

All produce must be whole, unprocessed and uncut. No prepping, cutting or trimming of produce is allowed.

- V Only packaged nonperishable foods may be sold. No open or bulk food is permitted within these permit categories.
- V Foods may be offered for sale from a vehicle or a table top which is 24" above the ground.
- V A business sign with 3 inch letters shall indicate the name of the business and name of permittee 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.
- V All additional produce in boxes shall be kept 4" inches above the ground to prevent contamination of foods.

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- V All produce must be whole, unprocessed and uncut. No prepping, cutting or trimming of produce is allowed.
- V Packaged nonperishable foods may be sold in addition to bulk dispensing of ready to eat snacks such as peas, garbanzos, candy, beans, rice, pastas.
- V 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.
- V 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.
- V Bulk Dispensing also requires a handwash station with 100 degree Fahrenheit warm water, soap, paper towels, and a catch bucket.
- V Foods may be offered for sale from a vehicle or a table top which is 24" above the ground.
- V A business sign with 3 inch letters shall indicate the name of the business and name of permittee 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.
- V All additional produce in boxes shall be kept 4" inches above the ground to prevent contamination of foods.
- V 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).