

INDUSTRY WIDE LABOR-MANAGEMENT SAFETY COMMITTEE

SAFETY BULLETIN #32

FOOD HANDLING GUIDELINES FOR PRODUCTION

The following guidelines are provided to assist your production in understanding State and Local Health Department requirements for the preparation and serving of food to your cast and crew. Most cities and counties have adopted food-handling requirements that are similar to those outlined below. To insure compliance, refer to all applicable rules and regulations for the jurisdiction in which you will be working (see Addendum "A" for Los Angeles and California requirements). Violation of established food-handling requirements may lead to the spread of food-borne illness and may be punishable by a fine and/or imprisonment.

Food-borne illnesses are caused by bacteria that is easily transmitted by food service workers due to improper personal hygiene, poor food handling practices and/or inadequate cold and hot food holding temperatures. Careful attention to safe food handling practices, personal hygiene and cleanliness can help reduce the potential of spreading illness.

All food serving areas should be kept clean, healthful, and/or free from debris, pests and other unsanitary conditions.

Please ensure that your production meets the safe food handling requirements outlined below. Should you have any questions, please contact your Safety Program Administrator.

A copy of this bulletin and Health Advisory (Addendum "A") should be posted wherever food is prepared or served on the production.

DEFINITIONS

Certified Food Handlers: Must be present in every food preparation facility. This may include the facility owner and at least one employee on each shift. Various accredited trainers throughout the State provide certification.

Work Areas Requiring A Permit: Refers to commissaries, vehicles, and other locations where food has been inspected and permitted by a local authority having jurisdiction -- in Los Angeles, it is the Los Angeles County Health Department.

Preparation: Refers to slicing, chopping, combining ingredients, cooking, re-heating, wrapping, packaging and the serving of bulk-food items.

LICENSED FOOD ESTABLISHMENT (caterers, commissaries and restaurants)

When a licensed food establishment is providing food service for a production, the establishment should provide evidence that the food preparation is being provided by licensed caterers working from permitted work areas. In California, the entire operation must operate under the direction of a Certified Food Handler.

These types of establishments normally provide unlimited food preparation for main meals.

Safety Bulletins Are Recommended Guidelines Only; Consult All Applicable Rules and Regulations

MOBILE FOOD FACILITIES

Food Preparation Vehicles:

The Health Department regulates how food is prepared and stored on a vehicle. “Any wheeled vehicle upon which ready-to-eat food is cooked, wrapped, packaged, processed or portioned for service, sale or distribution,” is considered a Mobile Food Preparation Vehicle and must have a valid Public Health Permit.

All catering vehicles must have a valid Public Health Permit to operate. This Health Permit must be posted or kept within the vehicle at all times.

In California, construction of food prep vehicles must comply with the requirements of California Administrative Code Mobile Food Preparation Units and Article 11 and Article 12 of the County Health Code, which requires detail of the specific structural and sanitary requirements of the food prep vehicles.

ALL OTHER FOOD PROVIDED

Any personnel may be allowed to handle individually wrapped prepackaged foods purchased from an approved facility (such as a grocery store), or serve hot meals purchased from a licensed restaurant and transported to the work site, such as:

- Individually wrapped or prepackaged foods for individual consumption;
- Single servings of sodas, juice boxes, and milk; and/or
- Other hot beverages such as coffee and tea.

Such prepackaged food must be purchased from licensed food establishments. Food that could be potentially hazardous food should be consumed within two (2) hours. Potentially hazardous food products not consumed within two (2) hours should be discarded. Delivery vehicles may not be utilized for the storage of food products; they are limited to the conveyance of food product.

Authority: California Health and Safety Code Division 104, Part 7, Chapter 4, Article 4 §113925 Article 7 §113995, §114010; Los Angeles County Code Title 11 Health and Safety, Chapter 11.12.

FOOD SERVICE AND PREPARATION:

Food ***prepared and served*** on a production must meet Health Department requirements. Please observe the attached Health Advisory issued by the Los Angeles County Health Department, which outlines the required permits, certifications and licenses for food preparation work areas and vehicles on a production in Los Angeles County.

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