

Unpermitted Food Vendors



Unpermitted food vendors are people who are selling food on a cart, table, back of the car trunk, via social media, or from their home without a permit to operate from the Lewis County Public Health & Social Services - Environmental Health Division.

Common unpermitted vending operations include:

- **Red pushcarts** selling hotdogs.
- **Carts selling cut fruit**, often with a rainbow-style umbrella.
- **Tables with a pop-up tent** that often serve **tacos al pastor** and other items. Operations directly out of **someone's personal vehicle**

Examples of unpermitted food vendors



Buying food online is convenient but is it safe? Unpermitted food vendors typically use home kitchens or kitchens that have not been inspected and consumers don't know if the vendor is following standard [food safety practices](#). These standards protect everyone from foodborne illnesses like norovirus, salmonella, and E. coli.

[Lewis County Public Health and Social Services does not permit or inspect home kitchens.](#)

Why it's important to purchase food from permitted vendors?

Purchasing food from permitted vendors is essential to ensure compliance with food safety standards, maintain proper hygiene, and protect public health through accountability and regulatory oversight.

How to spot safe food:

- Permits on display at restaurants, food trucks, and stands.
- Labels showing who made it and where it came from.
- Farmers market vendors showing a permit if they sell prepared foods



How do I get a permit?

Food vendors are essential to our community, and we want to help vendors be successful while also ensuring the public's safety. We encourage unpermitted vendors to apply for a permit. Requirements that permitted vendors must follow to help prevent foodborne illness can be found on our [website](#).

If you're a food vendor with questions about the permitting process, please reach out to our Food Safety Team. We are happy to assist you.

Protect yourself and help support food vendors that are following food safety best practices.



Play it safe: Verify before you buy