

SATELLITE FOOD SERVICE

Environmental Health Division

Plan Check Program

5050 Commerce Drive, Baldwin Park, CA 91706



WHAT IS A SATELLITE FOOD SERVICE?

A food service operation that is not physically part of a permanent food facility but is located nearby and conducted in conjunction with the food facility, that operates on the same premises. The satellite food service is operated by the permit holder of the food facility.

(i.e., open-air barbecues, wood-burning ovens, and remote beverage and food dispensing).

HOW DOES A SATELLITE FOOD SERVICE OPERATE?

SATELLITE FOOD SERVICE OPERATION (California Health & Safety Code (CHSC), Section 114067)

Authorization as a Satellite Food Service Operations allows "limited food preparation" and prepackaged food. "Limited food preparation" is conducted by the permanent food facility and includes:

- Heating, frying, baking, roasting, popping, shaving of ice, blending, steaming or boiling of hot dogs, or assembly of food that **has not** been prepackaged.
- Dispensing and portioning of non-potentially hazardous food or dispensing and portioning for immediate service food that has been temperature controlled.
- Holding, portioning, and dispensing of any foods that are prepared for satellite food service by the onsite permanent food facility or prepackaged by another approved source.
- Holding, portioning, and dispensing of any foods that are prepared by a catering operation.
- Slicing and chopping of food on a heated cooking surface during the cooking process.
- Cooking and seasoning to order.
- Juicing or preparing beverages that are for immediate service; beverages **cannot** contain frozen milk products (i.e., ice cream).
- Hot and cold holding of food that has been prepared at an approved permanent food facility.
- Reheating of food that has been previously prepared at an approved permanent food facility and held at the proper temperature.

Prepackaged food includes: Commercially packaged food and drinks.



WHAT ARE THE REQUIREMENTS FOR A SATELLITE FOOD SERVICE SETUP?

Satellite food service areas shall have the following to help protect food from cross contamination:

- Overhead protection over all open and packaged food.
- A handwashing station within the satellite food service area (station must meet requirements of CHSC and the **Environmental Health Division (EH)**).
- Available warewashing facilities in the permanent food facility.

WHAT ARE THE REQUIREMENTS FOR A SATELLITE FOOD SERVICE PRE-APPROVAL?

SATELLITE FOOD SERVICE PRE-APPROVAL REQUIREMENTS

Prior to conducting satellite food service, standard operating procedures (SOPs), plan check service request, plans, and applicable fees, must be submitted to **EH** for approval.

SOPs should include:

- A complete menu that says the food(s) will be served from the satellite operation.
- Procedures and methods for food preparation and handling.
- Procedures, methods, and schedules for cleaning utensils and equipment.
- How food will be transported to the satellite food service area and include procedures to prevent contamination.
- How potentially hazardous foods will be cold-held at 41° or below, or hot-held at 135°F or above.
- A list of equipment that will be part of this operation.
- How is the equipment protected during non-operating hours.

After the SOP has been approved by **EH**, maintain a copy onsite for review by your inspector.



CONTACT

Plan Check Program

(626) 430-5560

www.publichealth.lacounty.gov/eh

www.publichealth.lacounty.gov/eh/about/plan-check-program.htm



[Rev. 5/2024]