

Coconino County Environmental Health Program



Food Peddler Guidelines



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Introduction

This guideline has been developed for the purpose of assisting operators in licensing a Food Peddler to serve safe food. According to the Coconino County Food Code, **Food Peddler** means and refers to a retail food establishment in operation from a vehicle designated to be readily movable from which wrapped, properly labeled non-potentially hazardous foods or packaged potentially hazardous foods held at proper temperatures, frozen or canned prepared food which, packaged, portioned, kept in ready-to-eat units or raw fruits and vegetables are vended, sold, or given away but in which establishment the food is not composed, compounded, thawed, reheated, cut, cooked, processed or prepared. Food peddlers may dispense soda fountain drinks, hot drinks, and assemble snow cones from approved and properly installed equipment.

A license will not be required for Food Peddler operations selling only whole, uncut, unprocessed fruit or vegetables.

Each unit must be operated in full compliance with the Coconino County Food Code and all other applicable regulations. The Coconino County Environmental Health Program requires that Food Peddler operations be licensed and that they operate from an approved commissary.

Food Peddlers must be self-contained and maintained readily movable at all times. In general, Food Peddlers are only approved to sell prepackaged, individually wrapped food products. Snow cones and bulk pickles can be sold from ice cream trucks but certain restrictions apply (see page 7).

Licenses

In order to renew or obtain a license, each unit must have a passing inspection. During inspections conducted at our office, each unit must be fully operational, all equipment must be functioning and proper signage must be provided on the vehicle. No electrical power or water supply is available at our office. In addition, the following is required:

1. Applicable license fees
2. Signed Commissary agreement (enclosed)
3. Vending route
4. Restroom location
5. Complete menu

Please call and schedule an appointment for your inspection at:

Coconino County Environmental Health Program
 2500 N. Ft. Valley Road, Bldg #1
 Flagstaff, AZ 86001
 Phone (928) 679-8750 * Fax (928) 679-8771

License fees will vary as to the type of operation. License fees are as follows:

Year Round Operations (A year round license applies to pushcarts that operate on a year round basis throughout the County area.):

| | |
|---------------------|--------------------|
| Food Service Type 1 | \$235.00/yr |
| Food Service Type 2 | \$280.00/yr |
| Food Service Type 3 | \$390.00/yr |

Seasonal Operations (A seasonal license applies to food peddler units that operate six months or less and operate outside of a temporary event throughout the County area.):

| | |
|---------------------|--------------------|
| Food Service Type 1 | \$130.00/yr |
| Food Service Type 2 | \$140.00/yr |
| Food Service Type 3 | \$170.00/yr |

For temporary or special events information you can go to our website at www.coconino.az.gov or call our office at (928) 679-8750.

Operating Requirements for all Food Peddler Licenses

The business name and vehicle number must be plainly indicated on the sides and rear of the unit. Letters must be of contrasting colors and at least three inches high with a minimum $\frac{3}{8}$ inch stroke width.

All food service workers are required to obtain Food Handler Cards. These can be obtained through our office by calling (928) 679-8750 or by going online at www.az-hospitality.org/food.

The license to operate must be maintained with the vehicle at all times. Copies are allowed. In addition, a sticker will be issued at the time of licensing which must be placed on the rear of the vehicle in the top right area.

No license is transferable from person-to-person or from the type of operation specified in the application to another. A separate license is required for each food peddler.

Food peddlers selling food from a stand where the vehicle is not present (i.e. at a swap meet or special event) shall maintain the license to operate at the stand during the operation. Businesses operating at more than one location during the same time period (i.e. two stands at the same swap meet), must have a license or copy of the license for each location.

Food peddlers selling food from a stand where the vehicle is not present (i.e. at a swap meet or special event) shall provide a sign indicating their business name in letters at least 6 inches high and 1 inch wide. This sign is in addition to the lettering required for the vehicle.

All food and beverage must be from an approved source, safe, unadulterated, and honestly presented. Food prepared in a private home may not be sold or offered for human consumption. **All homemade food products are prohibited.**

Equipment must be constructed of approved material, adequate in size, easily cleanable and in good repair and must meet NSF or equivalent standards for design, construction and installation. The use of household refrigerators, freezers and other equipment is not

permitted.

Surfaces of walls, ceilings and floors shall be constructed of durable, smooth, nonabsorbent, easily cleanable, light colored materials.

Non-contact food surfaces shall be free of unnecessary ledges, projections and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Each food peddler establishment shall be fabricated to exclude vermin, dust, dirt, splash and spillage encountered under normal use.

The food peddler establishment shall be self-contained and readily movable at all times.

All packaged foods shall be labeled in accordance with FDA guidelines (product name, processor name, address/phone of processor, weight and ingredients must be in English). Records of food purchases, invoices and receipts must be kept on the Food Peddler or some other convenient location for at least 90 days following the date of purchase.

The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the food peddler, may prohibit the sale of some or all potentially hazardous food, and when no health hazard will result, may waive or modify physical requirements.

Ice

Ice that is consumed or comes in contact with food must come from an approved source and shall be obtained only in chipped, crushed or cubed form. Ice that is obtained from outdoor ice towers at the commissaries is not approved for use in beverages or human consumption. Ice for consumption must be handled with an approved ice scoop equipped with a handle and between uses the scoop should be stored in the ice with the handle up. Customer self-service of ice is prohibited and ice used in contact with packaged food products must be separated from ice used for consumption.

Food Temperatures

Potentially hazardous foods:

(Meats, fish, poultry, eggs, milk, pasta, cooked produce and dairy products) must be stored and displayed at proper temperatures during transportation, storage, service, etc.

1. Rapidly reheat cold, ready-to-eat foods to at least **165°F** and hold at **140°F**.
2. Hot food must be held at **140°F** or hotter.
3. Cold food must be held at **41°F** or colder.

Cooling of hot potentially hazardous foods is strictly prohibited in food peddler operations. Hot foods **must not** be refrigerated at the commissary after having been reheated and held hot on the vehicle. These foods should be discarded. In addition, a thermometer that measures from 0° to 220°F must be available inside all hot-holding and cold-holding cabinets to ensure foods are at the proper temperatures.

Date Marking

For packaged, potentially hazardous foods that will be sold off the unit (i.e. wrapped sandwiches, lunch plates) a “sell-by” date is required. The “sell-by” date shall be placed on the food at the food processing plant, shall be legible and plainly presented. All potentially hazardous foods must be sold within 24 hours from being placed on the vehicle.

For food supplies stored inside the commissary, date marking is required for refrigerated ready-to-eat potentially hazardous foods held for more than 24 hours. It shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, which includes the day of preparation. The food will be cold held at 41°F or less for no longer than seven (7) calendar days.

Stored food products need to be dated to ensure rotation, which will control spoilage and help maintain the quality of your foods. Raw meats and poultry must be stored below ready to eat foods. A well-organized refrigerator will help to maintain food temperatures

and also help keep quality high.

Open Food Products

Food peddlers with equipment to dispense soda fountain drinks, hot drinks, assemble snow cones, and sell bulk pickles must provide a hand wash set-up at all times. The set-up must include the following:

1. At least one hand-washing basin in the vehicle separated from the food preparation area by a splashguard at least 12" high. Minimum hand wash basin size is 9"L X 9"W X 5"D with running, potable water.
2. A potable water tank with a minimum 5 gallon capacity shall be required.
3. A wastewater holding tank of at least 15% greater capacity than the potable water supply is required. The wastewater shall be emptied into an approved sewage disposal system.
4. Liquid soap in a squeeze bottle or pump type dispenser.
5. Paper towel to dry hands.

How to Properly Wash Hands

Hands and exposed portions of arms must be washed with soap and water. Water must be of a temperature of at least 110°F. Vigorously rub hands and arms together for at least 20 seconds and thoroughly rinse with clean water. Employees shall pay particular attention to the fingertips, the areas underneath the fingernails and between the fingers.

When to Wash

1. After touching bare human body parts other than clean hands and clean, exposed portions of arms.
2. Before putting on gloves.
3. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating or drinking, or using the toilet room.
4. When switching between working with raw food and working with ready-to-eat food or when engaging in activities that contaminate hands.

5. After caring for or handling service animals or aquatic animals.
6. After any other activity that may contaminate your hands such as handling money, cleaning, driving or touching any unclean object.

Bare Hand Contact

Bare hand contact with ready-to-eat foods such as the ice used for snow cones, pickles or open beverages, is prohibited. **Non-latex**, single-use gloves must be used or utensils, wax paper or single-use wraps. Remember to wash hands before putting on gloves. Change gloves when switching task or when gloves become dirty or worn. Gloves must be worn when employees have sores, burns and/or bandages on their hands.

Personal Hygiene

Food peddlers handling open food or drink must be clean and in good health; you should bathe daily and wear clean clothes. It is strictly prohibited to work with open food if you are sick, especially if you have symptoms of diarrhea, vomiting, fever or if you have any discharges from your nose or eyes. Fingernails must be cut and maintained. All jewelry must be removed prior to handling open food with the exception of a simple wedding band. Any cuts, burns, or open wounds on the hands must be properly bandaged and covered by a glove or finger cot at all times. Finally, you must never eat or smoke in food preparation or food storage areas.

Commissary

The commissary is a base of operations for all food peddlers. Each vehicle is required to operate from an approved commissary and report daily for all supplies, cleaning and servicing operations. Each commissary is required to be constructed and operated in compliance with the requirements of the Coconino County Food Code. Commissaries can be existing permitted food facilities as long as the needs of the pushcarts can be met. A home may not be used as a commissary unless a separate facility is constructed to be used as a commissary.

Depending on the needs of the vehicle, commissaries may have different services

available. In general, commissaries are used for the following:

- Fresh water supply
- Food preparation
- Grey water disposal
- Vending unit cleaning facilities
- Vending unit storage
- Food Storage
- Garbage disposal
- Ware washing facilities
- Chemical storage

In order to obtain a permit from this Program, a signed commissary agreement (see enclosed) is required for each cart at the time of initial permitting and at permit renewal. Be aware that each commissary agreement will be verified to ensure the facility is able to provide your vehicle with the services needed.

*Kimball Babcock, MPH
Interim Chief Health
Officer*

Commissary Agreement

I agree to report to the commissary facility listed below each operational day for the purpose of washing and sanitizing equipment and utensils, obtaining potable water, disposal of wastewater, food preparation and storage. I understand this agreement is non-transferable and I will notify the Coconino County Health Services of any change in the operations. I understand that failure to comply with the commissary agreement could result in permit revocation.

PLEASE PRINT IN THESE SECTIONS

OWNER OF MOBILE FOOD UNIT: _____

SIGNATURE: _____

BUSINESS NAME: _____

NAME OF FOOD BOOTH: _____

THIS SECTION TO BE COMPLETED BY COMMISSARY

I agree to provide commissary services for the above mobile/temporary food service operator and will notify Coconino County Health Services if the vendor discontinues use of my facility.

BUSINESS NAME: _____

OWNER/MANAGER: _____

STREET ADDRESS: _____

CITY: _____ PHONE: _____

HEALTH SERVICES LICENSE #: _____

HOURS OF ACCESS: _____

SIGNATURE: _____

TITLE: _____

DATE: _____

