

Food from a permitted mobile food vendor is safe because they have:

- Completed food safety training
- A handwashing sink with hot/cold running water, soap and paper towels
- Refrigerators for cold foods
- Warming units for hot foods
- Food from approved sources
- Business name and contact on the cart or vehicle



Keeping You and Your Family Safe: Buy from Food Vendors with Permits



Contact Us

If you believe you got sick or would like to report an unpermitted food vending business, please contact:

Contra Costa County
Environmental Health

925-692-2500

<http://cchealth.org/groups/eh>

All complaints are handled confidentially

NOTE: Please be prepared to provide location and time vendor frequents area



A Community Guide

Food Vending FACTS

- Most foods, including cut fruit, can grow bacteria and make you sick if they are not kept at the right temperature
- Handwashing is important when preparing or serving food to prevent the spread of illness
- A vendor without a health permit is selling unlawfully
- Its hard to tell which food vendors are safe. They may be selling food to the public from cars, trucks, coolers, carts, bicycles, or even hot food trucks.

Look for
this sticker on the
cart or vehicle

A permitted mobile food vendor must comply with California Health and Safety Code requirements.

It costs permitted food vendors money and time to do it right. Reward them with your business!



Why unpermitted food vendors are a health risk...

- No food safety training, health inspection, or permit
- No sink, refrigerator or warming units to keep food safe and prevent illness
- No contact information



Ask yourself...

- Where can workers wash their hands or use the restroom?
- Is food hot or cold enough to be safe?
- Is the food cart or kitchen where the food is prepared clean and free of insects and rodents?
- Is the person preparing food free of disease?

