Requirements for Temporary Food Permit

Temporary Food Permit operators at Cal State LA shall comply with the following:

Permit

- An approved Cal State LA Temporary Food Permit is required to sell or distribute foods to the public
- Any events serving alcohol require separate approval
- Every person at the booth/table who handles food must have either a valid Los Angeles County Food Handler's Card or a Cal State LA Temporary Food Handler's Certificate.
- Two (2) persons with current Food Handler Certifications are required to be present at the event at all times.
- The approved Temporary Food Permit and Food Handlers Certificates must be displayed during the event.

Food Protection & Safety

- All foods sold, dispensed, or given away shall be from an approved source
- Food prepared or stored at home is prohibited
- Follow careful temperature control during transportation and holding of all potentially hazardous foods (i.e., high-protein foods like meat, poultry, dairy products, rice, and beans). In general, they shall be held at or above 135o F or at or below 41o F.
- Food shall be transported, held, and prepared with equipment that is clean and in good condition
- All food, beverages, and utensils shall be protected from contamination
- Use tongs, spatulas, face masks, and/or disposable plastic gloves as appropriate when preparing, handling, or serving food.
- Wear a face mask when at the booth/table at all times.
- Smoking and eating in the booth are prohibited
- An individual who is suffering from an illness is not allowed to work the booth

Handwashing

- Wash your hands with soap and warm water:
    - Before working in the booth/table
    - After using the restroom
    - As needed to prevent contamination of the food

Vendors/Caterers

- All food vendors/caterers require a minimum of 85 or greater health rating with the LA County Department of Health Services to obtain Temporary Food Permit approval
- Must provide the following documents:
    - County of Los Angeles Public Health Permit
    - Business License
    - Sellers Permit
    - Certificate of Liability Insurance (with the **Trustees of the California State University** as an Additional Insured) with the following limits:

      Comprehensive or Commercial Form General Liability Insurance
      $2,000,000 General Aggregate
      $1,000,000 Each Occurrence--combined single limit for bodily injury and property damage.
      Business Automobile Liability Insurance-Limits of Liability
      $1,000,000 per occurrence-- combined single limit for bodily injury and property damage to include uninsured and underinsured motorist coverage.
      Workers' Compensation limits as required by law with Employers Liability limits of $1,000,000.

CAL STATE LA

RISK MANAGEMENT / ENVIRONMENTAL, HEALTH & SAFETY

GUIDELINES for Offering/Selling Food)

Potentially Hazardous Food (PHF)

- Poultry, egg, pork, or beef products
- Potato, macaroni, fish, or chicken salads
- Meat and fish sauces
- Milk and dairy products
- Cooked pasta and vegetables
- Casseroles, soups, and vegetable juices
- **Prohibited Food**
  - Food prepared at home

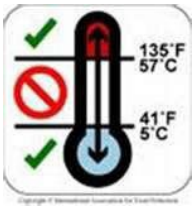
Personal Hygiene

- No jewelry is allowed except for wedding bands
- Wash hands with soap before handling food (*antiseptic hand gel CANNOT take the place of initial handwashing*)
- Disposable gloves must be worn at all times and be replaced if gloves rip or the food handler's task changes (*i.e. working on the grill to cutting vegetables*)
- Small lacerations must be completely covered with a clean bandage
- Food must NOT be touched if the food handler is ill/sick

Food Protection

- Unwrapped food must be served with utensils such as tongs or forks
- Protect food with covers or plastic wrap when transporting or storing food
- Disposable plates, cups, and eating utensils must be clean
- Self-serving of unwrapped food is PROHIBITED
- Single-use paper towels and condiments packages must be provided

Food Storage and Holding Temperature



- All PHF must be stored at 41° or less
- Keep hot food hot (*above 135°*) and cold food cold (*below 41°*)
- Ice coolers must be self-draining to let out water as the ice melts

Food Temperature



- **165° Chicken**
- **155° All Ground meat**
- **145° Seafood and chops of pork, beef, veal, and lamb**

Food Preparation

- Food must be obtained from approved sources (i.e. market or restaurant)
- The facility must also be licensed by the Los Angeles County Health Department
- The facility must have a minimum score of 85

(https://ehservices.publichealth.lacounty.gov/ezsearch)

Permit Information

- Temporary Food Permits must be signed by **ALL** required parties before the Department of Environmental Health and Safety (EH&S) approval
- Approved Temporary Food Permits and Food Handlers Certificates must be visibly displayed during the event.
- EH&S will randomly do event inspections to insure;
  - Proper personal hygiene
  - Food protection guidelines
  - Safe storage, holding, and cooking temperatures
  - Certified food handlers
  - Current and approved permit
- Non-compliance will be reported to Facility Use and/or Student Life.

Failure to comply with the guidelines may result in the loss of food and/or beverage selling/serving privileges.

If you have any questions regarding these rules, please contact the Environmental Health & Safety Office at 323-343-3531