Environmental Health Services

FOOD VENDOR INFO AND REQUIREMENTS

Home-Based Food Vendor

What Is It?

A home-based food vendor (HBFV) is a community member owned food operation who offers food products to the public that have been prepared from home. HBFVs are exempt from food safety standards outlined in the food code and are not inspected by Environmental Health Services. HBFVs are required to display their placard at the location of service. The placard informs the public the vendor is not regulated pursuant to GR-02-12.

How do I get it...?

You must be an enrolled member of the Gila River Indian Community to apply for a HBFV placard. The vendor must provide proof of enrollment by submitting a copy of their tribal ID card to the Tribal Health Department along with the vendors menu. Once placard is issued, the member will need to obtain a business license and meet all other applicable Community regulations. The vendor is responsible for ensuring all other regulations are met. HBFVs are not allowed to use their placards to offer food products at events in the community. Vendors are required to apply for a temporary food establishment permit application to provide food at a specific event.

Temporary Food Permit

What Is It?

A temporary food permit is a permit that is issued to a food vendor for a specific event in the Community. Vendors must follow the food code safety standards and are inspected by Environmental Health Services.

How do I get it...?

A vendor must submit a Temporary Food Permit application to Environmental Health Services at least 14 days prior to the event date. The vendor must provide all required information on the application. Once application is received, it will be reviewed accordingly and notice provided to vendor of approval or denial and next steps if approved. Applications are available at the Tribal Health Department or you may contact the Department for an electronic copy to be emailed to you. GRIC employees may also find the application on the intranet.

TIPS to Stay In Good Standing

- Do not prepare food or sell if you are ill. Stay home and seek guidance from your healthcare provider.
- Provide appropriate cold holding/hot holding equipment to ensure food is safely stored.
- Handwashing is critical. Ensure all individuals have washed hands before preparing food.
- Ensure kitchen is cleaned and sanitized prior to preparing food.
- Read and follow all requirements of the permit application.
- Food preparation and service area must be kept clean and sanitized.
- All food storage and food preparation must be done inside the booth or unit.
- Handwashing is critical. Ensure all individuals have washed hands before preparing food.
- If a food vendor was not approved by EHS for the event, the vendor will be closed by the Sanitarian.
- Do not prepare food or sell if you are ill. Stay home and seek guidance from your healthcare provider.
- Booth must have one person assigned as the “Person-in-Charge” (PIC) and be present during all hours of operation and inspection.

FOR MORE INFO CALL: (520)562-5186 OR (520)562-5100