

Wreck Beach Preservation Society  
Vendor Meeting  
**Minutes for Oct. 20, 2009**  
Airport Square Building

PRESENT: Craig Dixon, James Lowen, Diana McIntosh- Normand Auclare's rep.,  
Barbara Maloney, Brent Partridge, Michelle Postulka, Lance Read, Ludmila 'Lucy'  
Rodriguez, Richard Wallis-MV, Judy Williams  
Vancouver Coastal Health (VCH) – Jaz Sayan, BC Johnston

1) **Introductions** (Richard)

1.1 Welcome, intros, outline

2) **2009 Review/Summary**

**2.1 Successes**

***Ric, Michelle***

- kudos to vendors for great cooperation in handling changes
- although bin was quite crowded it was quite clean this season thanks to Craig
- vendors improved in meeting park closing times,
- vendors helped with beach emergencies
- 18 vendors this season up 7 from 11 last
- a few minor hiccups this season but smoothed over as summer unfolded
- keys weren't passed around this season like last

***Coastal Health***

- better vendor co-operation this season
- kudos to Judy for her help in an improved season
- menu changes were complied with and went well
- personal services cooperation was good
- sanitation standards were well met for the most part
- good weather helped with a safe, clean season

**Vendors**

***Craig*** – good season; ***Lucy*** – appreciated the new regulations; ***Judy***- kudos to VCH for improved communication with WBPS and vendors this season; ***Barbara*** – an end of 'separation' between goals of VCH and WBPS vendors; ***Brent***- seconds Barbara's points, adds kudos for handling issues as they arose instead of logging to season end report; ***Diana*** (speaking for ***Normand***)– communication between MV staff, VCH and vendors was great, vendors were listened to, vending community supported each other well this season, not having to haul so much equipment

**2.2 Challenges**

***Diana*** - more storage space for tables, chairs and other equipment, **bin mold from leaking coolers**, more equal sharing of space, look at not sharing the log structures apart each season, beach divide poles for orientation back to belongings, beach closure time to early

**Craig**- healthier menu choices like Nudius', lower hazard foods are not the "natural" or wild meat foods" previously allowed, bin proximity to squatty, moving bin to higher ground away from pooled water, monitoring garbage around bin from beach goers, coolers on bottom shelf, better organization of bin contents, monitoring cooler waste water – not to go in bin

**VCH** – use of smooth clean safe work surfaces are getting better, better odor control of lower trail outhouses needed, issue with safe types of food were minor but still exist, Jaz- continues to improve

**Patrick** – not nearly enough space for vendors therefore space arguments occur, bin use guidelines and enforcement needed e.g. structures only not consumables (pop, water, etc.), VCH and vendors might take a closer look at coolers- "battery, electric ones are garbage", "processed meats are not safe", cooked gourmet precooked smokes okay (to be approved by VCH)

**VCH** – menu lists to be forthcoming and approved pre-season

**Judy** – consideration to grandfather/approve vendors for menu guideline variances

**VCH** – and vendors to work towards an agreement on meats,

**MV Michelle**- food garbage, waste and leftovers are drawing coyotes, birds and other animals, vendor spots to be cleaned properly, vendors to deposit all garbage inside bins not beside bins, bin safety, handling of broken equipment, MV is not responsible for cleaning up vendor waste, boxes, etc. Garbage BBQ in bin to be removed by owner. Vendor permits cannot and will not be processed "immediately – i.e. in 24 hours; please allow 2 weeks for processing.

**Brent** – with the increase of vendors this season and possibly more next season, consideration for bin space should be looked at, number of vendors to be limited due to diminishing returns,

**Judy** – labeled partitioning of bin, extra space for an extra cost

**Barbara** – bins for food vendor equipment, not for other products – i.e. clothing, for future consideration on log pulling day; if there are to be enzymes for downstairs toilets, enzymes for top-trail toilets too.

General discussion ensued – re bin size. Costs to be paid by vendors.

Possibly to be painted to blend in with greenery.

### **3) 2010 Program**

3.1 Vending season dates –

Vending applications earlier this season **March 1, 2010**

3.2 Electronic applications – i.e. by email

**Craig** – possibility to look at annual/ seasonly?

**Richard** – vending season is April 1<sup>st</sup> to Sept. 30<sup>th</sup>

### **4) Other Business** – VCH open to input from vendors between now and next season.

contact **BC Johnson**

Adjourned: **7:50 p.m.**

Next meeting **TBA**