

Is a Permit Required?

A food facility shall not be open for business without a valid permit. A permit shall be issued by EH when it is determined that the proposed facility and its method of operation meets the specifications of the approved plans or complies with the California Retail Food Code. A permit, once issued, is nontransferable. A permit shall be valid only for the person, location, type of food sales, or distribution activity and, unless suspended or revoked for cause, for the time period indicated. A permit shall be posted in a visible location in the food facility.

What Options Do I Have to Be Permitted to Sell Food?

Compact Mobile Food Operation (CMFO) - A CMFO is a type of mobile food facility that operates from any of the following:

- An individual, stand, showcase, rack, or display - may be exempt from permitting if offering less than 25 sq feet of prepackaged non-potentially hazardous food;
- A stand, showcase, rack, display - limited to the sale of prepackaged non-potentially hazardous foods;
- A pushcart, pedal-driven cart, wagon, or other nonmotorized conveyance - may be approved for limited food preparation

Community Event - Community events are public, civic, political, or educational events, including state and county fairs, city festivals, circuses, and other public gatherings approved by this department. A temporary food facility (TFF) can be permitted as a part of an approved community event; however, permission from the event organizer must be granted and a TFF application must be submitted to DPH for approval.

Report a concern

(888) 700-9995

Apply for a permit

<http://www.publichealth.lacounty.gov/eh/about/permit.htm>

Contact us

(626) 430-5350 ehvip@ph.lacounty.gov



There are many rules and regulations that determine how street food vendors can prepare and sell food. Those rules are designed to protect the health and safety of the public.

Role of the Department of Public Health, Environmental Health (EH)

EH is responsible for the enforcement and education of Federal, State, and local laws and regulations relating to environmental factors which affect public health and safety. EH strives to help prevent the spread of food-related illness and help keep the community and employees healthy and safe. For mobile food facilities that are allowed in Los Angeles County, such as trucks and carts, operators must have permits, pass inspection, and follow the rules about handling food. Every approved food truck and cart in Los Angeles County should have a Letter Grade and a certification sticker indicating that it is a permitted food facility.

Why Did I Receive This Inspection Report, and Why Was My Food Disposed of?

All food businesses must be approved and obtain a Public Health Permit prior to operating. Street food vendors also must meet food safety requirements, such as approved toilet and handwashing facilities, maintaining hands clean, equipment to properly clean and sanitize food contact surfaces, and appropriate protection from the elements.

Your business was found to be operating without a permit, so an Official Inspection Report (OIR) was issued directing you to discontinue operation without a Public Health Permit. Pop-up street food operations cannot be permitted under state law, therefore are not considered an approved source of food for public consumption. In addition, other significant food safety concerns, as noted on the OIR that was issued to you, renders the food unsafe.

Why is Food Confiscated?

Based upon inspection findings or other evidence, an enforcement officer may impound food, equipment, or utensils that are found to be, or suspected of being, unsanitary or in such disrepair that food, equipment, or utensils may become contaminated or adulterated, and inspect, impound, or inspect and impound any utensils that is suspected of releasing lead or cadmium in violation of Section 108860.

Understanding the Official Inspection Report



OFFICIAL INSPECTION REPORT
 COUNTY OF LOS ANGELES DEPARTMENT OF PUBLIC HEALTH
 MOBILE FOOD PROGRAM
 5050 Commerce Drive, Baldwin Park, CA 91706 - (626) 430-5500
<http://www.publichealth.lacounty.gov/eh>



Location of Investigation:		Date:	
Business Name:		<input type="checkbox"/> Unpermitted operation abandoned	
Owner/Operator Name:		Time In: Time Out:	
Owner Address:		Complaint #:	
Vehicle License Plate:	ID Obtained: <input type="checkbox"/> Yes <input type="checkbox"/> No	Photo Taken of Operator: <input type="checkbox"/> Yes <input type="checkbox"/> No	Administrative Fine Issued: <input type="checkbox"/> Yes <input type="checkbox"/> No
The following violations of the California Health and Safety Code (CHSC) and Los Angeles County Code (LACC) were observed and must be corrected AT ONCE. Refer to OVERALL INSPECTION COMMENTS section for observations.			
Hands Clean/Properly Washed (5) - Employees are required to wash their hands before handling food, during food preparation when necessary, and after using toilet or anytime when contamination may result. (CHSC 113952)			
Proper Hand Washing (6) - All food facilities that handle open food shall be equipped with a sink for hand washing, hand washing cleanser, and single use towels. (CHSC 113953)			
Food Contact Surface/Utensils Washing (14) - All food contact surfaces of utensils and equipment shall be cleaned and sanitized at the required frequencies. All food facilities handling open food shall be equipped with a ware washing sink with dish soap and sanitizer, unless otherwise approved. (CHSC 113984e, 114095, 114097, 114099)			
Food in Good Condition/ Safe and Unadulterated (13) (15) - All food shall be from an approved source, and shall be produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage. (CHSC 113967, 113976, 114021). The following items have been condemned.			
Food	Lbs.	Food	Lbs.
Meat/Fish/Poultry		Vegetables/Fruits	
		Other Open Food	
Sewage and Wastewater Properly Disposed (21) - Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. (CHSC 114197)			
Toilet Facilities (43) - Approved toilet facilities shall be conveniently located and available for food employees. Toilets facilities must be available within 200 feet. (CHSC 114250, 114250.1, 114315)			
Garbage and Trash (42) - Refuse containers shall be available for use by customers. All refuse shall be kept in a durable, leakproof container and removed and disposed of in a sanitary manner. (CHSC 114244, 114245)			
Permit Available (49) - A food facility shall obtain and post a valid permit in a conspicuous location. (CHSC 114381, LACC Title 8: 8.04.550) Operating a food business without a Public Health Permit is a violation of the CHSC and LACC. You are hereby directed to discontinue the preparation and sale of all food items to the public. Obtain all proper permits prior to operating a food business.			



Common violations & requirements

- **Hands Clean/Properly Washed** - Employees are required to wash their hands before handling food, during food preparation when necessary, and after using toilet or anytime when contamination may result. (CHSC 113952)
- **Proper Hand Washing** - All food facilities that handle open food shall be equipped with a sink for hand washing, hand washing cleanser, and single use towels. (CHSC 113953)
- **Food Contact Surface/Utensils Washing** - All food contact surfaces of utensils and equipment shall be cleaned and sanitized at the required frequencies. All food facilities handling open food shall be equipped with a ware washing sink with dish soap and sanitizer, unless otherwise approved. (CHSC 113984e, 114095, 114097, 114099)
- **Food in Good Condition/ Safe and Unadulterated** - All food shall be from an approved source, and shall be produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage. (CHSC 113967, 113976, 114021). The following items have been condemned: Meat/Fish/Poultry, Vegetables/Fruits, and other open food.
- **Permit Available** - A food facility shall obtain and post a valid permit in a conspicuous location. (CHSC 114381, LACC Title 8: 8.04.550) Operating a food business without a Public Health Permit is a violation of the CHSC and LACC. You are hereby directed to discontinue the preparation and sale of all food items to the public. Obtain all proper permits prior to operating a food business.