

Facts (White Hat)

Currency/accuracy of open restaurant data

Neighboring communities recently allowed

Code section requiring Health Department Approval already allows food trucks

Need to define problem:

Target Market

Short-term (COVID) or Longer term

More successful/prevalent in urban areas due to:

Parking

Visibility

Ingress/egress

Too much of any one thing is not a good thing

Employee issues/staffing

Local workers need lunch

Options

Wait times

Lack of Walkable places

Reliability/steadiness of places

Lack of Fast food/To-go Places

Less parking is needed

Consistently send people to Waynesville

Quick

Outdoor options

Timeliness

Inconsistency of restaurant hours (Mon-Wed)

County allows only in conjunction with restaurant

Facility

Parking

Trash

Public vs. Private Property (Bryson City)

Lot of vacant land

Power, trash pickup, parking, safety

Lack of diversity, outdoor dining, family friendly

5 Italian, > American

Permits/Inspection fees as revenue source

Sanitation/bathrooms

Visitor Center-Monday is the busiest day

Feelings (Red Hat)

Lack of diversity (# of each food style currently available)

Additional source of money

Alleviate staffing

Test case to gather more data

Centralized gathering space

Accessibility to lodging, shopping, food

Tourism

Regulations are key

Distinctly different-Identify who we are/want to be

Seasonal vs. Year round

Liquor by the drink (Need food where alcohol is served)

Festival Grounds

Hours/Days

COVID

Enforcement

Outdoors

Fun/Exciting

Special events in Neighborhoods/associated with hotels

Efficiency/Fast food

Separate market will not compete with restaurants

Family oriented

Bikers/rallies not at the festival grounds

Spacing (key locations)

Openness

Locals

Cautions (Black Hat)

Cleanliness/Sanitation (Inspections-weekly)

Attractiveness

Adequate parking

Overly regulated is prohibitive

Impact on restaurants

Lack of enforcement (Additional staff-Public works/police)

Fair rules

Seasonal

Hours

Off-site trash cans

Benefits (Yellow Hat)

**Diversity (Type of food and customers)

Reduced staffing (alleviate staffing issues)

Associated with motels

Pushcarts for seasonal items (hot chocolate)

Accessibility

**Demographic (New tourists)

*Economic growth

Options for locals

**Competition promotes growth

Removes stress of existing restaurants having to fill take-out orders

New fast-food options

Creativity (Green Hat)

Scattering for foot traffic

Consistency in schedule

Diversity of food options (How to regulate?)

Don't over regulate

Don't restrict to current restaurant locations

Don't restrict to specific days of the week

Allow awnings/outdoor seating

Burden of cleanliness on commissary (grease)

Thriving tourism economy

Fast/convenient food options (Restaurants must adapt)

Pilot program (current restaurants)

Test case at the festival grounds/possibly hotels (Mon-Wed)

Trash responsibility by truck/restaurant location

Option to participate for each business

Town approval of specific public locations (overlay zones)

Market driven

Flexibility is key

Sanitation/Inspections

Sufficient parking

Power-no generators (flexibility on where this applies)

Various locations

Give permit options to locals first

Restrict the number of permits available

Noise restrictions