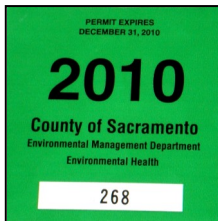


Why buy from a permitted mobile food vendor?

- ⇒ Completed food safety training
- ⇒ Have handwashing sink with hot/cold running water, soap and paper towels
- ⇒ Refrigerators for cold foods
- ⇒ Warming units for hot foods
- ⇒ Food is from approved sources
- ⇒ Business name and contact are on the cart or vehicle

Look for this sticker

A permitted mobile food vendor must comply with California Health and Safety Code requirements.



An Example of a Permit

It costs permitted food vendors money and time to do it right.

Reward them with your business!

CONTACT US

If you believe you got sick or would like to report an unpermitted food vending business, please contact:

Sacramento County
Environmental Health
(916) 875-8440

All complaints are handled confidentially

NOTE: Please be prepared to provide location and time vendor frequents area



UNPERMITTED FOOD VENDING

It's a problem.



CAUTION

Food Vending FACTS

- Most foods, including cut fruit, can grow bacteria and make you sick if they are not kept at the right temperature
- Handwashing is important when preparing or serving food to prevent the spread of illness
- A vendor without a health permit is selling unlawfully
- Unpermitted food vendors may be selling food to the public from cars, trucks, coolers, carts, bicycles, or even hot food trucks



Unpermitted Food Vendor

Why unpermitted food vendors are a problem...

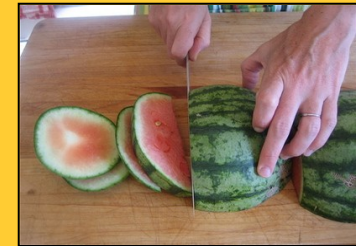
- No food safety training, health inspection, or permit
- No sink, refrigerator or warming units to keep food safe and prevent illness
- No contact information or community investment



Unpermitted Food Vendor Selling Out of a Car

Ask yourself...

- Where can workers wash their hands or use the restroom?



- Is food hot or cold enough to be safe?



- Is the food cart or kitchen where the food is prepared clean and free of insects and rodents?

Sacramento County
Environmental Management Department
10590 Armstrong Ave
Mather, CA 95655

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