

Sidewalk Vendor Health Permit Information

Carts and menus must be inspected.

To get a health permit, the Southern Nevada Health District (SNHD) requires a special inspection, called a *plan review*, for all sidewalk vendor carts (also called conveyances) and menus. See information in the **Sidewalk Vendor Plan Review Guide** for details about the **permitting process**.

Owning a cart and menu isn't enough.

Vendors cannot skip the permitting process. A health permit is required before operating.

Passing inspection is mandatory.

See the steps in the **Sidewalk Vendor Plan Review Guide** for more information about cart inspections.

Final approval depends on meeting regulations.

All carts must follow the detailed requirements in the SNHD regulations before they can be approved. See information in the **Sidewalk Vendor Cart Rules (Simple Guide)** for more details about carts.

Sidewalk Vendor Cart Rules (Simple Guide)

Key Terms (Simplified)

- **NSF standards:** National Sanitation Foundation standards of safety rules for food equipment.
- **TCS foods:** “Time/Temperature Control for Safety” foods — items that spoil quickly if not kept hot or cold (like meat, dairy, cut fruit).
- **Non-TCS foods:** Foods that don't spoil easily (like chips, soda, packaged snacks).

Basic Rule:

All carts must be built to **NSF standards** (or an equal level of safety and sanitation). This means the cart must be safe, clean, and designed for food service.

Vendors must choose **one type of cart setup** with its matching menu:

1. Hot Food Cart (Hot Holding Conveyance)

- **Must include:**
 - Steam table (to keep food hot)
 - Handwashing sink with hot & cold water
 - 5-gallon clean water tank + 6-gallon wastewater tank
- **Menu limited to:**
 - Hot dogs
 - Corn/Elotes
 - Nachos
 - Corn dogs
 - Drinks that don't spoil easily (non-TCS)
 - Packaged foods that don't spoil easily (non-TCS)

2. ❄️ Cold Food Cart (Cold Holding Conveyance)

- **Must include:**
 - NSF-approved refrigerator for foods that spoil (TCS foods)
 - Insulated cooler allowed for foods that don't spoil (non-TCS)
 - Handwashing sink with hot & cold water
 - 5-gallon clean water tank + 6-gallon wastewater tank
- **Menu limited to:**
 - Cut fruit
 - Shaved ice / Raspados / Snow cones
 - Drinks that don't spoil easily (non-TCS)
 - Packaged foods that don't spoil easily (non-TCS)

3. 🍦 Ice Cream Cart

- **Must include:**
 - NSF-approved refrigeration for frozen foods that spoil (TCS frozen desserts)
 - Insulated cooler allowed for foods that don't spoil (non-TCS)

- **Menu limited to:**
 - Packaged frozen desserts (like ice cream bars)
 - Drinks that don't spoil easily (non-TCS)
 - Packaged foods that don't spoil easily (non-TCS)
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Sidewalk Vendor Plan Review Guide

Step 1: Choose Your Cart and Menu

Choose a cart (called a conveyance) and a basic menu that will be used for your business.

Step 2: Submit Your Application and Other Required Documents

Fill out the application, gather all applicable documents, and submit the items for review. All sidewalk vendors must go through the plan review process—no exceptions.

Step 3: Get Your Cart Inspected

After the application and documents are received and reviewed, a plan review inspection will be scheduled and conducted. A health inspector will check your cart to make sure it meets safety and health rules.

Step 4: Make Repairs (If Needed)

If your cart doesn't pass inspection:

- Fix the problems listed on the inspection form
- Get everything ready for another inspection

Step 5: Schedule a Follow-Up Inspection

Once repairs are done, book another plan review inspection to show the cart is ready.

Step 6: Pay Any Extra Fees

If you need a third inspection, you may have to pay additional fees.

Step 7: Permitting

After passing inspection and paying fees, you will receive final approval and health permit.