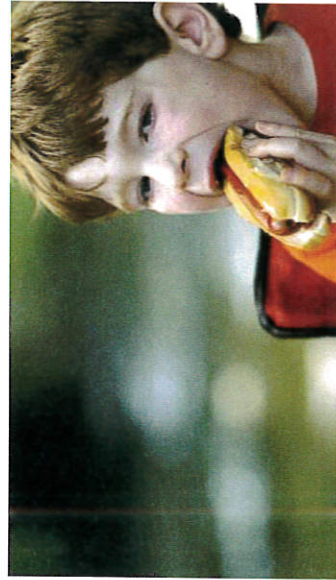


Application Process

❖ Applications are to be made in person between 8:00 a.m. and 4:00 p.m 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 have approval from the event organizer and be on the list of approved vendors if within a festival zone.
- ❖ Permit application fee is \$50.00 per day of operation (single location, single vendor, and single event) payable with business check, cashier's check or money order
- ❖ Applicant will be asked to supply photo identification
- ❖ Commercially pre-packaged foods that are not temperature-sensitive (i.e. potato chips, candy, canned soda, bottled water, single serving sized cans of tuna, Vienna sausages, etc.) and whole uncut produce (fruit and vegetables) do not require a health permit.



Contact Information

Food & Beverage Control

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

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

Phone: (314) 657-1539

Fax: (314) 612-5367

<http://stlouis-mo.gov/health/environmental-health/food-control/index.cfm>

Office of Special Events

1200 Market St., Room 418
(314) 589-6640



Bureau of Environmental
Health Services

Food & Beverage Control



City of St. Louis
Department of Health

December 2016

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 food 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 with dishwashing detergent in water
 - ▶ one tub of clean rinsewater
 - ▶ one tub of approved sanitizer solution (e.g. 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 to prevent contamination
- ❖ 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
- ❖ Smoking and eating in the food booth are prohibited

