

# Maricopa County Environmental Services Department



## Food Peddler

Office Inspection Hours  
Monday through Friday  
12:00pm to 5:00pm  
No appointment necessary



### Mobile Food Program

1645 E Roosevelt St  
Phoenix, AZ 85006  
(602) 506-6872  
(602) 372-0622 (TDD)

## Introduction

According to the Maricopa County Environmental Health 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.



In general, Food Peddlers are only approved to sell prepackaged, individually wrapped food products. Each unit must be operated in full compliance with the Maricopa County Environmental Health Code and all other applicable regulations.

*A permit will not be required for Food Peddler operations selling only whole, uncut, unprocessed fruit or vegetables and/or bottled or canned soda and water.*

## Office Location/Hours

**Location:** 1645 E. Roosevelt, Phoenix, under the awning at the west end of the Public Health building.

**Office Hours:** Monday to Friday from 9am to 5pm. Closed holidays.

**Inspection Hours: MONDAY-FRIDAY 12PM TO 5PM OR BY APPOINTMENT.**

## Permits

In order to renew or obtain a permit, each Food Peddler operation must have a passing inspection on file that has been completed within six months of the permit expiration date. During inspections conducted at the Mobile Food office, each unit must be fully operational, all equipment must be functioning and proper signage must be provided on vehicle. Please be aware that no electrical power or water supply is available at the inspection office. In addition, the following is required:

- ◆ Properly completed application
- ◆ Vending route or location of operation
- ◆ Signed Commissary agreement (if applicable)
- ◆ Toilet Use agreement (if applicable)
- ◆ Permit fee
- ◆ Documentation indicating individual's lawful presence in the United States (n/a for renewals, Corporations, LLCs, or other similar organizations).

## Operating Requirements for all Food Peddler Permits

### Food Products

- ◆ All food and beverage must be from an approved source, safe, unadulterated, and honestly presented. **All homemade food products are prohibited.**
- ◆ All food must be commercially packaged in individual portions & served to the customer in original, intact packaging. Dispensing open foods from bulk containers is not allowed. Potentially hazardous foods must be held at proper temperatures using approved equipment.
- ◆ Cutting, cooking, processing or preparing of food products is prohibited.
- ◆ Ice obtained from outdoor ice towers is approved for cooling canned/bottled beverages only– it is not approved for human consumption (i.e. in beverages or to prepare snow cones).
- ◆ 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). The operator is responsible for maintaining records for all food products, such as invoices and receipts. Records for all food products present must be present at the operation and available for review during inspections.
- ◆ Dispensing and service of soda fountain drinks, hot drinks, bulk pickles, and snow cones may be allowed from a food peddler operation if done from approved, properly installed equipment. Refer to page 4 for requirements pertaining to the limited dispensing of open food products.

### Signage/ Permit Stickers

- ◆ The business name and vehicle number must be plainly indicated on the sides and rear exterior of the unit. Letters must be of contrasting colors and at least three inches high with a minimum 3/8 inch stroke width.
- ◆ Permit stickers must be clearly visible from the rear exterior of the vehicle. In addition, the permit to operate must be maintained with the vehicle at all times. Photocopies are not allowed.
- ◆ No permit or decal is transferable from ***person-to-person, vehicle-to-vehicle, place-to-place***, or from the type of operation specified in the application to another. A separate permit is required for each establishment.

### Vehicle

- ◆ The food peddler establishment shall be self-contained and readily movable at all times.
- ◆ Passenger cars are prohibited for use as a food peddler. Examples of vehicles that may be approved include: trailers, enclosed carts, trucks.
- ◆ Equipment must be constructed of approved material, easily cleanable, 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 (i.e. carpet is not permitted).

## **Operating Requirements for all Food Peddler Permits (continued)**

### **Food Peddler Stands**

- ◆ Food peddlers may operate from stands at swap meets, farmers' markets, or special events without having the vehicle immediately present at the stand.
- ◆ The permitted vehicle must be used to transport the food to and from the stand. All food products must be removed from the stand after operating.
- ◆ The permit to operate must be posted at the stand during operation. Businesses operating at more than one location during the same time period (i.e. two stands at the same swap meet), must obtain a separate permit for each location.
- ◆ A sign must be provided at the stand indicating the business name in letters at least 6 inches high and 1 inch wide. This sign is in addition to the signage required for the vehicle.

### **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:

- ◆ A hand-washing basin separated from the food preparation/storage 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.
- ◆ A potable water tank, with hot water and a minimum 5 gallon capacity shall be required.
- ◆ 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.
- ◆ Approved hand soap and paper towels.

### **Food Safety knowledge**

- ◆ Food peddlers dispensing open food products are required to obtain a food service worker card. Please call (602) 506-2960 for information on testing and locations.

### **Commissary**

The commissary is a base of operations for all mobile food units, pushcarts, and food peddlers selling potentially hazardous foods (ice cream trucks exempt). Each vehicle is required to operate from an approved commissary and report daily for all food supplies, cleaning and servicing operations. These servicing activities cannot be done at a private residence.

In order to obtain a permit from this Department, a signed commissary agreement is required for each unit at the time of initial permitting and at permit renewal.

The Department provides a list of approved commissaries located within Maricopa County. Before making any arrangements, please inquire about the type of services offered, hours of operation, and other pertinent information. This list is not inclusive and other facilities may be approved as a commissary if the services provided meet the needs of the Food Peddler operation. Additional facilities will be evaluated on an individual basis. Please feel free to contact our office for an updated list of approved commissaries.