



## STAFF REPORT ACTION REQUIRED

### Policy on Outdoor Ovens in City Parks

<b>Date:</b>	August 29, 2011
<b>To:</b>	Parks and Environment Committee
<b>From:</b>	General Manager, Parks, Forestry and Recreation
<b>Wards:</b>	All
<b>Reference Number:</b>	P:\2011\Cluster A\PFR\PE07-091511-AFS#14434

#### **SUMMARY**

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Requests from the public to install outdoor ovens in various parks across the City have increased in recent years. Parks, Forestry and Recreation recognizes the need to implement a policy that provides clear, consistent protocols that will guide the installation and use of outdoor ovens in City-owned / operated parks ("City parks"), while ensuring that all necessary safety practices and requirements are followed. This report responds to a request from the Parks and Environment Committee at its June 24<sup>th</sup>, 2011 meeting to report back on a public bake oven policy in City parks.

#### **RECOMMENDATIONS**

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**The General Manager of Parks, Forestry and Recreation recommends that:**

1. City Council approve the Outdoor Ovens in City Parks policy outlined in Attachment #1 to this report, subject to any necessary minor substantive, or stylistic refinements as may be identified by the General Manager;
2. City Council direct the City Solicitor to make the corresponding amendments to Municipal Code Chapter 608 – Parks to implement the inclusion of "ovens" and the provisions related to "ovens", as outlined in Attachment #2 to this report, subject to any necessary minor substantive or stylistic refinements as may be identified by the General Manager and the City Solicitor; and
3. City Council refer consideration of the new Parks, Forestry and Recreation permit fees for the use of outdoor ovens in City parks to the 2012 budget process.

## **Financial Impact**

There are no financial impacts resulting from the adoption of this report, however a permit fee to recover the costs of maintenance of outdoor ovens will be submitted for consideration as part of the 2012 Parks, Forestry and Recreation Operating Budget. For sites operated under an Agreement, terms and conditions related to maintenance and upkeep will be included within the Agreement and will be the responsibility of the Agreement holder.

Traditionally, funding for new outdoor ovens in City parks has not been included in the Division's Capital Budget plan unless there has been strong community support for this feature as part of a park development / redevelopment plan. Going forward, where there is strong support by the local community for an outdoor oven in a park that is being developed or redeveloped, it may be included in future Capital Budgets for Council consideration. For requests that fall outside the park development / redevelopment process, the applicant will be responsible for funding all costs associated with the outdoor oven purchase and installation.

In relation to existing projects, a new oven is included in the Edithvale capital project plans and preliminary costs are approximately \$20,000. Funds for this project have been allocated through Section 37 development charges. Parks, Forestry and Recreation is also working with the Thorncliffe Park Women's Organization to install a tandoor oven at R.V. Burgess Park. The total cost for the tandoor oven project is approximately \$4,700, and funding for the project has been raised by the Thorncliffe Park Women's Organization.

The Deputy City Manager and Chief Financial Officer has reviewed this report and agrees with the financial impact information.

## **DECISION HISTORY**

At its meeting of June 24, 2011, the Parks and Environment Committee considered a new business item on a policy for public bake ovens in City parks, and referred the item to the General Manager, Parks, Forestry and Recreation to "review and report back on the City's Public Bake Oven policy, specifically in parks, to the September 15, 2011 meeting of the Parks and Environment Committee." (Item PE5.7)

<http://app.toronto.ca/tmmis/viewPublishedReport.do?function=getDecisionDocumentReport&meetingId=4475>

Additionally, while considering the report, "Toronto Food Strategy: 2011 Update," at its meeting of May 9, 2011, the Board of Health requested the Medical Officer of Health, among other things, to consult with the General Manager, Parks, Forestry and Recreation and report back to the Board of Health on the development of a policy governing the construction and usage of community bake ovens. (Item HL4.2)

<http://app.toronto.ca/tmmis/viewPublishedReport.do?function=getDecisionDocumentReport&meetingId=4493>

## **ISSUE BACKGROUND**

There are nine permanent public outdoor ovens located throughout the City of Toronto. Of the nine locations, four are situated on lands managed by the Parks, Forestry and Recreation Division, including: Alexandra Park, Riverdale Farm, Dufferin Grove Park, and Christie Pits Park. The remaining sites, managed by other bodies, include: Falstaff, Lawrence Heights, Montgomery Inn, The Stop Community Food Centre (Davenport site) and The Stop's Green Barn (located in Wychwood Barns). Additionally, a new oven is planned as part of Parks, Forestry and Recreation's Edithvale capital project, and the Division is currently working with the Thorncliffe Park Women's Committee to install a tandoor oven at R.V. Burgess Park.

Most of the existing outdoor ovens on public parkland were installed at the request of local community groups. Some of these groups provided assistance in the acquisition and construction of these ovens. Each outdoor oven is operated differently depending on site-specific requirements, type of outdoor oven and the availability of staff and volunteers to manage them.

Parks, Forestry and Recreation recognizes the social benefits to communities of outdoor ovens which provide focal points in the community for gathering, preparing and enjoying food in a park. In recent years requests have been received from interested community groups to install new outdoor ovens in City parks. The Division recognizes the need for a policy that provides clear and consistent guidelines for managing requests to install and operate outdoor ovens in City parks.

Parks, Forestry and Recreation is currently developing a Parks Plan that will guide decision-making in the acquisition, development, management, and operation of the public parkland system. Due to the diverse needs of City of Toronto residents who use our parks, the Division must balance the competing needs and interests of all park users and ensure that park space is allocated in a fair and equitable manner. The proposed policy sets out clear processes and steps related to the installation of new outdoor ovens, and how community groups and members of the public can access an outdoor oven for their programs and events. These processes are aligned with the goals and objectives of the Parks Plan.

## **COMMENTS**

Outdoor ovens are structures where fires are contained within, for the purpose of baking food items like pizzas, breads, and pies and include "bake ovens" and "tandoor ovens". The community benefits associated with programs and events that occur around outdoor ovens are widespread. Outdoor ovens are park features that attract special events and community gatherings and animate parks, thereby creating a sense of social cohesion. In addition, food is produced at a local level and at a nominal cost; and participants can gain new skills and knowledge in outdoor cooking.

The use of outdoor ovens in parks also supports the goals of the Toronto Food Strategy. In 2010, the Board of Health endorsed the development of the Toronto Food Strategy, which among other things, seeks to "embed food system initiatives" into City priorities and programs. One of the initiatives noted in the Food Strategy identifies the Parks, Forestry and Recreation Division establishing "enabling policies to expand healthy food access" (such as through the use of outdoor ovens).

Requests received by Parks, Forestry and Recreation to install or use outdoor ovens should be guided by a policy and set of operational procedures as these requests have an impact on maintenance operations, capital and operating budget expenditures and parks planning. The proposed policy also provides clear protocols that will guide the establishment and usage of outdoor ovens in parks, while ensuring that the necessary safety requirements are put in place.

This proposed policy was developed in consultation with community bake oven and tandoor oven operators and City staff in various divisions (Parks, Forestry and Recreation, Toronto Public Health, Toronto Fire Services, Toronto Building and Legal Services). The proposed policy addresses two key elements – i) managing requests to install a new outdoor oven in a City park, and ii) managing the use of outdoor ovens in City parks. Details related to each of these key areas are noted below.

### **Requests to Build a New Outdoor Oven in a City Park**

The proposed process for managing requests to build a new outdoor oven on City-owned / operated parkland is based on four key phases which are described further, below:

1. Application Phase
2. Site Assessment Phase
3. Community Consultation Phase
4. Design and Construction Phase

#### **Application Phase**

To ensure that all requests to build an outdoor oven on City parkland are received and assessed in a fair and consistent manner, Parks, Forestry and Recreation is proposing that parties complete and submit an application to the Division. The application will provide details related to the proposed project, and will be assigned to staff in the Parks branch who will act as the key point of contact and have overall carriage of the project. This person will be responsible for co-ordinating a staff team that will review the application and determine feasibility of the proposal and update the applicant and Ward Councillor.

#### **Site Assessment Phase**

Upon approval of the application, Parks, Forestry and Recreation staff will meet with the applicant at the proposed park to determine a potential site for the outdoor oven. If a site cannot be identified in the proposed park, staff will work with the applicant to identify another suitable park location. Location criteria are proposed in the policy to ensure that

consideration is given to various park features and amenities (such as water, hydro and washrooms), as well as to ensure that any impacts on other park users or adjacent residential properties are minimized. For example, outdoor ovens must be at least 30 metres from adjacent residential property lines. Additionally, Parks, Forestry and Recreation will also ensure that the terms and conditions of any existing Agreement with a vendor that has exclusive rights for concessions are not breached.

### **Community Consultation Phase**

Outdoor ovens in parks are one feature among many that can be situated in public parks. Playgrounds, sports fields, gardens, dogs off-leash areas, etc. are among popular features that support the diverse needs of park users and it is important that the interests are balanced. During any park development / redevelopment project, the local community is consulted to obtain feedback on the addition and / or removal of park features. Prior to the installation of an outdoor oven, members of the public will be encouraged to attend a community meeting where they will be able to provide feedback on the proposed project. The local Ward Councillor and community will be notified at least 14 business days prior to the meeting date. Staff will use this feedback in the decision-making process on whether or not to approve an outdoor oven proposed in a public park.

### **Design and Construction Phase**

Applicants may submit their own design plans or use existing or sample plans provided by Parks, Forestry and Recreation. Staff will review the intended use, proposed design and construction plans for the outdoor oven to ensure that they meet all relevant construction requirements and fire safety requirements. Design and construction guidelines are intended to provide consistency to these installations, while still allowing flexibility to meet the specific needs of the local community. The outdoor oven will be constructed by City staff or a City-approved contractor, with Parks, Forestry and Recreation overseeing the construction of the outdoor oven. Toronto Fire Services would be responsible for conducting an inspection during the construction phase, and would also participate in the site plan review. The costs associated with this would be included in the project funding for the outdoor oven.

Outdoor ovens in City parks have traditionally not been included in the Division's capital budget unless there has been strong community support for this feature as part of a park development / redevelopment plan. Going forward, where there is strong support by the local community for an outdoor oven in a park that is being developed or redeveloped, it may be included in future Capital Budgets for Council consideration. For requests that fall outside the park development / redevelopment process, the applicant will be responsible for funding all costs associated with the outdoor oven purchase and installation. Funding provided by the applicant will be considered a donation for community benefits, and as such, the provisions under the *Policy on Donations to the City for Community Benefits* will apply to the construction and installation of new outdoor ovens in City parks.

## **Requests to Use an Outdoor Oven in a City Park**

Although Parks, Forestry and Recreation is supportive of outdoor ovens as beneficial to their surrounding communities, the Division must be mindful of ensuring that they can be operated within existing budget limits. Any additional resources that may be needed must be offset through user fees. In order to mitigate further operating budget pressures, the Division is proposing that qualified groups enter into an Agreement with the Division for the long-term use of an outdoor oven, or that outdoor ovens be permitted to groups or individuals (for seasonal or occasional use). Details related to each of the proposed operating models are noted below.

### **Use of an Outdoor Oven Through an Agreement**

Groups interested in having long-term use of an outdoor oven to run programs and / or events may enter into an Agreement with Parks, Forestry and Recreation and must meet basic criteria set out by the Division. Long-term use of an outdoor oven would allow a key community group to oversee and manage the operations and maintenance of an outdoor oven, while allowing Parks, Forestry and Recreation reasonable access to the outdoor oven, should it desire for programs / events, which will be detailed in the Agreement. In order to qualify for long-term use, community groups must: i) be a not-for-profit organization or a registered charitable organization; ii) identify the programs / events to be run at the outdoor oven, that support their local community, the mandate of Parks, Forestry and Recreation, and / or the goals of the Toronto Food Strategy; and iii) provide proof of general liability insurance. Groups who meet these criteria and who fund the installation of an outdoor oven will be granted first right of refusal to their long-term use of the oven. Commercial / "for-profit" groups will not be granted long-term use for an outdoor oven.

Groups will meet with the local Park Supervisor to review details of their events and any ongoing requirements. Requirements related to the length of the term, maintenance and repairs, and use of the outdoor oven, will be identified in the Agreement. Agreement holders will need to provide proof that they (or a member of their group) is trained on the safe operation of an outdoor oven, and will also be responsible for complying with safe food handling and preparation requirements set out by Toronto Public Health and fire safety measures. Agreement holders will manage requests from third parties wishing to use the outdoor oven.

### **Use of an Outdoor Oven Through a Permit**

Outdoor ovens that are not operated under an Agreement may be accessed by means of a permit for seasonal or occasional use, as needed. Groups or individuals interested in using an outdoor oven in a City park can request a permit through the Parks, Forestry and Recreation Division, and will be responsible for meeting with the local Park Supervisor to discuss their event and any associated requirements. As outdoor oven activities involve fire and food handling and preparation, the permit applicant will also be required to provide proof of general liability insurance, and proof that they (or another attendee) are trained on how to operate an outdoor oven or must hire Parks, Forestry and

Recreation staff to run the outdoor oven for their event. Any hiring of staff will be included as part of the permit fee. The permit holder will also be accountable for following safe food handling and preparation requirements set out by Toronto Public Health, and ensuring that all measures related to fire safety are met. Seasonal permits will only be issued to a not-for-profit organization or a registered charitable organization.

Permit fees for the usage of an outdoor oven are being reviewed and will be considered within the context of the Corporate User Fee Review, and will be recommended for consideration through the 2012 budget process.

This is a go-forward policy that will guide new requests for outdoor ovens in parks and deal with groups who want to use them either long term or on a more limited basis. Existing outdoor ovens in City parks currently operate under different models, depending on the site and availability of staff and volunteers, and are used as part of Community Recreation programs in our parks. Should the proposed policy be approved, Parks, Forestry and Recreation will continue with existing programs in our parks, while providing opportunities for other community groups and members of the public to access an oven through an Agreement or a permit.

### **Changes to Toronto Municipal Code, Chapter 608, Parks**

In support of the proposed policy, Parks, Forestry and Recreation is recommending that *Toronto Municipal Code, Chapter 608, Parks* be amended so that provisions related to outdoor ovens be included. The proposed amendments to Chapter 608 are being incorporated into Section 10, Campfires and Barbecues, and can be found in Attachment 2 to this report (proposed changes are in bold).

### **Enforcement**

To facilitate enforcement the set fines for offences under Chapter 608 should be revised to include the additional offences of using a bake oven or tandoor oven without a permit and using fuels not permitted under the by-law. The new set fines, which must be established by order of the Regional Senior Justice of the Ontario Court of Justice, will permit Municipal Licensing and Standards By-law Enforcement Officers to issue offence notices ('tickets') under the *Provincial Offences Act*. The amendments to Chapter 608 would come into effect on the day after the set fine order is issued. Set fines are applied for by the City Solicitor in accordance with the authority delegated to her by the adoption by Council of Clause 9 of Report 5 of the Strategic Policies and Priorities Committee on March 2, 3 and 4, 1999 for such purpose. Parks, Forestry and Recreation staff recommend that a set fine of \$300.00 be requested. This amount is in-line with the existing set fines for other offences under Section 10 of Chapter 608.

### **Conclusion**

The proposed policy will ensure that all requests to install and / or use an outdoor oven are managed consistently and fairly based on set criteria, and guided by the principles set

out in the Parks Plan. Upon adoption of the proposed policy, staff will ensure that ongoing communication and education to inform key stakeholders and members of the public of the policy requirements occurs. Appropriate information will be available on the Parks, Forestry and Recreation website.

## **CONTACT**

Diane Stevenson, Manager, Policy and Strategic Planning, Parks, Forestry and Recreation, Tel: 416-392-0098, Fax: 416-397-4899, Email: [dstevens@toronto.ca](mailto:dstevens@toronto.ca)

Richard Ubbens, Director, Parks, Parks, Forestry and Recreation, Tel: 416-392-7911, Fax: 416-397-4899, Email: [rubbens@toronto.ca](mailto:rubbens@toronto.ca)

## **SIGNATURE**

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Jim Hart,  
General Manager, Parks, Forestry and Recreation


## **ATTACHMENTS**

Attachment #1 – Outdoor Ovens in City Parks Policy

Attachment #2 – Proposed Amendments to Toronto Municipal Code, Chapter 608, Parks



Attachment #1 – Outdoor Ovens in City Parks Policy

	<b>Outdoor Ovens in City Parks Policy</b>
<b>Approved by:</b>	
<b>Date Approved:</b>	
<b>Date Revised:</b>	

<b>Purpose</b>	To provide a framework and set of protocols for managing requests for the installation and operation of outdoor ovens in City-owned / operated parks ("City parks").
<b>Policy Statement</b>	<p>Parks, Forestry and Recreation recognizes the social benefits that activities associated with outdoor ovens in City parks bring to local communities.</p> <p>This policy outlines how Parks, Forestry and Recreation manages requests from the public to build new outdoor ovens, including an application process, location criteria assessment, consultation process, and general design and construction guidelines.</p> <p>This policy also outlines how the public can access an outdoor oven, while ensuring that all safety requirements are met.</p> <p>Outdoor ovens in City parks are not intended to be used for commercial or "for-profit" purposes.</p>
<b>Scope</b>	<p>This policy applies to:</p> <ul style="list-style-type: none"> <li>• Individuals or organizations that would like to install and / or use an outdoor oven in a City park;</li> <li>• City of Toronto staff, volunteer(s), contracted staff involved in the building and / or usage of an outdoor oven in a City park.</li> </ul> <p>Funds dedicated to the construction of an outdoor oven, materials and / or labour associated with the construction of an outdoor oven in a City park are considered donations for community benefits, and as such, become part of the public park system. Therefore, provisions set out in the <i>Policy on Donations to the City for Community Benefits</i> apply to the construction of new outdoor ovens in City parks.</p>
<b>Definition(s)</b>	<p><b>Bake oven:</b> An enclosed or pre-cast structure with an oven opening used for baking or cooking food. A fire is set inside the structure's oven chamber by burning dry, seasoned hardwood. Bake ovens are often built as a permanent structure set on a concrete pad. Food items are placed into the front opening, onto the flat, horizontal surface of the oven.</p> <p><b>Tandoor oven:</b> A structure often constructed of stainless steel with a clay pot / oven set inside, used for baking or cooking food. Tandoor ovens can be</p>

	<p>permanent or portable structures, set on a concrete pad. A fire is set to heat the oven by burning dry seasoned hardwood or charcoal, and food items are lowered into the oven through the top opening of the oven.</p> <p><b>Outdoor oven:</b> a Bake oven or a Tandoor oven.</p> <p><b>Allowable burn materials:</b></p> <ul style="list-style-type: none"> <li>• Bake ovens: dry seasoned hardwood</li> <li>• Tandoor ovens: dry seasoned hardwood or charcoal</li> </ul> <p><b>Prohibited burn materials:</b> household waste, old furniture, wooden skids, chemicals, fire-starting fluids, construction waste, rubber or rubber products, plastic or plastic products, and waste petroleum products, pressure treated wood, creosote treated wood and any material(s) that are prohibited by the Environmental Protection Act, R.S.O. 1990, Chapter E. 19, as amended.</p> <p><b>Commercial Kitchen:</b> premises where food or beverages are manufactured, processed, prepared, stored, handled, displayed, distributed, transported, sold or offered for sale. The premises has also been inspected by a Public Health Inspector and found to be fully compliant with the Ontario Food Premises Regulation (<a href="http://www.e-laws.gov.on.ca/html/regs/english/elawsregs_900562_e.htm">http://www.e-laws.gov.on.ca/html/regs/english/elawsregs_900562_e.htm</a>).</p> <p><b>Community Kitchen:</b> a publicly accessible premise where food is collectively prepared and served at community programs or special events. As a food premise, community kitchens have the same standards as a commercial kitchen but there is some flexibility on the requirements needed to meet food safety regulations. Community kitchens need to be routinely inspected by Toronto Public Health to ensure compliance with food safety regulations.</p> <p><b>Applicant / User:</b> the main contact person that is interested in building and / or using an outdoor oven in a City park.</p> <p><b>General Manager:</b> the General Manager of Parks, Forestry and Recreation or his or her designate.</p>
<p><b>Roles and Responsibilities</b></p>	<p><b>Parks, Forestry and Recreation staff is responsible for:</b></p> <ul style="list-style-type: none"> <li>• Reviewing written proposals from interested parties to build a new outdoor oven on City parkland with appropriate City staff.</li> <li>• Verifying the funding and cost of the outdoor oven and related installation costs.</li> <li>• Conducting a site assessment, in conjunction with other City divisions if the proposal is deemed feasible, taking the "location criteria" outlined in this policy into consideration.</li> <li>• Conducting a community consultation if the proposal is feasible and a suitable site identified.</li> <li>• Reviewing design and construction plans with the applicant. Design plans must meet size, design and construction requirements established by all municipal, provincial or federal laws and regulations, applicable at the time of the installation of the oven.</li> </ul>

- Approving request to build a new outdoor oven on City parkland if all requirements have been met (i.e. proposal requirements, site review, community consultation, and design and construction requirements); or denying request if all requirements have not been met, and providing the applicant and Ward Councillor with reasons for denial. The General Manager's decision is final.
- Constructing, or ensuring that City-approved contractors are hired to construct the outdoor oven.
- Supervising the proper installation of the outdoor oven.
- Issuing permits and/or entering into an agreement for use of the outdoor oven.
- Using ovens for Parks, Forestry and Recreation programs and events, as needed.
- Ensuring that inspections of outdoor ovens are completed to determine general oven safety.

**Toronto Public Health staff is responsible for:**

- Identifying food safety requirements and ensuring that outdoor oven users comply with these requirements.
- Conducting food safety inspections, as appropriate.

**Toronto Fire Services staff is responsible for:**

- Reviewing site plans and site inspections of new outdoor ovens.

**Parties interested in building a new outdoor oven in a City park are responsible for:**

- Submitting an application to Parks, Forestry and Recreation for a new outdoor oven be built, and if the application is approved:
  - Providing funds to cover all costs associated with the outdoor oven purchase and installation, with minimum 50% of the funds available at the time of application and the remainder of the funds to be provided within one (1) year of the date that the application was approved.
  - All funds must be provided to Parks, Forestry and Recreation prior to the commencement of construction of the outdoor oven.
- Attending a site assessment with City staff to identify a suitable site location.
- Participating in a community consultation.
- Submitting design and construction plans to Parks, Forestry and Recreation.
- Obtaining approval from Parks, Forestry and Recreation for construction.
- Supplying the outdoor oven and parts associated with it.

**Parties interested in having long-term use of an outdoor oven on City-owned / operated parkland are responsible for the following:**

- Submitting a written request to enter into an Agreement with Parks, Forestry and Recreation.
- Initiating and having ongoing contact with the local Parks Supervisor to determine operational needs.
- To qualify for long term use of an outdoor oven, groups must:
  - Be a not-for-profit organization or a registered charitable

	<p>organization;</p> <ul style="list-style-type: none"> <li>○ Run programs / events at the outdoor oven at their own cost, that support the local community, Parks, Forestry and Recreation's mandate, and / or the goals of the <i>Toronto Food Strategy</i>;</li> <li>○ Obtain general liability insurance, naming the "City of Toronto" as an additional insured, with a minimum of \$2,000,000 (two million dollars) coverage.</li> </ul> <ul style="list-style-type: none"> <li>● Providing proof that the Agreement holder (or a member of their group in attendance at programs / events) is trained in the proper usage of an outdoor oven.</li> <li>● Managing requests from other parties that wish to use the outdoor oven. (Note: Should a third party be authorized to use the outdoor oven, the Agreement holder is still responsible under the Agreement for the outdoor oven.)</li> <li>● Ensuring Parks, Forestry and Recreation has reasonable access to the outdoor oven, should it desire for programs / events (which will be noted within the Agreement).</li> <li>● Complying with all of the terms and conditions outlined in the Agreement.</li> </ul> <p><b>Parties interested in having <u>seasonal or occasional use</u> of an outdoor oven on City-owned / operated parkland are responsible for the following:</b></p> <ul style="list-style-type: none"> <li>● Meeting with the local Parks Supervisor.</li> <li>● Obtaining a permit from Parks, Forestry and Recreation.</li> <li>● Providing proof to Parks, Forestry and Recreation of general liability insurance, naming the "City of Toronto" as an additional insured, with a minimum of \$2,000,000 (two million dollars) coverage.</li> <li>● Providing proof that they are trained in the proper usage of an outdoor oven, or hire Parks, Forestry and Recreation staff, at the permit holder's cost, to run the outdoor oven at their event.</li> <li>● Seasonal permits will only be issued to a not-for-profit organization or a registered charitable organization.</li> </ul>
<p><b>Location Criteria for Outdoor Ovens in City Parks</b></p>	<ul style="list-style-type: none"> <li>● When reviewing possible locations in the park, consideration should be given to the following: <ul style="list-style-type: none"> <li>○ Proximity to other structures / objects in the park – Outdoor oven cannot be situated within 10 feet (3.04 metres) of combustible structures / objects;</li> <li>○ Proximity to trees / vegetation – space above burn line must be at least 10 feet (3.04 metres) from vegetation and drip line of trees;</li> <li>○ Proximity to a water source;</li> <li>○ Availability of washrooms;</li> <li>○ Park capacity and whether there is sufficient space for the outdoor oven and associated events;</li> <li>○ Park design and established uses;</li> <li>○ Location of stake-outs (telephone, hydro, gas, water lines);</li> <li>○ Ability to transport construction materials to the site with minimal damage to parkland;</li> <li>○ Park design and established uses;</li> <li>○ Emergency access.</li> <li>○ Impact to existing Agreements (e.g. concessions in parks)</li> </ul> </li> </ul>

	<ul style="list-style-type: none"> <li>• Outdoor ovens shall not be located in "prohibited areas", as defined in Toronto Municipal Code, Chapter 608, Parks or in the following areas: <ul style="list-style-type: none"> <li>○ Property line adjacent to residential properties – Outdoor oven should be at least 30 metres from adjacent residential properties;</li> <li>○ Designated heritage, memorial, commemorative and ceremonial areas;</li> <li>○ Burial grounds</li> </ul> </li> </ul>
<b>Toronto Public Health – Food Safety Provisions</b>	<ul style="list-style-type: none"> <li>▪ All outdoor ovens are subject to Public Health inspections.</li> <li>▪ Food Premises Regulations apply to all food being prepared in an outdoor oven.</li> <li>▪ Food for distribution and/or sale to the public must be prepared in a community or commercial kitchen that is routinely inspected by Toronto Public Health and meets the requirements of the Ontario Food Premises Regulation.</li> <li>▪ The organizer of the event must obtain all required permits and approvals from Toronto Public Health a minimum of 14 days before the event date.</li> <li>▪ Where food is being sold or offered for sale, there should be at least one individual who has acquired a valid safe food handler certificate from an accredited provider (as required by <i>Toronto Municipal Code, Chapter 545, Licensing</i>). A copy of the certificate should be brought to the event location.</li> <li>▪ Additional information about safe food handling guidelines for event organizers and vendors can be found on the <a href="#">Toronto Public Health website</a>.</li> </ul>
<b>Authority</b>	<ul style="list-style-type: none"> <li>• Ontario Regulation 562/90, Food Premises</li> <li>• Environmental Protection Act R.S.O. 1990, Chapter E.19, as amended</li> <li>• Toronto Municipal Code – Chapter 608, Parks</li> <li>• Health Promotion and Protection Act</li> <li>• Ontario Fire Code</li> </ul>
<b>Related Information</b>	<ul style="list-style-type: none"> <li>• Outdoor Oven Procedures</li> <li>• Policy on the Donations to the City for Community Benefits</li> <li>• Toronto Public Health – Food Safety</li> </ul>
<b>Contact</b>	<p>Questions about this policy may be directed to: Director of Parks, Parks, Forestry and Recreation Division, City Hall, 4<sup>th</sup> Floor, West Tower, 100 Queen Street West, Toronto, Ontario M5H 2N2, 416-392-7911</p>

## **Attachment #2 – Proposed Amendments to Toronto Municipal Code, Chapter 608, Parks**

Section 608-10. Campfires and Barbecues, shall be deleted and replaced with the following:

§ 608-10. Campfires, barbecues, **bake ovens and tandoor ovens.**

### **A. Definitions.**

**As used in this article, the following terms shall have the meanings indicated:**

**BAKE OVEN – An enclosed or pre-cast structure with an oven opening used for baking or cooking food. A fire is set inside the structure's oven chamber by burning dry, seasoned hardwood. Bake ovens are often built as permanent structures set on a concrete pad. Food items are placed into the front opening, onto the flat, horizontal surface of the oven.**

**TANDOOR OVEN – A structure often constructed of stainless steel with a clay pot / oven set inside, used for baking or cooking food. Tandoor ovens can be permanent or portable structures, set on a concrete pad. A fire is set to heat the oven by burning dry seasoned hardwood or charcoal, and food items are lowered into the oven through the top opening of the oven.**

### **B. While in a park, no person shall:**

- (1) Light, build, **use** or stoke an open fire, bonfire, **bake oven or tandoor oven** unless authorized by permit;
- (2) Use any portable barbecues unless authorized by permit or where posted to allow the use;
- (3) Use fuel other than:
  - (a) charcoal or briquettes in permanently fixed barbecues;
  - (b) **dry seasoned hardwood in bake ovens; and**
  - (c) **dry seasoned hardwood or charcoal in tandoor ovens.**
- (4) Leave a barbecue, campfire, **bake oven or tandoor oven** without extinguishing the fire and ensuring that the embers are cold.