

Food Vending Regulations

Because we have a variety of food vendor types, the following is a breakdown of the requirements.

Food prepared onsite (for example, grilling vegetables, assembling sandwiches, preparing beverages, or slicing fruits)

Requirement: A [temporary food permit](#) and sanitation set-up in the booth are required. This is spelled out in the [booth set-up brochure](#).

Food prepared and packaged in a commercial factory setting (for example, sealed jars of pickles or bottles of supplements) only

Requirement: No temporary/event food permit and no sanitation set-up in the booth are required. However, a copy of the manufacturing facility permit should be brought with you, in case the inspector has any questions or concerns. (If you do not have a copy of the permit, simply make note of where you acquired the foods.)

Food prepared and packaged in an inspected commercial kitchen by an individual (for example, cupcakes or cookies prepared and packaged in a church kitchen) only

Requirement: No temporary/event food permit and no sanitation set-up in the booth are required. However, a copy of the kitchen's food permit should be brought with you, in case the inspector has any questions or concerns.

Giving out packaged food samples (for example, factory-sealed individual servings) only

Requirement: No temporary/event food permit and no sanitation set-up in the booth are required. However, a copy of the manufacturing facility permit should be brought with you, in case the inspector has any questions or concerns. (If you do not have a copy of the permit, simply make note of where you acquired the samples.)

Any **shelf-stable** food prepared in an inspected facility and left **unopened** (including whole fruits) is exempt from the temporary/event food permit requirement. **If it requires strict temperature control (for example, packages of veggie dogs or bottles of smoothies needing refrigeration), a [permit](#) and appropriate [booth set-up](#) are required.**

Giving out unpackaged/opened food samples (for example, little cups of canned salsa or prepared supplement drinks, or slices of fruit)

Requirement: A [temporary food permit](#) and sanitation set-up in the booth are required. This is spelled out in the [booth set-up brochure](#).

Food trucks

Requirement: No temporary/event food permit is required. However, a copy of the food truck permit and a copy of the kitchen's food permit (where food is prepared prior to loading the truck), should be brought with you, in case the inspector has any questions or concerns.

Out-of-town food vendors

Requirement: If your situation requires a [temporary/event food permit](#), you can apply via mail. Please allow sufficient time for mailing and processing. *The Health Inspector can bring the permit with him/her the day of the event, so be sure to request this when applying.*

The following must be included when mailing:

[Completed online application](#)

Copy of a photo ID, and

Check or money order for the permit fee (\$50)

Mail the above to:

St. Louis City Health Department

1520 Market Street

Room 4051

St. Louis, MO 63103

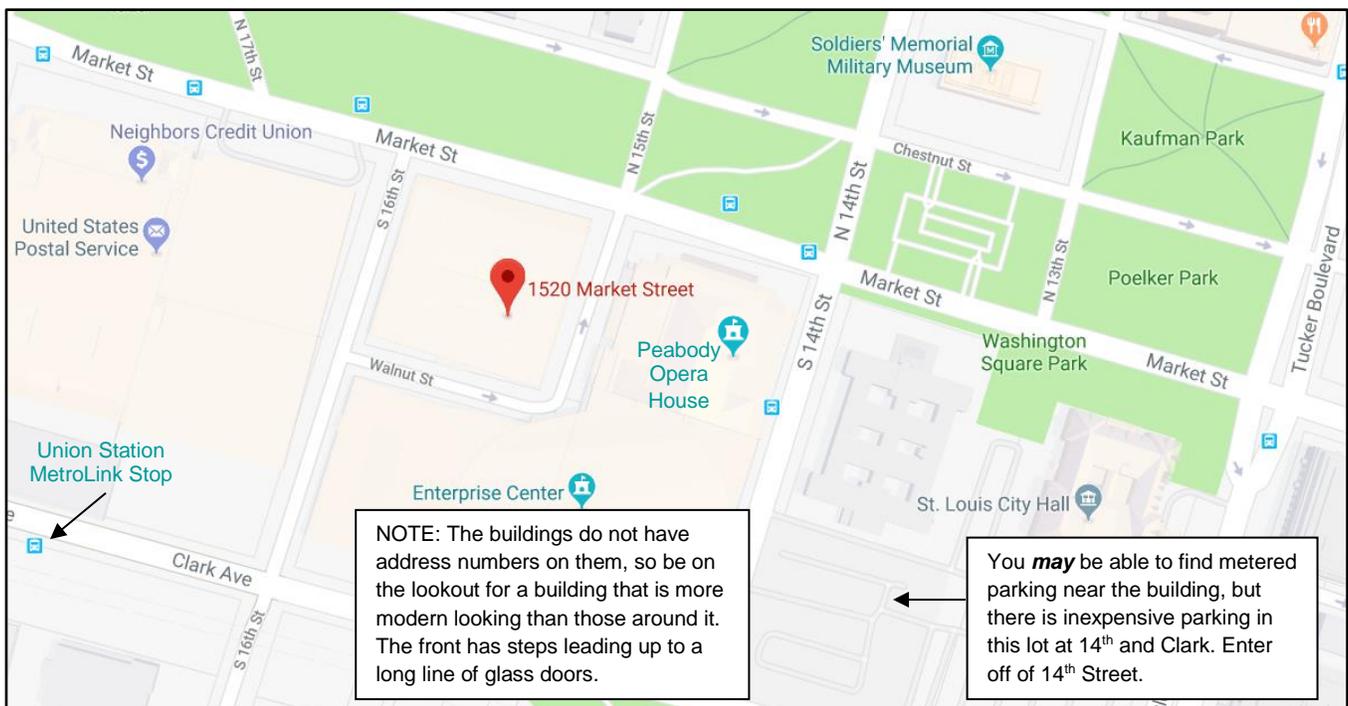
Permits are applied for and obtained at the St. Louis City Health Department:

1520 Market Street (*not* North Market)

Room 4051 (4th floor)

St. Louis, MO 63103

For a full interactive view, see the map on the [Vendors](#) page of our website.



If you have any questions, please contact us at start1@charter.net.

We can answer your questions and help you with the process.

We want this to be as stress-free as possible for you.