

Know Before You Bite

Approved Sources and Why Permits Matter



Safer Bites Start Here

Food isn't just about flavor – it's also about supporting your health. When you buy from licensed food businesses, you know the food has been prepared in an approved kitchen, by trained staff, and inspected for safety.

How to spot safe food:

- Permits on display at restaurants, food trucks, and stands.
- Labels showing who made it and where it came from.
- Farmers market vendors showing a permit if they sell prepared foods.

PERMIT
TO
OPERATE



Why it matters

Unapproved sellers may be unaware of safe cooking temperatures, proper storage, or cleanliness. If people get sick, it's nearly impossible to trace the food back and keep others from getting sick too.

Play it Safe

Before you bite, make sure it's approved. If you don't see a permit – don't take a chance.

