The background of the slide is a photograph of a classical building's entrance. It features several large, white, fluted columns standing on a wide set of stone steps. The lighting is soft, highlighting the texture of the stone and the architectural details of the columns.

# SNHD and Senate Bill 92

Sidewalk Vendors

Submitted at Meeting  
Date: 12/20/2023 Item: 56  
by Nikki Burns-Savage



# Direct Impacts on SNHD

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- Must accept identification cards from non-US issued authorities for food handler safety cards (no change needed)
- Must adopt payment plans for sidewalk vendor permit application fees
- Must adopt regulations for sidewalk vending by the end of 2025
  - 2023 Food Regulations allows for permitting sidewalk vendors as open-air vendors
  - SNHD would not need to draft new regulations now
- Must adopt regulations the Task Force deems “necessary”

# Path to SNHD Permit

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- SNHD 2023 regulations (Ch 11) allow for permitting as Open-Air Vendor
  - Will issue a waiver for regulation (11-201(A)) which requires operating from fixed location
  - Equipment requirements will be dependent upon menu and extent of food handling



# Open Air Vendor Equipment Requirements (11-102.1)

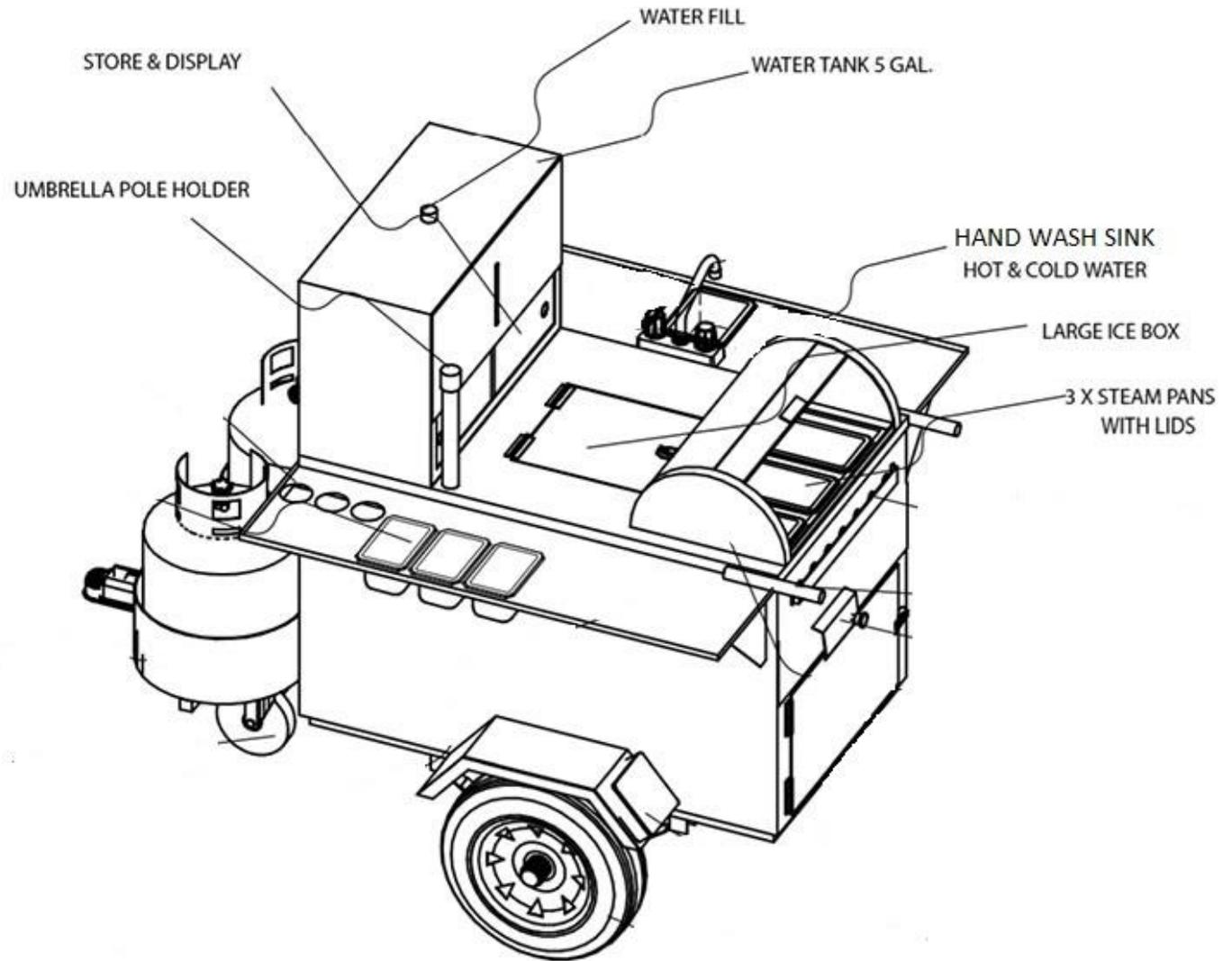
- Be limited to 200 square feet
- Provide an adequate number of handwashing sinks for open-food handling that meet the following criteria:
  - A handwashing sink must be stocked with liquid hand soap in a pump dispenser, single-use paper towels, and a garbage can
  - The handwashing sink must be located within 10 feet of the open-food handling area and ready for use prior to any open food handling,
    - **(a)** Provide a continuous flow of hot and cold running water without the use of a manual pump,
    - **(b)** Be self-contained, and
    - **(c)** Be equipped with an integral five-gallon minimum potable water supply tank and a wastewater storage tank that is at least 15% greater than the potable water supply

# Open Air Vendor Equipment Requirements

- Provide overhead protection for food preparation areas unless prohibited by fire code
- Operate on a surface such as asphalt or concrete and provide adequate groundcover contamination from excessive food debris and grease buildup on the ground
- Food equipment must meet the standard for sanitation set by an American National certification program
  - Common acceptable certifications: NSF, ETL Sanitation Listed; UL Sanitation



# Example Unit



# Steps to Apply for Permit

- Submit application to SNHD:
  - Equipment plans and specifications
  - Menu
  - Commissary agreement
  - Ownership information
  - An inspector will contact the owner to schedule a permitting inspection of the unit once all paperwork and payments have been processed

# Operational Requirements for Sidewalk Vendors

- Sidewalk Vendors must follow all current regulations, which mandates they have a permit from the Health Authority.
- Food offered to the public may not be prepared from home kitchens.
- Food must be:
  - Ingredients bought the same day and prepared at the sidewalk vendor location, or
  - Ingredients stored and food prepared at a permitted commissary location.
- May not conduct complex food processes such as cooling
- May not hold open TCS food for next-day service



- Questions

