



Food Vendor Guidelines

Non-Profit Organizations

1. All food vendors must sell/prepare food under a tent
2. Must have potable water to wash hands and keep utensils clean.
 - a. two containers- one to wash, one to rinse
 - b. Can use a water cooler with spigot & have bucket to catch water
 - c. Use multiple tongs for serving food
 - d. No dumping of water on concrete
3. Must wear gloves to serve/prepare food
4. Food prepared at home must be labeled with:
 - a. name & address of where food was made
 - b. Ingredients if they contain a major food allergen such as eggs, nuts, peanuts, milk or wheat
 - c. *"This food is made in a home kitchen and is not inspected by the Department of State Health Services or a local health department."*
5. Food prepared on site must be kept at proper temperature
 - a. Hot – 135°
 - b. Cold – 41°