

# Health Code Requirements for Community Events in LA County



Applications for a Community Event may be obtained from your Environmental Health local district office or online at [www.publichealth.lacounty.gov/eh](http://www.publichealth.lacounty.gov/eh)

**COOKING TEMPERATURES**

Food must be cooked to the minimum required internal temperatures:

- 165°F for 15 seconds for poultry, ground or flaked poultry, stuffed fish, stuffed meat, stuffed poultry, and any food stuffed with fish, meat, or poultry.
- 155°F for 15 seconds for eggs, ground meat or chopped meat (e.g., hamburgers or sausage).
- 145°F for 15 seconds for fish and single pieces of meat including beef, veal, lamb, and pork.

**ADULTERATION**

Food must be maintained free from contamination. Food must be disposed of if contaminated.

**APPROVED FOOD SOURCE**

All food must come from an approved food facility. Food prepared or stored at home is prohibited. Sellers of certified agricultural products must possess a valid Certified Producer Certificate to be considered an approved source. Other food products must be processed or stored at a location regulated by an authority acceptable to the California Department of Public Health or Los Angeles County Environmental Health. Upon request by an inspector, a food vendor must provide verifications of approved food sources. Acceptable verifications can be receipts or a written agreement to use an approved facility.

Examples of approved sources include facilities that possess:

- A Food Registration from the State Food and Drug Branch (FDB)
- A valid permit from a local environmental health agency
- A federal inspection certificate
- Agreement for Sharing of a Permitted Facility

**Note:** Non-profit, charitable organizations may serve non-potentially hazardous baked goods that have been prepared in a private home. Examples include cookies, cakes, and muffins.

**LABELING/DISCLOSURE**

Prepackaged food sold directly to the customer must be prepared and packaged at an approved food facility. Prepackaged food must be clearly labeled with the following information:

1. Name of the item,
2. Weight or volume of the package,
3. Ingredient list, and
4. The name and location of the manufacturer.

**PURE FOOD/ICE**

Ice used for drinks should be stored in approved containers separate from ice used for food storage and cooling. Ice must be protected from contamination at all times.

**FOOD PREPARATION**

Food preparation must take place within the temporary food facility, in an approved kitchen, or commissary permitted by Environmental Health. Cooking food on barbecues, grills, or other equipment approved for outdoor cooking is allowed.

**FOOD STORAGE/DISPLAY**

- All food must be stored or displayed in approved food grade containers with lids, display cases or protected by sneeze guards.
- Provide separate coolers for raw meats and ready to eat foods.
- During hours of operation, containers of unopened, non-potentially hazardous foods may be stored adjacent to the food booth.



- When not in operation, protect the food from contamination by storing the food at a permitted food facility, inside a fully enclosed food booth, or in a lockable, vermin proof container.

### **EMPLOYEE PRACTICES**

Employees are required to:

- Wash their hands -
  - Immediately before engaging in food preparation.
  - After using the toilet facility.
  - As often as necessary to keep their hands clean and prevent cross contamination.
- Limit bare hand contact with ready-to-eat food and should use suitable utensils such as deli paper, spatulas, tongs, single-use gloves, or dispensing equipment.
- Wear gloves when contacting food or food contact surfaces when there are any cuts, burns, abrasions, artificial nails, nail polish, or a ring other than a plain wedding band.
- Wear clean clothing.
- Restrain hair with hat or other approved covering.
- Not smoke near, outside, or within the food booth.
- Not eat within the food booth.
- No sick employees may work at the event, as they are a source of possible disease transmission.

### **EQUIPMENT AND UTENSIL SANITIZING**

- Equipment and utensils must be cleaned and sanitized at least every 4 hours, when switching from raw animal products to cooked/ready to eat foods or at any time the utensil becomes contaminated.
- Utensils should be cleaned and sanitized in the dish washing sink by washing in the first compartment, rinsing in the second compartment, and sanitizing in the third compartment with an approved sanitizer.
- Provide a test kit to check the concentration of the sanitizer. Use sanitizer solutions at the appropriate strengths for the indicated time:
  - Chlorine (i.e. bleach) at 100 ppm for at least 30 seconds
  - Iodine at 25 ppm for at least 1 minute
  - Quaternary ammonium at 200 ppm for at least 1 minute

### **DISH WASHING SINK (WARE WASHING SINK)**

If the event organizer does not provide dish washing sinks, each temporary food facility operator with open food is responsible for providing their own approved sink. Dish washing sinks must meet the following requirements:

- Have three-compartments to wash, rinse, and sanitize utensils.
- Have two drain boards, one for dirty utensils and one for clean utensils.
- Have hot (120°F) and cold running water, overhead protection, and be connected to the sewer system or a holding tank.
- Be stocked with detergent and chlorine bleach or other approved sanitizer to wash, rinse and sanitize equipment and utensils.
- Have 25 gallons of potable water for each temporary food facility using the dish washing sink.

### **Variances (must obtain prior approval from this department):**

- Up to four (4) additional temporary food facilities may share a dish washing sink if the additional food facilities use less than four (4) multi-use utensils each.
- No dish washing sink is needed if only single-use disposable utensils are used for preparing or serving food and an adequate supply is maintained on site.



- For an event lasting less than four hours, a dish washing sink will not be required for each temporary food facility if:
  - At least one three-compartment sink is available, and
  - Temporary food facilities maintain a back-up supply of multi-use utensils.

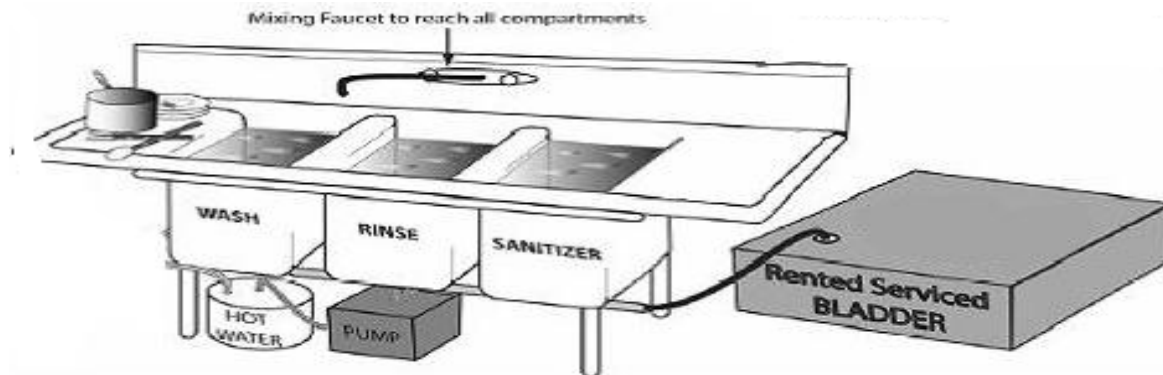


Figure 2 DISH WASHING SINK

### HAND WASHING FACILITIES

Each temporary food facility is responsible for having a self-contained portable sink with 5 gallons of warm water (100°F), liquid soap, single use towels, and a trash container available.

For events of three days or less a gravity-fed container (with a catch basin) that can provide a continuous stream of warm water (100°F) may be used in place of a portable sink.

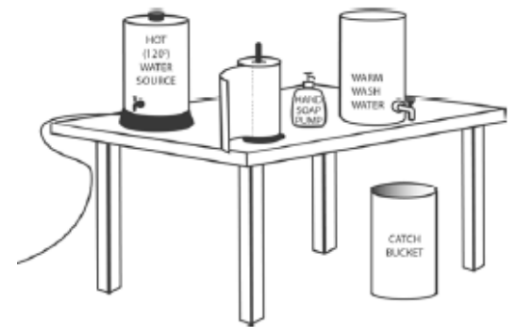


Figure 1 GRAVITY FED HAND WASH SET UP

### APPROVED EQUIPMENT/UTENSILS AND STORAGE

- All equipment and utensils should be commercial grade, in good repair, and clean.
- Equipment / utensils must be stored at least 6 inches above the floor, on tables or shelving.

### FOOD BOOTH

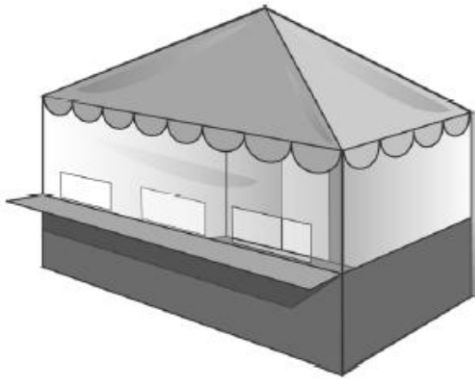
All food booths need to have overhead protection and a floor of concrete, asphalt, or wood.

Food booths with open foods are required to:

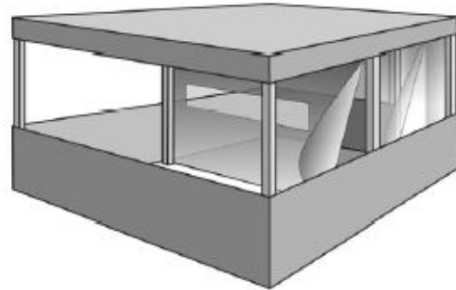
- Have four (4) walls of solid material or 16 mesh per square inch screen with pass through windows for customer service that are 216 square inches or less. Exception - If open food is limited to samples, walls are not required if samples are in covered containers.
- Locate barbecues, grills, or other approved outdoor cooking equipment adjacent to the food booth and with a barrier to prevent public access. Do not locate outdoor cooking equipment under trees.
- Be free from rodents, cockroaches, and flies

**Note:** For events lasting less than four hours, artificial turf, canvas, or other similar materials may be used if properly secured and do not present a tripping hazard. Dirt and grass are not acceptable floor surfaces.

**Obey all local fire department regulations regarding cooking equipment and food booths.**



**Figure 3 A FULLY ENCLOSED FOOD BOOTH FOR FOOD PREPARATION AND SERVICE**



**Figure 4 A SPLIT BOOTH WITH AN OPEN SERVICE AREA AND AN ENCLOSED REAR AREA FOR FOOD PREPARATION AND PACKAGING**

The business name must be displayed at each booth in letters that are at least three (3) inches high. The name of the owner, city, state, and zip code must be clearly displayed.

## FOOD TRUCKS AND FOOD CARTS

### FOOD TRUCKS AND FOOD CARTS WITH A CURRENT LOS ANGELES COUNTY PERMIT

- Permit posted on the truck or cart.
- Carts not required to be inside a tent.
- Food must be handled in compartments on the cart.
- Food trucks operating at a Certified Farmers' Market may store, display, and sell food from a table adjacent to the vehicle.

### FOOD TRUCKS AND FOOD CARTS WITHOUT A CURRENT LOS ANGELES COUNTY PERMIT

- Food truck and cart operators **WITHOUT** a current Los Angeles County Public Health Permit must apply as a temporary food facility and pay for a health permit.
- Food trucks and carts participating more than one day in an event must provide information on maintaining required food temperatures and storage of equipment during periods of non-operation and where and how the food truck or cart will be serviced (disposing wastewater, obtaining potable water, etc.) during periods of non-operation.
- Minimum requirements for dish washing, hand washing, maintaining food temperatures and food storage must be met as applicable. Equipment must be in working order.
- A food truck or cart without a permit from Los Angeles County or another jurisdiction must provide a direct connection to an approved water supply that bypasses the holding tank. Liquid waste must be removed through an approved connection to the sewer system or by an approved sewage transport vehicle.
- If direct connection to an approved water supply that bypasses the holding tank cannot be provided, the food truck or cart must utilize an external warewash and handwash sinks, and be subjected to the same warewash and handwash sinks requirements as that of a food booth.