

Unlicensed Food Vendors

A Different Approach

2006 - 2007

K.C. Ely, BS, RPS, RPES

Southwest Region Environmental Health Supervisor

Oklahoma State Department of Health

250 12th Ave N.E.

Norman, Oklahoma 73071

(405) 579-2256

kcely@health.ok.gov

Unlicensed Food Vendors

- A growing problem that appears not to be exclusive of Oklahoma is unlicensed food vendors that prepare food products in their private residence and place the products in an ice chest, with no temperature control, place this food product in the truck of the car and drive to a location such as a street corner and sell that product to the public and move on within a few minutes.
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Why Are We Unable to Reduce the Number of Unlicensed Food Vendors Operating?

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 - profitable business with low overhead costs
 - allows for a small investment into the business world
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Why Are We Unable to Reduce the Number of Unlicensed Food Vendors Operating?

- Belief of the general public that all food is safe if I purchase it
 - A great opportunity for an undocumented person to create a business with little resources and is strictly a cash business
 - It is possible for someone to buy diseased or adulterated food product by which to prepare his or her product for sale
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Project Plan

- **Determinant**: unlicensed vendors are extremely mobile, sometime have other external issues such undocumented entry into the country.
 - **Impact objective**: to create an environment that would allow training and education to increase compliance with food licensure.
 - **Contributing factors**:
 - 1. Unlicensed vendor moves continually.
 - 2. Lack of trust for authority.
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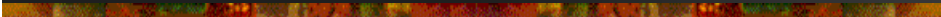

Process objectives:

1. Develop a list of functions and responsibilities by 2/30/07

Event: Implement training & education

Activities:

- Develop a training program that informs the public the steps needed for food licensure.
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- Develop a potential list of alternatives that meet the requirements of the food code.
 - Develop community partner to assist in getting message out.
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Event: Conduct Surveillance

- **Activities:** Develop a surveillance project.

Event: Pilot the new program in Cleveland county.

- **Activities:** Analysis of program and surveillance.

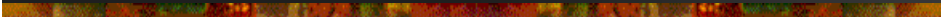

Methodology

Events and activities.

Event: Implement training & education.

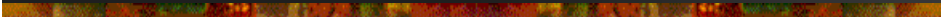
Activities:

- Develop a training program that informs the public the steps needed for food licensure.
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- Develop a potential list of alternatives that meet the requirements of the food code.
 - Develop community partner to assist in getting message out.
 - Develop a news release on the requirements to sell food.
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Conclusions and Next Steps:

To date, the activities are in various states of completion. Currently a construction guide has been developed with the requirements necessary to comply with the food code and obtain a food license (figure 3). Food handler's safety classes are being offered in English and Spanish on a weekly basis to facilitate awareness of food safety. These classes are often taught off site and churches, schools, and other civic gatherings that allow for public education. An informational flyer has been created to educate the general public on the possible risks and hazards of purchasing food from unlicensed vendors (figure 4).

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- With the combination of partnerships, along with the education of the general public on the possible hazards of consuming food from an unlicensed vendor this project hopes to lower demand for such product that creates a non profitable business venture for unlicensed food vendors that we achieve our program goal.
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