



**Public Health**  
Prevent. Promote. Protect.

**Peoria City/County  
Health Department**

Health Protection Division  
Environmental Health

## Peoria City/County Health Department

# Sidewalk and Street Food Vendor Requirements

**Sidewalk and street food vending unit:** a non-motorized vending cart (may have cooking and/or hot/cold holding equipment attached) that works out of a commissary; sets up, tears down, and serves food items for no more than four (4) consecutive hours a day during the weekdays; and meets the requirements of Chapter 10, Food Safety, of the Peoria County Code.

**Sidewalk and street food vendor:** a person who owns and/or operates a sidewalk and street food vending unit.

**Sidewalk and Street Food Vendor operators must comply with the following prior to licensure and during operation:**

### **Annual Licensing Requirements**

- Submit completed application provided by this Department;
- Submit license fee;
- Menu;
- List of equipment used at sidewalk and street food vending site;
- Proof of approval from the local governing body to operate in the sidewalk and street location.
- If the licensee of the sidewalk and street food vending unit does not have a licensed food service establishment in Peoria County proof of access to a licensed food service establishment (commissary) must be submitted. Proof of access must include the following:
  - a. A copy of a food service establishment license in the County in which a licensed is maintained by the same licensee, and a copy of the most recent food service establishment inspection conducted by that Local Health Department or other licensing agency; **OR**
  - b. A written and signed commissary agreement which includes the following:
    - i. Name, address, and phone number of the food service establishment (commissary);
    - ii. Name and contact information for the licensee of the food service establishment (commissary);
    - iii. A statement that the licensee of the food service establishment will allow the licensee of the sidewalk and street vending unit to operate out of the food service establishment (commissary);
    - iv. What hours the sidewalk and street food vending operator will have access to the commissary;
    - v. A list of equipment, including sinks, the sidewalk and street food vending operator will have access to at the commissary; **AND**
    - vi. Signatures of both licensees involved.
    - vii. In addition to the above items, a copy of the current food service establishment (commissary) license and copy of the most recent food service establishment inspection conducted by that Local Health Department or other licensing agency must be submitted with the commissary agreement if the food service establishment (commissary) is not located in Peoria County.
  - c. The above information **MUST** be updated with this Department when any changes occur.

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### **Daily Operating Requirements**

- A free flowing spigotted container of warm water with a "hands free" on/off valve (no push buttons) and a wastewater catch container, hand soap, and disposable towels must be provided. This must be set up prior to handling any food or beverages.
- Waste receptacle for discarding disposable towels ONLY.
- Waste receptacle for food waste and ability to cover or tie up trash when receptacle is filled.
- Water must be from an approved source: potable public or commercially bottled.
- Metal stem-type thermometers must be provided to monitor food temperatures. Alcohol pads or sanitizer must be used to clean thermometers between uses. Maintain metal-stemmed thermometer calibrated ( $\pm 2^{\circ}\text{F}$ ).
- Cooking equipment capable of rapidly heating potentially hazardous foods to proper temperatures is required.
- Food and food items must be protected and proper temperatures maintained during preparation, storage, and display. Proper covers must be provided to prevent contamination of foods and surfaces from birds and insects.
- Food and food items must be elevated above the ground/floor at least six (6) inches.
- Extra clean and protected utensils must be brought to the vending site each day.
- A properly labeled bottle of approved sanitizing solution and disposable towels must be provided.
- Only single-service articles may be used by customers.
- All potentially hazardous foods previously cooked at food service establishment (commissary) must be rapidly reheated to at least  $165^{\circ}\text{F}$  for 15 seconds in approved heating equipment.
- Adequate amounts of "blue ice" or "containerized" ice must be used for maintaining cold foods at or below  $41^{\circ}\text{F}$ . Loose ice is prohibited for food.
- All potentially hazardous foods must be maintained at  $41^{\circ}\text{F}$  or below or  $135^{\circ}\text{F}$  or above.
- All potentially hazardous foods cooked and/or hot held on site must be discarded at the end of the 4-hours of operation.
- All liquid waste shall be disposed of into public sewers or approved location sites by regulating authority (mobile units must provide a holding tank for waste). No discharging to the ground surface or storm sewers.

### **Conditions Not Addressed**

These policies are intended to be administrative requirements for Health Department personnel in the conduct of their duties. It is understood that, in the interest of protecting the public's health, Health Department staff may deviate from these requirements based on their professional judgment. If a decision is made to not adhere to these requirements, personnel shall document the conditions that necessitated the deviation and the underlying factors that influenced that finding.

  
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Administrator's Signature

February 22, 2012

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Date