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Thank-you, Your Worship & Council Members for allowing me to speak this evening. On a subject that is of great importance to me and other restaurateurs on the downtown cores.

I have set before you a list of 19 items I feel of are importance to be considered for the patio curbside resolve.

Points of Discussion for Patio Design Change:

Main Concerns & Monetary Issues for Restaurateurs Are:

- 1) Safety for Staff, Customers & Pedestrians – this is just not safe
- 2) Insurance Premiums will increase – due to lawsuits over injured people and pets – not to mention loss of business over the publicity the will be received over the injuries – people have lots of choices to go and eat in the Collingwood area – if not happy & do not feel their health, safety & welfare is not a concern they will go else where – **WHO** will pay for the increase in insurance premiums – loss of business hurts the downtown core
- 3) Have to employ more staff over 18 due to liquor service & delivery to the patio - rate of pay is higher – this increases the cost of the business: rates student – 9.60– full-time – 10.25 alcohol server – 8.90 – I employ general rate- starting \$10.25
- 4) Liquor license was just renewed in March cost \$500.00 now the patios to be re-licensed will have to pay an additional \$685.00 possibly more if the AGCO requires us to advertise because it is not a simple adjustment we are moving the patio not enlarging or adding more seats – who is to pay for this?
- 5) We have to get **New** stamped architectural drawings for the new patio – requirement of AGCO – who will pay for this?
- 6) Will have to get letters from the Fire, Building & Health Dept stating they approve of the patio and licence to the establishment
- 7) We are not even positive the AGCO will endorse the Patio relocation with or without a mini bar? **We have had no firm confirmation on this and have seen no letters or documentation on this matter**
- 8) Possibility of new furniture – due to resizing of the patios – who will pay for this?
- 9) We will have to increase and change the railing on the patio – to a fully enclose the space and the layout and dimensions are different – who will pay for this?
- 10) Put a mini bar on the patio – who will purchase and pay for this?
- 11) Have to have electrical hook-up for the mini bar – is their electrical hook-up for this near the patios or do we have to run electrical cords across the sidewalk to the restaurant for this – **TRIP hazard -insurance- law suit – liability???**

- 12) Increase availability for people to pass liquor off to pass-buyers to drop of liquor onto the patio area since now all sides are exposed to pedestrian traffic – out of sight – not a constant control now – legal issue – jeopardizes our liquor licence
- 13) Increase of broken dishes & glassware as accidents happen – as people try to carry dishes over to the patio area – who will pay for this?
- 14) The wind – on this street is incredible coming off the lake to move the patios further out into the street away from the façade increases breakage, umbrellas dishes etc from being blown off and away from the tables – who will pay for this?
- 15) **WSIB** – premiums will go up when there are increased accidents to the staff – who will pay for this? Under the WSIB act the staff have a right to refuse work if they deem it an unsafe act – my staff have already informed me they will not serve the patio – **NOW I have no staff to work the patio – how is this a good thing.**
- 16) Patios are now not smoke free now – since the patio is now 9' from the building and not under a covered area - people can now smoke as well as having smokers around them – we were smoke free and wish to remain so for the health of our clientele – how do we control this?
- 17) Sitting under the trees – great idea until things start dropping in your food – birds droppings, feathers – squirrels droppings, fur – sticks, nuts leaves bugs etc. – people will want their food replaced or refunded – control health issue – who will pay for the increased food cost and returns?
- 18) People need to understand Restaurants at best get a 5 – 6% return on profit – very small indeed – for the hard work we do to put our product out there - this will run us in the red for too long of time to recoup our losses - there is not break from the landlords – taxes in this town are high – BIA plus municipal and education – higher then in TO – plus talk of increases for the next years - it will take well over 3 yrs of patio seasons to recoup these immediate costs let alone long run cost
- 19) Overall it will cost approx min of \$5000.00 to move and run & move our licensed patios in the new space - **HOW can you expect us to pay for this?**

Questions had arisen as to why the restaurants did not speak before council give a deputation – simply put we did not the process or how to go about it – I received an email stating this is what we should do –this is how we stand before you this evening. The same goes for the design presented by the **BIA** – because when it was 1st presented for us it put forth as a **design concept** – the next time we saw it a year later – it was a go and we all put our hands up and said wow there is this issue this issue etc – it was passed before us without **consolation to those involved that this would effect, this is incredibly wrong.** There is already a case example in town of this on small scale did the BIA contact them to see how things work for them – they did not – did they talk to the restaurants prior or any point during the process other then general meetings and presentations – they did not. **We few were overlooked and ignored yet we are the ones who will deal with the results and costs associated with the patio changes.**

All of us who run a restaurant have chose this profession we have gone to school for it – spent our time in the lowers rungs and moved our way up – for over 30 yrs, my husband as well as I have been in this industry working for restaurants and in the hotel industry - having lived in over 4 provinces – Ontario, New Brunswick, Alberta & Québec and I have yet to see a patio that sits at the curb and not attached to the façade unless the patio

runs from the façade all the way to the curb as many do in Montreal & Quebec city since curbs are small and people just walk around or it is a pedestrian mall – my husband is from France and they do not exist there either – many of the other restaurateurs on the main street have travelled and worked around the world extensively and have not see it either - if it does exist we missed those very few remote places . But we come back to the main point you had to **leave Ontario to find this** – we reside in Ontario no where else - there is a reason things are set up the way they are and why you do not see patios at the curb.

The main reason we are apposed to the patio move is **SAFTEY** it is just not safe – there is a huge monetary issue as well but even if that was all covered the idea of having to transport food perpendicular across a public sidewalk is not safe. It is not safe to carry 74 C (162F) soup across a line of traffic – nor is it safe to care 74 plus degree of lattes, coffees, espresso and cappuccinos across. A 74 degree beverage or soup spilling on a person is and can be depending on the age of the person lead to 3rd degree burns - a young child worse since it will be over their face and head - an elderly person just as bad since complications can set in and the biggest problem with burns is **infection**. It is not just the burns but the broken dishes strewn across the sidewalk for those to walk through pedestrians and pets alike – we are not equipped to clean-up spills quick enough for those not to be injured. It is not safe if our incendiary services who need to get to us to help if they have to traverse or hop over patio railings and maneuver around tables.

The reason the patios are at the façade is for safety and control – the establishments can control what is going on **their patio** - who is on, it who is doing what, who needs to be served the patio serves as an extension of the restaurant so the space just keeps on going that much further. For alcoholic service this control measure is needed – we are responsible for people’s safety and well being when we take on the role of serving alcohol it is not something we can take lightly. We had to be checked and do our hoop jumping and we still have to abide by the laws that govern us and follow policy and procedure to keep our patrons safe and to maintain our licence – moving the patios would seriously jeopardize this. We can face fines, penalties loss of licence (which is revenue) insurance increase if there is a legal mark. The AGCO (Alcohol and Gaming Commission of Ontario) is not a simple governing body of which to look upon lightly – they are a strong force in this province.

I have been asked a few times if all was paid for would I do - it would I just move my patio to this I had responded yes - **PRIOR** – now having had more time to reflect I realize that I will go with my original answer which is **NO** I do not think so – even if all the costs incurred were covered – the long run costs, loss of safety and control measures for staff, clientele and pedestrians is just not worth it.

What should be looked at is the bi-law of 2.5 m from the edge of the patio railing to a station object – so two wheelchairs can pass in tandem - our sidewalks are going to be huge – why are we not able to go around - to wait – the claim that the sidewalks are congested when there are festivals and events are on – this is a bad thing? Is this not what we want? It does not matter where you put the patio, tent it will be congested people will have to move around – we should look at changing this by-law to keep the patios to the size they are now.

It is in the 11th hour from which I address you & I implore you to consider the options again. To choose wisely to leave the patios against the façade of the building for the safety of the Citizens of our Town, Thank-you.