



TULARE COUNTY ENVIRONMENTAL HEALTH SWAP MEET FOOD VENDING OPERATIONS GUIDANCE

Preparation and retail sale of food at swap meets is limited according to the permit categories below. All foods shall be from an approved source. Operators may be required to provide invoices or other documents to verify food source and packaging. All mobile food facility operators shall possess and conspicuously display a valid Environmental Health Permit and a decal sticker. All vendors shall operate within 200 feet of restrooms and handwash stations.

MOBILE FOOD FACILITIES with LIMITED or FULL PREPARATION

- ✓ On open carts only approved non-prepackaged foods requiring limited preparation and prepackaged foods may be sold. Open foods such as hot dogs, shaved ice, churros, popcorn, pretzels, coffee based drinks and other non-potentially hazardous items as approved by the Division will be permitted, and must be prepared in a food compartment.
- ✓ Only foods that are specified in the approved written operational procedures may be sold. Additions to the menu will require department review and approval.
- ✓ Non-prepackaged foods must be sold from the mobile food facility only. No sales will be allowed from coolers or tables.
- ✓ Agua fresca and other non-potentially hazardous drinks may be sold from a mobile food facility, but only from approved dispensing units. Ladling or scoop type drink service is not allowed. Drinks must be dispensed via a spigot on a mobile food cart and ladeling to mix ice shall be done within a food compartment. **All drink service must be contained on the mobile food facility.**
- ✓ One table is allowed to hold a cash register. No beverage dispensing, packaged foods, or potentially hazardous foods may be sold from the table.
- ✓ All back-up storage must be approved by the Department. Ice may be stored in coolers as approved, and hot foods can only be stored on an approved mobile food facility. **Hot food storage in coolers will not be approved.**
- ✓ All condiments must be dispensed from approved single service packages or approved bulk dispensers. Operator should handle condiments such as sauces, bottle of hot sauce, or lime juice per customer request (due to COVID-19 restrictions).

PREPACKAGED MOBILE FOOD FACILITIES

- ✓ All foods must be individually prepackaged for sale. All temperature requirements for potentially hazardous foods must be met (either at or below 41 degrees F, or at or above 135 degrees F). Example: burritos and fruit cups packaged and sealed at the commissary.
- ✓ All prepackaged potentially hazardous foods must be sold from the mobile food facility.
- ✓ No opening or preparing of food is allowed. (This may require a different permit)
- ✓ Bread trucks may bulk dispense bakery items with tongs. Additional tongs are to be provided. Portable handwash station or hand sanitizer shall be provided for cleansing of hands.

PRODUCE VEHICLES and PRODUCE-PREPACKAGED FOOD STANDS

- ✓ All produce must be whole, unprocessed and uncut. No prepping, cutting or trimming of produce is allowed.
- ✓ Only packaged nonperishable foods may be sold. No open or bulk food is permitted within these permit categories.
- ✓ Foods may be offered for sale from a vehicle or a table top which is 24" above the ground.
- ✓ A business sign with 3" inch letters shall indicate the name of the business. The name of the permittee in 1" inch letters if different from the business name. 1" inch lettering will display city, state, and zip code on the table if vehicle sign is not apparent.
- ✓ All additional produce in boxes shall be kept 6" inches above the ground to prevent contamination of foods.

PRODUCE-BULK DISPENSING FOOD STANDS

- ✓ All produce must be whole, unprocessed and uncut. No prepping, cutting or trimming of produce is allowed.
- ✓ Packaged nonperishable foods may be sold in addition to bulk dispensing of ready to eat snacks such as peas, garbanzos, candy, beans, rice, pastas.
- ✓ Bulk Dispensing of food items with a naturally protective barrier such as nuts, vegetables, and fruits do not require an additional barrier of protection since the customer is responsible for washing, wiping down said food products before consumption.
- ✓ Bulk Dispensing of ready-to-eat non-perishable foods such as garbanzos, loose candy, and shelled nuts (nuts without a shell), require that these foods/snacks are kept in covered containers with lids to protect from contamination of the elements.
- ✓ Bulk Dispensing also requires a handwash station with 100 degree Fahrenheit warm water, soap, paper towels, and a catch bucket.
- ✓ Foods may be offered for sale from a vehicle or a table top which is 24" above the ground.
- ✓ A business sign with 3" inch letters shall indicate the name of the business. The name of the permittee in 1" inch letters if different from the business name. 1" inch lettering will display city, state, and zip code on the table or booth.
- ✓ All additional produce in boxes shall be kept 6" inches above the ground to prevent contamination of foods.
- ✓ Any condiments must be from approved single service or approved bulk dispensers, be non-potentially hazardous and must be dispensed by vendor only (Due to COVID-19 restrictions).

COTTAGE FOOD OPERATORS

- ✓ Cottage food operators can sell cottage food at swap meets by obtaining a swap meet produce/prepackaged food permit.
- ✓ Prepackaged and labeled CFO product is allowed to be sold at the swap meet.
- ✓ Bulk sale of product is not allowed by the Cottage Food Law.
- ✓ Prepackaged samples prepared at the Cottage Food Kitchen and packaged into food grade containers with lids may be distributed as prepackaged product at the Cottage Food Swap Meet booth with the following condition:
 - A Cottage Food Label shall be provided in front of the packaged samples.
- ✓ A business sign with 3" inch letters shall indicate the name of the business. The name of the permittee in 1" inch letters if different from the business name. 1" inch lettering will display city, state, and zip code on the table or booth.
- ✓ All additional food product shall be kept 6" inches above the ground to prevent contamination of foods.