



GUIDELINES FOR FOOD PEDDLERS

All persons selling food products from a mobile unit must obtain a permit from Pinal County Environmental Health Services.

- 1) Only packaged and properly labeled food products from an approved source can be sold. Label on package must be in English, in addition to any other language used.

EXCEPTIONS: A. Drinks such as hot coffee sold in a single serving cup.
 B. Whole Produce.
- 2) No home-made food or on site food preparation allowed.
- 3) All perishable, potentially hazardous foods must be maintained at the proper temperatures. Foods requiring refrigeration shall be kept at 41°F or less. Frozen foods shall be stored at 0°F or below. Hot foods shall be maintained at 130°F or above.
- 4) All ready-to-eat foods offered for customer self-service, except whole raw fruits and vegetables, shall be individually prepackaged and labeled, listing ingredients, and indicating the location of the establishment where the food was prepared. If perishable, the label shall specify the date of packaging. Perishable foods shall not be sold or served more than 24 hours from the date of packaging. No food once placed and offered for sale may be re-wrapped or re-dated.
- 5) Packaged meat and seafood products must be kept and sold frozen.
- 6) Personal vehicles (passenger cars, station wagons) are prohibited for use as a FOOD PEDDLER. Vehicles acceptable for use may include cargo vans, trucks with shells, mini- vans, enclosed trailers or enclosed mobile non-self-propelled units. No carpeting is allowed in food holding areas. Vehicles must be approved by the Department and maintained in a sanitary condition.
- 7) The business name must be indicated on both sides of the exterior of the vehicle in letters at least 3" high and 3/8" wide.