



STREET VENDING HANDBOOK



Public Health
Environmental Health Services

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INTRODUCTION

Environmental Health Services (EHS) understands the importance of your role in our communities, which is why we are here to assist you every step of the way!

This handbook will help you decide which permit you need, the details for each operation, and the costs associated.

If you have any questions, you can contact us here:



ehs.sbcounty.gov



385 N Arrowhead Ave.
San Bernardino, CA 92410



(800) 442-2283

DISCLAIMER

County unincorporated areas have different requirements than city areas. Check with the city/county area where you intend to sell food for a full list of requirements, in addition to a health permit.

LEGISLATION

- [California Retail Food Code](#)
- Senate Bill (SB) 946 (2018)
- SB 972 (2023)

PROCESS SUMMARY

Step 1

Decide on the type of food you want to sell and what permit allows you to sell that food

Step 2

Decide what city/county area you would like to sell food from

Step 3

Learn requirements for selling in city/county areas

Step 4

Submit plans for review

Step 5

Receive plan approval

Step 6

Schedule on-site plan check inspection

Step 7

Upon passing inspection, apply for health permit

Step 8

Receive initial health permit, renew permit annually

Step 9

Enjoy your new permit issued by EHS!

OPERATION AND MENU

It is important to know what food you will be selling, and what type of setup/operation allows you to safely prepare the food.

Some food operations would be better suited for a Mobile Food Facility (MFF). Approved nonpermanent food vending options are **Compact Mobile Food Operation (CMFO)/Cart or Vehicle/Trailer**.

COMPACT MOBILE FOOD OPERATION (CMFO)/CART

A **CMFO/Cart** is a MFF that operates from an **individual or from a pushcart, stand, display, pedal-driven cart, wagon, or other nonmotorized conveyance**.

This type of vendor must obtain an CMFO/Cart health permit.

Exclusions and limitations to food preparation may apply. (See page 5)



VEHICLE/TRAILER

A **vehicle or trailer** is a MFF which is motorized and enclosed, where food is **prepared, cooked, and/or sold**. MFFs may operate in public spaces.

This type of vendor must obtain a Vehicle/Trailer health permit.

Local city regulations may apply.

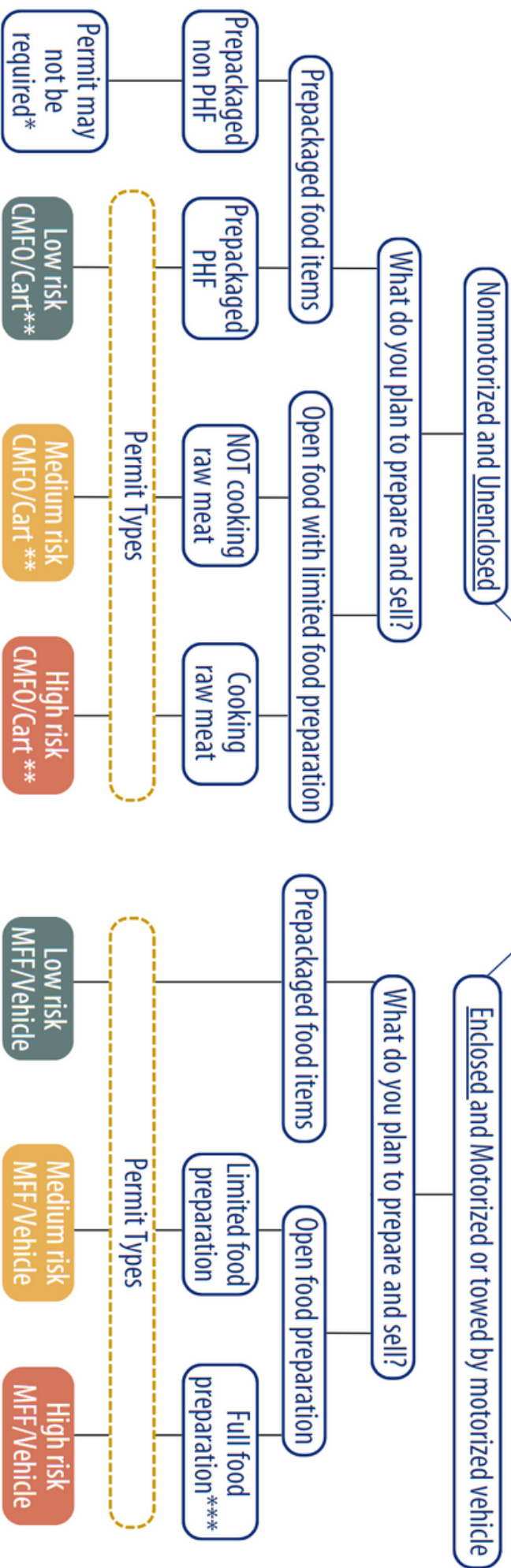


If you need help deciding which operation suits your menu, please view our food vending flow chart on the following page, or give us a call/text at (800) 442-2283.

I want to start a food vending operation, what permit do I need?

What type of food operation do you have?

PHF: Potentially Hazardous Foods
 NON PHF: Nonpotentially Hazardous Foods
 CMFO: Compact Mobile Food Operation that conducts limited food preparation
 Motorized: Fully enclosed vehicles or fully enclosed trailers towed by a vehicle
 Enclosed: the operator works inside of a truck or trailer
 Unenclosed: the operator is not inside the operation



***Contact us to discuss your requirements**

****If a CMFO suits your needs, check out our CMFO Risk Flyer.**

Limited food preparation includes cutting fruit, steaming hot dogs, preparing coffee, shaved ice, etc. For a full definition for Limited Food Preparation, please see CalCode Ch. 2 113818

*****Full food preparation includes:**

- Thawing
- Slicing and chopping of PHF
- Grinding raw ingredients or PHF
- Handling of any dairy or dairy products
- Washing of foods
- Cooking PHF for later use
- Cooling of cooked PHF



SAN BERNARDINO COUNTY

Public Health Environmental Health Services

Plan check may be required for low risk operations.
 Plan check is required for all medium and high risk operations.
 For any questions, please contact Environmental Health Services at (800) 442-2283.

PERMIT EXEMPTION

A health permit is not required for any operation that is 25 square feet or less

AND

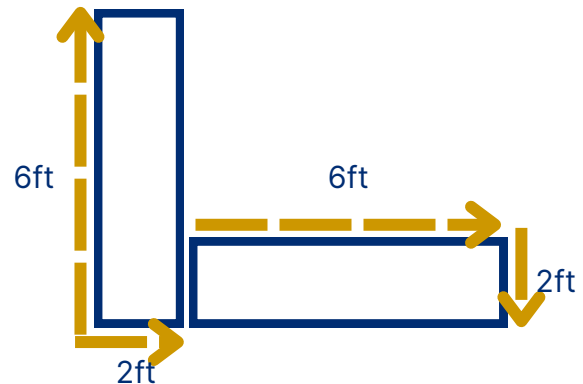
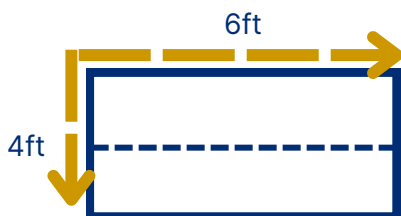
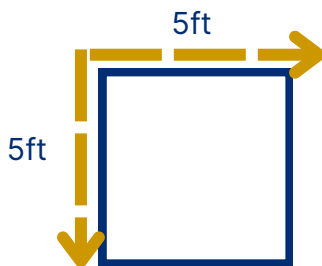
the food is:

- Prepackaged,
- Nonpotentially hazardous,
- Properly labeled, from an approved source and
- Whole uncut, uncooked, produce

For a full definition of potentially hazardous food, refer to [Ch. 2 section 113871 of the California Retail Food Code \(CalCode\)](#).

These operations are still subject to inspection as a result of a complaint.

***25 Square feet, or less, may look like:**



PERMIT TYPES

Compact Mobile Food Operations (CMFO)/Cart

CMFO/Cart - Low Risk Permit

- Prepackaged nonpotentially hazardous food when sold from an area/operation greater than 25 square feet.
- Prepackaged potentially hazardous food.
- Only category where tent/table is allowed.
- Food must be properly labeled and packaged (to prevent direct human contact).

Requirements:

- Plan check review with approved equipment.
- Operation must be stored and serviced at an approved commissary.
 - [List of approved commissaries](#)
- Access to approved restroom within 200 feet.
- No customer seating shall be provided.

Cost:

- Plan review fee \$747 (one time fee).
- Health permit \$245 (annually), for renewal information see page 15.

Examples:

- Prepackaged chips, candies, soda
- Prepackaged burritos, ice cream
- Whole, uncut, uncooked produce: oranges, watermelon, coconut, corn



PERMIT TYPES

Compact Mobile Food Operations (CMFO)/Cart

CMFO/Cart - Medium Risk (Limited food preparation must be done on, or within, the CMFO compartments.)

- A separate table may not be used for preparation such as cooking, cutting, or assembling.
- All potentially hazardous food must be discarded at the end of the day.
- Meat cannot be cooked from the raw state.

Requirements:

- Plan check review with approved equipment.
- Operation must be stored and serviced at an approved commissary.
 - List of approved commissaries
- Access to approved restroom within 200 feet.
- No customer seating shall be provided.

Cost:

- Plan review fee \$826 (one time fee).
- Health permit \$370 (annually), for renewal information see page 15.

Examples:

- Cutting fruit
- Steaming/boiling hot dogs
- Preparing coffee



PERMIT TYPES

Compact Mobile Food Operations (CMFO)/Cart

CMFO/Cart - High Risk (Limited food preparation must be done on, or within, the CMFO compartments.)

- Includes preparation of raw meat, poultry, or fish.
- All potentially hazardous food must be discarded at the end of the day.

Requirements:

- Plan check review with approved equipment.
- Operation must be stored and serviced at an approved commissary.
 - List of approved commissaries
- Access to approved restroom within 200 feet.
- No customer seating shall be provided.

Cost:

- Plan review fee \$826 (one time fee).
- Health permit \$370 (annually), for renewal information see page 15.

Examples:

- Tacos
- Hamburgers
- Chicken bowls
- Fish and chips



COMPACT MOBILE FOOD OPERATIONS (CMFOS)

ALL CMFOS/CARTS MUST MEET THE REQUIREMENTS OF CHAPTER 10 MOBILE FOOD FACILITIES EXCEPT AS PROVIDED IN CHAPTER 11.7 COMPACT MOBILE FOOD OPERATION

Operational Requirements	LOW RISK		MEDIUM RISK	HIGH RISK
	Prepackaged* non-potentially hazardous food (greater than 25 square feet)	Prepackaged* potentially hazardous food (PHF)	Limited food preparation (hot/cold holding, dispensing, portioning, slicing/chopping)	Limited food preparation with raw meat, raw poultry, or raw fish
Food Handler Card	✗	✗	✓	✓
Overhead Protection	✓	✓	✓	✓
Food From Approved Source	✓	✓	✓	✓
Food Properly Stored (not to be stored outside MFF)	✓	✓	✓	✓
Integral Equipment	✗	✓	✓	✓
Mechanical Refrigeration**	✗	✓	✓	✓
Three-Compartment Sink***	✗	✗	◻	✓
Handwashing Sink***	✗	✗	▲	✓
PHF to be Disposed at End of Operating Day	✗	✗	✓	✓
Report daily to Commissary	✓	✓	✓	✓
Access to Restroom	Allows for exemption if the CMFO is operated by multiple employees or operators			

*Prepackaged food means any properly labeled processed food, prepackaged to prevent any direct human contact with the food product upon distribution from the manufacturer, a food facility, or other approved source.

**Not required for ready to eat frozen foods (ex. ice cream)

***Meet Ch. 10 requirements for a Mobile Food Facility_(MFF).

- ✗ Not Required
- ✓ Required
- ◻ Not required - may provide adequate utensils in lieu of three-compartment sink
- ▲ Required - warm water not required

PERMIT TYPES

Food Vehicle/Trailer

This operation/permit may sell prepackaged, or open and prepared food/drinks, (that includes cooking raw meat, poultry, or fish) from an **enclosed motorized transport** (or nonmotorized, towed by a motorized vehicle).

This operation is not considered a street vendor because it is a **motorized operation**.

Food Vehicle/Trailer Permit Categories

- Vehicle - **Low Risk**
 - Prepackaged ice cream, whole uncut produce.
 - Plan review fee \$787 (one time).
 - Health permit \$267 (annually), for renewal information see page 15.
- Vehicle - **Medium Risk**
 - Shaved ice, coffee, soft serve ice cream
 - Plan review fee \$826 (one time).
 - Health permit \$508 (annually), for renewal information see page 15.
- Vehicle - **High Risk**
 - Kitchen on wheels, more food preparation options than a CMFO.
 - Hamburgers, plated meals, tacos
 - Plan review fee \$851 (one time).
 - Health permit \$782 (annually), for renewal information see page 15.

Requirements:

- Plan check review with approved equipment.
- Operation must be stored and serviced at an approved commissary.
 - [List of approved commissaries](#)
- Access to approved restroom within 200 feet.
- No customer seating shall be provided.



PLAN CHECK

Retail food facilities operating in San Bernardino County require plans to be approved by EHS. Approved plans are required for the proposed operation prior to building or remodeling any food operation, or may be required when an operation's menu changes.

Submit the following to begin the plan check process:

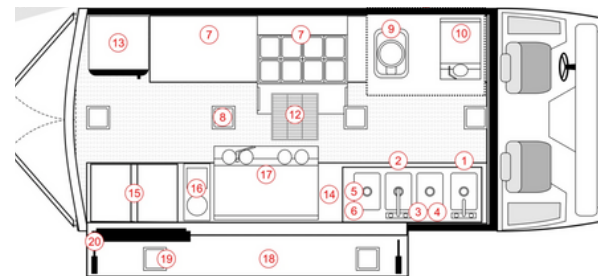
- 3 identical sets of paper plans or 1 set of digital plans.
 - Digital plans receive a 5% discount.
 - Plans are reviewed and can be approved/rejected within 20 business days.
 - Rejected plans may be resubmitted at no extra cost.
- Complete menu (example below)
- Payment

Menu Example:

List all the food/drink item(s) that will be offered	Indicate where the food item will be prepared	
	Permitted Food Facility	On-Site
Food Item (example: ground beef)	<input type="checkbox"/>	<input type="checkbox"/>
Food Item	<input type="checkbox"/>	<input type="checkbox"/>

Plan Review Fees:

	LOW RISK	MEDIUM RISK	HIGH RISK
CMFO/CART	\$747	\$826	\$826
VEHICLE/TRAILER	\$787	\$826	\$851



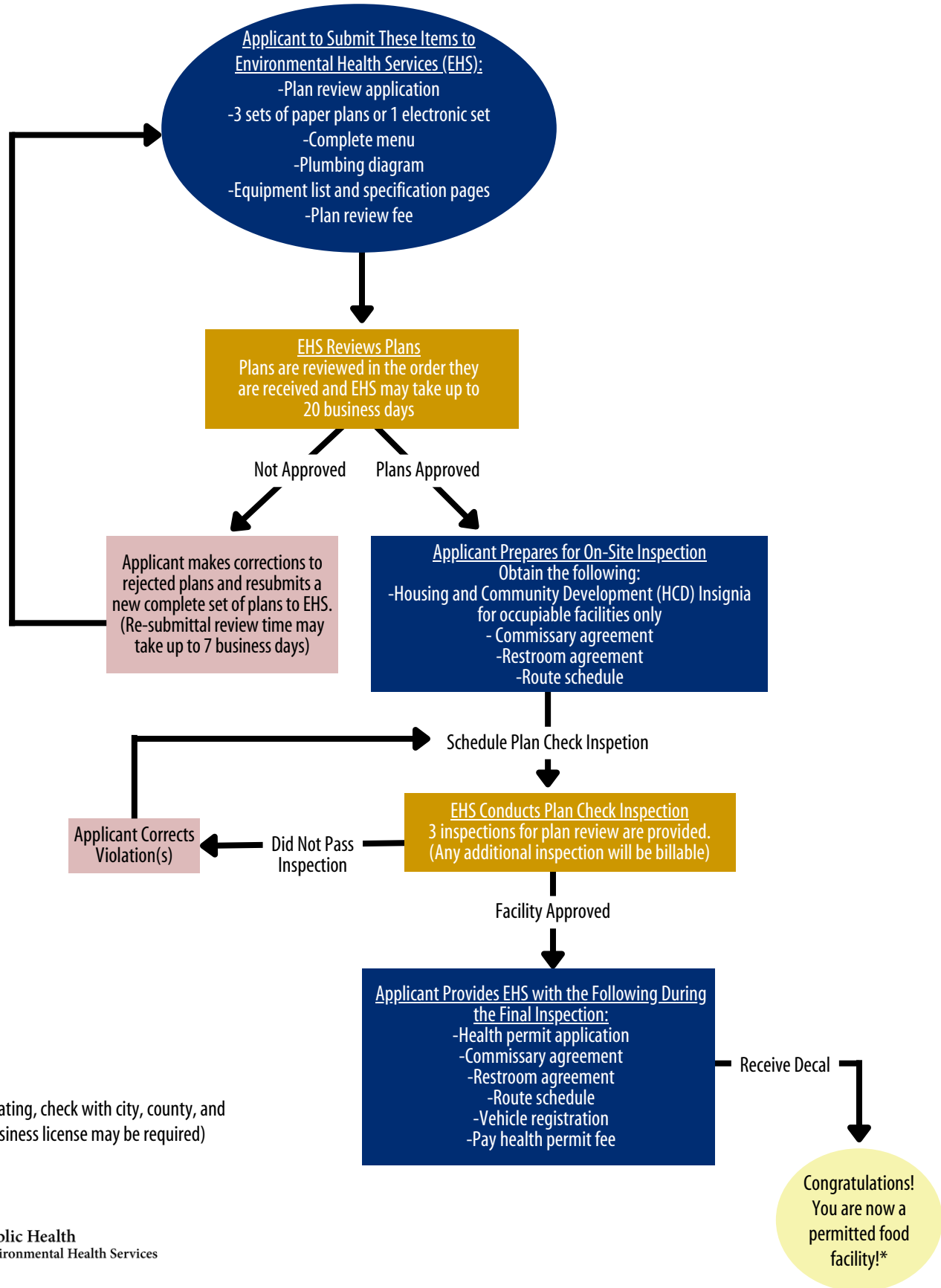
Considerations:

- Low Risk CMFO/Carts, Low Risk Vehicles/Trailers, and permit exempt operations may not need to go through the plan check process.
- If you change your menu at any time, you may need to resubmit plans. Keep your health inspector aware of any changes.

Depending on the menu and operation, you may not need a plan check. Contact us for a full list of plan check requirements by texting/calling (800) 442-2283.

PLAN CHECK TIMELINE

Start



*Note: Before you begin operating, check with city, county, and private land owners. (A business license may be required)



REQUEST INSPECTION

Once your plans have been approved, please schedule your plan check inspection where all of your information will be verified.

Call (800) 442-2283 to schedule your appointment.

Have the following for your plan check inspection:

- Vehicle Registration (If applicable)
- [Authorization for Use of Restroom Facilities Form](#)
- [Commissary Agreement Form](#)
- [Operating Schedule Form](#)



REMINDER

Submit photo verification of the corrections required from the final inspection, if any. Photos of corrections must be sent to your inspector within seven (7) business days.

APPLY FOR HEALTH PERMIT

Upon passing the final inspection, you will be asked to fill out the [health permit application](#) and provide payment.

Health Permit Fees

	LOW RISK	MEDIUM RISK	HIGH RISK
CMFO/CART	\$245	\$370	\$370
VEHICLE/TRAILER	\$787	\$826	\$851

OPTIONS BEYOND STREET VENDING

If an MFF does not suit your needs, consider exploring the options below.

Temporary Food Facilities (TFF)

- Can only operate at approved community events.
- Two types
 - Prepackaged items (Ice cream, chips, whole uncut produce).
 - Food preparation (BBQ, plated meals, roasted corn).
- Submit the TFF Vendor Application

Cottage Food Operator

- Defined as: an individual who operates a cottage food operation from their private home.
- Cottage food includes baked goods, candies, prepared nuts and only approved cottage food products may be prepared in the home.
- Full list of approved items published by CDPH.
- Submit the Cottage Food Operator Application.

Shared Kitchens

- Defines as: an operator can use an existing permitted kitchen to prepare food to be served on a CMFO or as a part of a TFF.
- Each shared kitchen operator needs their own permit.
- A signed Shared Kitchen Agreement between both parties is required.
- A permitted caterer may utilize a shared kitchen for their business.



WHAT'S NEXT?

After you have been approved to serve food by Environmental Health Services, here is what's next:

- Obtain approvals before operating:
 - City or County Land Use (depending on the area you want to sell in)
 - Business Licensing
- Ensure that all employees obtain a valid San Bernardino County Food Handler Card within 14 days of hire. If operating a medium/high risk MFF, at least one person must obtain a valid Manager's Certificate from an ANSI-accredited program within 60 days.
- You will receive a copy of your physical health permit in the mail within 4-6 weeks after final approval.

Update EHS when:

- Changes have been made to the route schedule, restroom agreements and/or commissary.
- Menu and/or equipment changes.
- If you are no longer operating the MFF within San Bernardino County.
- If there is a change of ownership.

ANNUAL RENEWAL

- All MFF categories (trucks, trailers, and CMFOs) are required to renew their health permit and obtain an updated decal annually.
- A renewal invoice will be mailed to you one month prior to your permit expiration.
 - Call the office at least 2 weeks prior to expiration date to schedule the decal renewal inspection. The following forms are required for the decal renewal inspection:
 - [Commissary Agreement Form](#)
 - [Authorization for Use of Restroom Facilities Form](#)
 - [Operating Schedule Form](#)



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CONTACT US

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385 N Arrowhead Ave.
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