

Mobile Vendor Risk Type Definitions

Risk Type	Definition	Examples
1M High*	Extensive preparation, assembly, holding and service of multiple food items including raw TCS ingredients	<ul style="list-style-type: none"> • Pizza, sandwiches and entrees prepared, cooked, held and/or assembled on-site. • TCS entrees made to order.
2M Medium	Hot & cold holding of TCS foods for same day service. Limited preparation and dispensing of up to 1-2 main food or beverage items including open condiments.	<ul style="list-style-type: none"> • Dipped ice cream, gelato, and corn, popcorn • Shaved ice • Cut fruit, juicing, dispensed beverages/ice • Hot dog carts • Pre-made Pizza
3M Low**	Frozen commercially pre-packaged TCS foods from an approved processing plant.	<ul style="list-style-type: none"> • Wrapped Ice Cream • Packaged frozen meat & seafood.

*New High Risk Food Trucks must submit plans and fee for a plan review before applying for a permit.

**Low Risk vendors may provide receipts/invoices for the source of their food products in lieu of a commissary report.

Permit Fees can be found at [Annual Mobile Food Vendor Permit Fees](#)

Vending of Packaged Non- TCS food or beverages does not require a mobile vending permit. Product must be obtained from an approved source.

