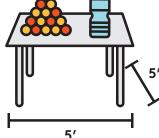


that are non-perishable and

are selling in a space smaller



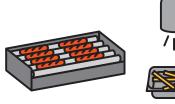
* must have been packaged at a store or an approved facility

Some vendors can now prep certain foods 5. at their cart when approved by the health department



than 25 sq. ft.

Vendors can now slice fruit on their carts



Reheat previously cooked food from an approved kitchen, on their vending cart.











California Food Handler Card



Some vendors can now prep food and store up to two carts at home

With the right registration and permit - Class A or Class B Cottage Food Operation (CFO) - you can make certain food at home. Full list here: https://bit.ly/CACottageFoodList

You may also be able to store food or carts at a permitted restaurant, market, church, or similar space.



For more information, please call: (323) 208-9018 or visit: bit.ly/DEOSidewalkVending