

ENVIRONMENTAL HEALTH

HEALTH ADVISORY

The purpose of this advisory is to provide guidance to the Motion Picture and Television Industry regarding applicable standards, regulations and statutes relating to food service. The information should serve as a basis for selection of the appropriately qualified food provider.

The California Health and Safety Code addresses public health interests and provides health and safety standards to assure that food will be pure, safe, and unadulterated. To this end, the law identifies activities and entities subject to regulatory standards. These activities include but are not limited to the safe storage, handling, preparation, processing and dispensing of food.

MOBILE FOOD PREPARATION UNIT

Typical Service

- Unlimited food preparation
- Buffet Service (Motion Picture Caterers only)
- Open barbecue units may be utilized for limited on site grilling (Motion Picture Caterers only)

Mode of Service

- Hot Truck (Catering Trucks and Trailers)

Requirements: Plan submittal for vehicle, maintenance/servicing at approved commissary. Food may be prepared and stored on the vehicle. Annual permit issued. Periodic vehicle certification and Certified Food Handler required. Vehicle must also be approved by the California Housing and Community Development

Authority: California Health & Safety Code Division 104, Part 7, Chapter 4, Articles 1,6,7,8,12
Los Angeles County Code Title 11 Health & Safety, Chapter 11.12, §11.12.230 A, C;
Chapter 11.13

MOBILE FOOD FACILITIES

Typical Service

- Manufacturer prepackaged potentially hazardous and non-potentially hazardous labeled food products (sandwiches, chips, tamales, etc.)
- Limited open food handling on specifically approved mobile food facilities (churros, hot dog, shaved ice, coffee/cappuccino etc.)

Mode of Service

- Cold Truck (enclosed vehicle)
- carts (prepackaged only)
- carts with plumbing (hot dog, shaved ice, tamales, coffee/cappuccino, etc.)

MOBILE FOOD FACILITIES (continued)

Requirements: Plan submittal for vehicle, maintenance/servicing and food storage at approved commissary or food establishment only. Annual permit issued. Periodic vehicle certification.

Food

handling restrictions apply depending on the level and type of permitted vehicle or cart.

Authority: California Health & Safety Code Division 104, Part 7, Chapter 4, Articles 1,6,7,8,11; Los Angeles County Code Title 11 Health & Safety, Part 2, Article 2 §11.02.290; Chapter 11.12, §11.12.230A, C; 11.12.330; Chapter 11.13

CATERER

Typical Service

- Unlimited food preparation at licensed food establishment
- Buffet Service

Mode of Service

- Delivery of prepared food to off site location

Requirements: Plan submittal for food establishment, all food must be prepared and stored at licensed food establishment, food must be transported and served with approved and required temperature and environmental protection controls. Annual permit issued. Certified Food Handler required.

Authority: California Health & Safety Code Division 104, Part 7, Chapter 4, Articles 1-9,13 Los Angeles County Code Title 11 Health & Safety, Part 2, Article 2 §11.02.240; Chapter 11.12, §11.12.230 A, C

STUDIO COMMISSARY (as a caterer)

Typical Service

- Unlimited food preparation (at licensed commissary kitchen)
- Buffet Service

Mode of Service

- Delivery of prepared food to off site location

Requirements: Plan submittal for food establishment, all food must be prepared and stored at licensed food establishment, food must be transported and served with approved and required temperature and environmental protection controls. Annual permit issued. Certified Food Handler required.

Authority: California Health & Safety Code Division 104, Part 7, Chapter 4, Articles 1-9,13 Los Angeles County Code Title 11 Health & Safety, Part 2, Article 2 §11.02.240; Chapter 11.12, §11.12.230 A, C

TEMPORARY FOOD FACILITY

Typical Service

- Unlimited food preparation at temporary food facility
- Open barbecue units may be utilized
- Buffet Service

Mode of Service

- Food prepared on-site at production location within temporary structure

Requirements: Plan and application submittal for site specific temporary food. All food must be prepared and stored at approved temporary facility (or purchased daily), food must be served with approved and required temperature and environmental protection controls. Site specific permit has duration of 25 consecutive or non consecutive days or less. Permit renewable once in 90 days.

Authority: California Health & Safety Code Division 104, Part 7, Chapter 4, Articles 1-9,13
Los Angeles County Code Title 11 Health & Safety, Chapter 11.12 §11.12.230 A, C

MESSENGER DELIVERY

Typical Service

- Manufacturer and retail food establishment prepackaged food products (sandwiches, chips, etc.)

Mode of Service

- Delivery of packaged food products purchased daily from licensed food establishments.

Requirements: All prepackaged food must be purchased daily from licensed food establishments. Food may not be handled or served. Potentially hazardous food should be consumed within two hours and received at requisite safe temperatures (i.e. 140° F or above or 41° F or below). Food product not consumed within two hours should be discarded. Employer and/or food provider may bear civil or criminal liability regarding food borne illness injury as a result of improper food safety practices. Delivery vehicles may not be utilized in the storage of food products and are limited to the conveyance of food product. No equipment (beyond an ice chest to refrigerate prepackaged products) is allowed. No permit is required.

Authority: California Health & Safety Code Division 104, Part 7, Chapter 4, Article 4 §113925
Article 7 §113995, §114010; Los Angeles County Code Title 11 Health & Safety, Chapter 11.12 §11.12.230 A

OTHER

Permanently fixed buildings which are fully enclosed and utilized as production studios, sound stages or similar activities associated in the production of motion pictures and television media

OTHER (continued)

may utilize the following food service equipment and engage in the indicated specific food handling without permit or license:

- a single refrigerator for the storage of prepackaged food products (storage is limited to the capacity of the single unit)
- preparation of coffee or tea (Cappuccino units are prohibited)

Note: installation and/or employment of food equipment (e.g. electrical or gas fired fryers, ovens, ranges, hot plates, refrigeration, food preparation sinks etc) and/or food preparation and storage shall require submittal of plans and approval by Los Angeles County Environmental Health as well as local Building and Safety and Fire Departments.