safety. So we have 200 BACP staff and 30 health inspectors. Food Safety is not maintained by more license types. It happens with food safety training and excellent inspectors. Salmonella does not stop at the door and ask the business type. Principles of time & temperature, personal hygiene, and cross contamination are the same for any food business.

Three steps to helping the economy and your own budgets too:

1. Create two types of food licenses: one for establishments, one for enterprises.
2. Take the health code out of the licensing laws, replace with one sentence: follow health code.
3. Food Safety Division of CDPH approves food plans required of each biz.
4. Reduce BACP staff of 200 and beef up the education and number of health inspectors.

Better for Food Safety, as businesses spend more time spent discussing food safety with the Health Dept., and less time sitting in front of a paper pusher in Biz Affairs. Businesses get open faster, and we get a smaller government as the cherry on the sundae.

Respectfully submitted, Zina Murray, zina@logansquarekitchen.com, 773-550-9642 cell