



COMMUNITY DEVELOPMENT DEPARTMENT

Joan Davenport, AICP, Director

Code Administration Division

129 North Second Street, 2nd Floor Yakima, Washington 98901

Phone (509) 575-6126 • Fax (509) 576-6576 E-mail: codes@yakimawa.gov

STREET SALES



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Street Sales (YMC 5.57)

Street Vendor. “**Street Vendor**” means a vendor selling food or nonalcoholic beverages within a public or private parking lot, pedestrian plaza, sidewalk, or public property using a non-motorized cart or temporary structure.

If you are selling food from a mobile food preparation vehicle or other motorized conveyance, please fill out the **Mobile Food Vendor** application instead; OR, if you are selling goods or merchandise a vehicle or other motorized conveyance, fill out the **Mobile Vendor** application instead.

Business License Required. In addition to this regulatory license, you must apply for a Yakima business license (“city endorsement”) from the Washington State Department of Revenue. You may apply online or download the form here: www.dor.wa.gov. Your regulatory license will not be approved until you apply for your city endorsement.



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Regulatory License# RL

STREET SALES

Yakima Municipal Code Chapter 5.57

Street Sales: a vendor or seller of food or nonalcoholic beverages within a public or private parking lot, pedestrian plaza, sidewalk, or public property using a non-motorized cart or temporary structure.

Applicant Name: _____

Business Name: _____ UBI Number: _____

Address: _____

City: _____ State: _____ Zip: _____

Primary Phone: _____ Alternate Phone: _____

E-mail Address: _____

Supplemental Questions/Written Narrative:

1. Will you be operating your business in the same location on a regular basis? YES NO

If yes, provide the exact location; otherwise, provide a general description of the locations where you will be conducting business: _____

**NOTE: If operating in the same location on a regular basis, land use review may be required. Please contact City Planning for more information: (509) 575-6183 or ask.planning@yakimawa.gov.*

*If you are a vendor selling food or nonalcoholic beverages using a **mobile food preparation vehicle or other motorized conveyance**, please fill out the **Mobile Food Vendor** application instead; OR, if you are selling goods or merchandise from a vehicle or other motorized conveyance, fill out the **Mobile Vendor** application instead.*

2. How will items be stored and/or displayed on site?

3. Do you agree to remove from the premises at the end of each work day any and all accessory items (i.e., waste receptacles, step stools, picnic tables, propane tanks, etc.) associated with the street sales business? YES NO

4. Do you agree to abide by the geographical restrictions outlined in [YMC 5.57.040](#)? YES NO

ADDITIONAL QUESTIONS & SUBMITTALS FOR MOBILE FOOD UNITS ONLY:

1. When not in operation, a mobile food unit must be stored at an approved servicing area or other approved location. Where do you plan to park the mobile food unit when you are not open for business? WAC 246-215-09100(3)

2. What is the current business name and address of the approved commissary (*commercial kitchen where food is stored and prepared*) you plan to use? WAC 246-215-09120(3)

If you are exempt from needing a commissary kitchen per RCW 43.20.148, please answer "exempt" to the question above and check the boxes below and initial next to them to certify that you meet the requirements:

INITIAL

_____ The mobile food unit contains all equipment and utensils needed for complete onboard preparation of an approved menu;

_____ The mobile food unit is protected from environmental contamination when not in use;

_____ The mobile food unit can maintain required food storage temperatures during storage, preparation, service, and transit;

_____ The mobile food unit has a dedicated handwashing sink to allow frequent handwashing at all times;

_____ The mobile food unit has adequate water capacity and warewashing facilities to clean all multiuse utensils used on the mobile food unit at a frequency specified in state board of health rules;

_____ The mobile food unit is able to store tools onboard needed for cleaning and sanitizing;

_____ All food, water, and ice used on the mobile food unit is prepared onboard or otherwise obtained from approved sources;

_____ Wastewater and garbage will be sanitarily removed from the mobile food unit following an approved written plan or by a licensed service provider; and

_____ The local health officer approves the menu and plan of operations for the mobile food unit.

3. The permit holder must designate a name for the business and provide it to the regulatory authority and ensure that the name is posted on the mobile food unit in a manner easily visible to customers during the hours of operation. Where do you intend to post the permit? WAC 246-215-09160

Required Submittals – copies of approval from the following agencies:

Dept. of Labor and Industries

Department of Health

Yakima Health District – Vendor Level: 1 2 3

FOR OFFICE USE ONLY:

City Business License #: **BLS** _____

Reviewed by Code Admin Staff: _____ Date: _____

Comments: _____