

HEALTH DEPARTMENT PERMIT TYPES WHICH ONE WORKS FOR ME?

Annual Itinerant (AI) High Risk and Low Risk

- Can only operate at permitted farmers markets or special events
- Can operate at a non-event by pulling a TFE permit
- High or low risk depending on food served
- 200 sqft max
- No complex food prep, no cooling, only minimal food prep
- No temperature controlled food held over for the next day
- Commercial equipment required including hand sink
- Commissary required
- Permission letter to operate
- Access to plumbed public restrooms
- 48-hour notice to SNHD for planned operations

Temporary Food Establishments (TFE)

- 14-day permit for one facility/booth and one location
- 400 sqft max for low risk
- 200 sqft max for high risk
- Commercial equipment not required
- No complex food prep, no cooling, only minimal food prep
- No temperature controlled food held over for the next day
- Same-day receipts for food or agreement with permitted kitchen or permitted commissary
- Exemptions: bottled commercial beverages, self-service coffee/tea, non-TCS pre-packaged foods, farm products sold by a farmer, commercial pre-packaged ice cream
- *A single booth can operate without a permitted event with a permission letter from the property owner

Open-Air Vendors

- No complex food prep, no cooling, only minimal food prep and low risk foods
- No temperature-controlled food held over for the next day.
- 200 sqft max
- Commercial equipment required
- Commissary required
- Lease agreement to operate
- Examples: hot dog carts, shaved ice cart, frozen banana cart, ice cream cart, kiosks, portable banquet bars
- Can operate in various locations but require a lease agreement to operate at a location

BBQ Permit

- Examples: BBQ grills, smokers, rotisserie oven, pizza ovens
- Commercial equipment or made to commercial specifications
- Operate within 50 feet of a permitted food establishment or mobile unit under same permit holder

Mobile Vendors (MV)

- Commissary required
- No cooling on the unit, only cook and serve same-day
- No temperature controlled food held over for the next day
- Can operate up to 4 hours in one location when restrooms are available
- Can operate up to 1 hour in one location when restrooms are not available
- Can operate at a farmers market, special event or be site specific*
- *Site-specific: Provide written permission for access to plumbed restrooms, can operate for unlimited hours

Restaurant Take-Out

- Usually brick-and-mortar but can also be rented space at a commissary
- Food can be sold for dine-in, pick-up or delivery
- Foods cannot be sold at other locations like special events and farmers markets unless a TFE is obtained

Processing

- Foods can be sold to retail establishments, for wholesale, pick-up, delivery, direct to consumer
- Online sales are a "black hole"
- Meat processors may require USDA registration and inspection (USDA has an exemption for small business selling a small amount of meat at wholesale - see USDA website for details)
- May require FDA if processors receive many products from other states and/or if they sell over state lines

Farmers Market High Risk and Low Risk

- Same requirements and limitations as Annual Itinerants
- Can only operate at farmers markets

Farmers Market Certified Producer

- Producer certificate or vendor certificate
- Invoices or receipts
- No cutting or preparing of food, no sampling (A separate farmers market (low risk or high risk) permit required if open food handling or open food sampling)
- No health permit required

Craft Food

- Manufactures or prepares acidified foods in his or her private home
- Not regulated by SNHD, no permit required
- Registration required with NV Department of Agriculture
- Food items containing fruits and/or vegetables which, when prepared, has a finished pH of not more than 4.6
- Products must be labeled per SB441 and be sealed/packaged when sold
- Gross sales not more than \$35,000 per year
- Can sell product direct to consumer at private property, farmers market, swap meet, garage sales, craft shows, etc.
- Product not for resale or wholesale and cannot be sold or used in a permitted establishment
- Comply with SB441 & NRS 587

Cottage Food

- Manufactures or prepares nuts, nuts, candies, jams/jellies, vinegars, herb mixes, dried fruits, cereals and trail mixes, popcorn, and baked goods in his or her private home
- Baked goods must be shelf stable, not need refrigeration, and must not contain cream, uncooked egg, custard, meringue, or cream cheese frosting
- Registration required with SNHD, not regulated by SNHD, no permit required
- Products must be labeled per NRS 446 and be sealed/packaged when sold
- Gross sales not more than \$35,000 per year
- Can sell product direct to consumer at private property, farmers market, swap meet, garage sales, craft shows, etc. (NOTE: SNHD management has allowed operation at special events)
- Product not for resale or wholesale and cannot be sold or used in a permitted establishment
- Comply with NRS 446

Seasonal Permits

- Valid for 8 consecutive months of operation
- Must comply with Chapter 11 (Open-Air Vendors)
- Commissary contract required
- Low risk food operations only
- Examples: snow cones, hot dogs, popcorn, cotton candy

Event Coordinator (EC) Permit

- Required if five or more permitted food vendors (does not include cottage or craft food operators or exempted farmers or permitted processors selling shelf stable, prepackaged, labeled food; all these vendors must be included on the EC vendor list)
- Example: two TFE's, AI, and MV - no EC permit required - AI must pull a TFE to operate
- Event coordinators permits require to host a farmers market or ongoing events (annual permit) or pop-up permit for coordinating special events

Catering

- Contracted for a fee for a private event where meals are not sold individually
- Can do prep, transfer to site, dish up/serve, and break down; not just prep and take out or delivery
- Cannot offer take out or delivery (restaurant permit required)
- Commissary contract required
- Inspected at the commissary and transport vehicle
- No complex food prep, no cooling, no par cooking
- No TCS food held over for the next day, cooked and served same day
- *Restaurants do not require an additional catering permit to cater private events
- *TFE required to sell at special events and farmers markets
- *Private chefs do not require a health permit



Get your permits squared away hassle-free with Vicki G
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