



LICENSING

- All stands must be licensed by the Bureau of Permits and Health Licensing if they are serving food.
 - Permission should be obtained from the people who own the property in front of which you set up or from the appropriate sponsoring organizations.
 - The license must be inspected the day of the special event.
 - Fee's for Special Events:
- | | |
|---|-------|
| ➤ CITY LICENSE HOLDERS ON SITE | 0.00 |
| ➤ OFF SITE | 20.00 |
| ➤ VENDORS WITHOUT CURRENT CITY LICENSE (one and two day events) | 35.00 |
| ➤ ON DAY OF EVENT ADD \$15.00 | 50.00 |
| ➤ THREE TO FIVE DAY EVENTS | 50.00 |
| ➤ ON DAY OF EVENT | 75.00 |

FOOD SERVICE

- All food and food related items shall be stored off the ground and protected from dust and dirt.
- All displayed food shall be pre-wrapped or protected by an enclosure or sneeze guard.
- All cooking/heating equipment shall be stored away from the public or shall have a properly designed protective enclosure around such equipment.
- If possible, food should be handled by one person and money by another person.
- Use utensils instead of hands to handle food or wear disposable gloves.
- Have a basin , soap, and potable water to wash hands; disposable pre-packaged towelettes are ok to use.
- Arrangements for restroom facilities should be made in advance.
- Extra food handling utensils must be brought if approved equipment washing facilities are not provided.
- Refuse containers shall be provided for booth/stand operation and for the public.
- * No food prepared at home shall be served to the public.

TEMPERATURES

- The proper temperatures shall be maintained at all times.
- Refrigerated perishable foods shall be kept at 40°F or below.
- Frozen foods shall be kept at 0°F or below.
- Hot foods shall be kept at 140°F or higher.
- A thermometer should be kept to know and test the temperatures of the food items.

ICE

- Refrigerated units using ice and storage units using ice, must have their food items out of direct contact with the ice to prevent contamination.
- Ice used for dispensing into drinking cups must be a separate ice supply from the

CLEAN UP

- Your area must be thoroughly cleaned before you leave.

*All stands are subject to enforcement of all applicable Federal, State, and City Food Sanitation Laws

BUREAU OF PERMITS, PLANNING & ZONING

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