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**.
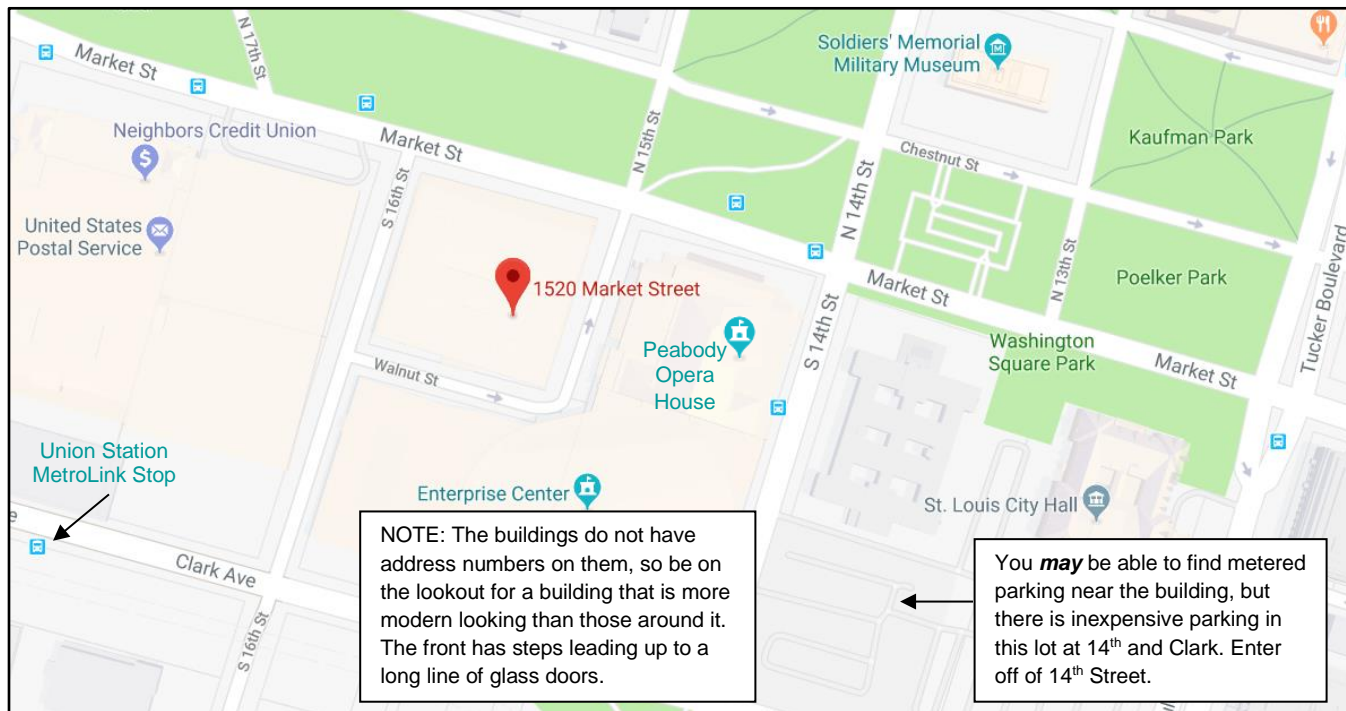
Giving out unpackaged/opened food samples (for example, little cups of canned salsa or prepared supplement drinks, or slices of fruit)
Requirement: A temporary food permit *and* sanitation set-up in the booth are required. This is spelled out in the **booth set-up brochure**.

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.

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

NOTE: The buildings do not have address numbers on them, so be on the lookout for a building that is more modern looking than those around it. The front has steps leading up to a long line of glass doors.

You **may** be able to find metered parking near the building, but there is inexpensive parking in this lot at 14th and Clark. Enter off of 14th Street.

NOTE
We will give food vendors the go-ahead when it is time to apply for the temporary food permit.
The Health Department needs a list of our food vendors PRIOR to your application.
Therefore, please wait until you hear from us before applying.

Vending Restrictions

Only vegan and cruelty-free food and products are welcome at St. Louis Vegfest
All food products, whether sold, sampled, or otherwise distributed, are to be **Vegan**:

• No Animal Flesh (including poultry, fish, sea life, broth made from animal flesh / fat)
• No Dairy (milk, cheese, butter, whey, casein)
• No Eggs
• No Animal Fats or Derivatives (lanolin, lard, gelatin, honey, beeswax, other insect derivatives)

All nutritional supplements, cleaning supplies, and cosmetics must be free from animal products and by-products. (Prohibited products would contain: leather, fur, silk, lanolin, gelatin [which includes capsules], or any other animal derivatives.) All products must be cruelty-free (that is, not tested on animals). We also ask that vendors refrain from displaying menus, literature, or signs advertising non-vegan items they may sell elsewhere. Vendors agree that no books or literature will promote the use of any animal foods or products or any form of animal exploitation.