What should you consider before buying food from a vendor?

- Does the vendor have a clean/tidy workstation?
- Does the vendor have a sink for employees to wash their hands?
- Do the employees wear gloves or use tongs when handling food?
- Does the vendor have refrigeration on site for raw ingredients or pre-cooked foods?
- Has the vendor been inspected? Is a recent inspection report available? Requirements vary by state, but in general temporary and mobile vendors, like those at fairs and carnivals, should have a license to sell food and beverages in a particular state or county for a specific time period. You can check with the Health Department to see if the vendors are licensed and if a food inspection has been completed.

Take Steps to Protect your Family

**Wash Hands Often:**

- Find out where hand washing stations are located.
- Always wash your hands right after petting animals, touching the animal enclosure, and exiting animal areas – even if you did not touch an animal.
- Always wash hands after using the restroom, after playing a game or going on a ride, before eating and drinking, before preparing food or drinks, after changing diapers, and after removing soiled clothes or shoes.
- Bring hand sanitizers or disposable wipes in case there aren’t any places to wash your hands.
- Wash hands with soap and clean running water for at least 20 seconds.

Source: [https://cdc.gov/features/fairsandfood/](https://cdc.gov/features/fairsandfood/)