

APPLICATION PROCESS

- Applications are to be made in person at between 8:00 am and 4:00 pm at least **2 business days in advance** at:

Department of Health
Bureau of Environmental Health
Food and Beverage Control
1520 Market, Suite 4051
St. Louis, MO 63103

- Must provide one of the following:
 - Vendor's license from the License Collector's Office
 - Waiver from the License Collector's Office
 - If within a festival zone, you must have approval from the event organizer
- Permit application fee is \$50.00 per day of operation (single location, single vendor, and single event) payable with business check, bank check or money order
- Applicant will be asked to supply photo identification



Contact Information

Food & Beverage Control

Business Hours

Monday - Friday
8:00 a.m. - 5:00 p.m.

1520 Market Street, Rm 4051
St. Louis, Missouri 63103

Phone: (314) 657-1539
Fax: (314) 612-5367

<http://stlouis.missouri.org/citygov/health>

License Collector's Office
1200 Market St., Room 104
(314) 622-4528

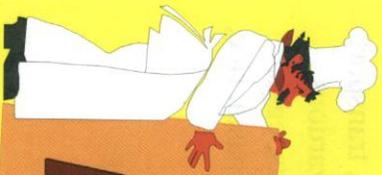
Office of Special Events
1200 Market St., Room 418
(314) 589-6640



City of St. Louis
Department of Health
May 2010



Bureau of Environmental Health Services Food & Beverage Control



**Temporary
Food Permit**

Requirements for Operating a Temporary Food Establishment

FOOD

- ❖ All food must come from an approved source (restaurant, grocery store, bakery, etc.) or be prepared on-site the day of the event
- ❖ Foods prepared in a home or other facility not under inspection are prohibited
- ❖ At all times during storage, transport and service, potentially hazardous foods (meats, dairy products, eggs, salads, cooked vegetables, pasta, rice, etc.) must be maintained:
 - Cold:** at or below 41 °F **or**
 - Hot:** at or above 135 °F
- ❖ Adequate refrigeration (mechanical or dry ice) must be provided, with adequate space to hold all hazardous foods at the proper temperature
- ❖ Ice used in drinks may not be used to cool drink cans or other food items, and must be dispensed with a scoop with a handle

EQUIPMENT

- ❖ A metal-stem thermometer (0-220° F) must be provided and used by food handlers to monitor food temperatures
- ❖ Cleaning and sanitizing utensils (three food-grade washtubs/containers and 5-gallon or larger container of potable water are required):
 - ▶ one tub of dishwashing detergent in water
 - ▶ one tub of clean rinsewater
 - ▶ one tub of approved sanitizer (1.5 teaspoons bleach/gallon water)
- ❖ Food storage containers must be clean, in good repair and constructed of stainless steel or food-grade plastic
- ❖ Utensils and food containers for customer use must be disposable, used only once and stored so that they will not be contaminated
- ❖ A shelter must be provided over the food preparation area
- ❖ All food, paper products, and single service items must be stored 6 inches off the ground
- ❖ Waste receptacle available and covered

HYGIENE

- ❖ A handwashing facility must be provided for staff at all times. Proper facilities can include:
 - ▶ Clean, potable water with soap and disposable towels and/or
 - ▶ Single-use sanitizing towelettes designed for use on hands
- ❖ Pets and unauthorized persons (non-food handlers) are not permitted in the food prep area
- ❖ All food handlers must be in good health, with no infections, open cuts or illness
- ❖ Gloves, tongs or other utensils must be used to prevent bare-hand contact with ready-to-eat food
- ❖ Food staff must wear sufficient clothing and hair coverings. Tank tops are prohibited
- ❖ Smoking and eating in the food booth are prohibited