Environmental Health

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  - District Offices
  - Retail Food Inspections
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- Environmental Planning & Support
- Environmental Protection
- Specialized Surveillance & Enforcement
- Toxicology & Environmental Assessment

Tell Us How We're Doing

Service Quality Survey

Quality Assurance

Contact Information

Public Services & Contact Numbers

District Office Directory

Contact Us

File a complaint

To report public health issues. Call the Customer Call Center at:

(888) 700-9995

Telephone agents are available on Monday - Friday, 8:00AM - 5:00PM
Or visit our Environmental Health Online Complaint System and Foodborne Illness Complaint page

RETAIL FOOD INSPECTION

- Responsibilities and Services
- Requirements for Retail Food Facilities
- Food Facility Ratings and Closure List
- Contact Us

District Surveillance and Enforcement (DSE) is responsible for ensuring that the food provided for human consumption is safe, wholesome, and free of contamination. DSE is responsible for the inspection of more than 26,000 restaurants, 12,000 markets, and 1,200 warehouses.

Important Info:

- Retail Food Inspection Guide
- California Retail Food Code (Cal Code)
- Summary of Changes to Cal Code
- Retail Plan Check Construction Guide
- Wholesale Food Inspection Guide
- Certified Food Handler Card Law
  [English | Spanish]
- Certified Food Handler Card Law FAQ
- Certified Food Handler Card Law Guidelines
- Food Safety Tools for Success

Important Links:

- Food Recalls

RESPONSIBILITIES AND SERVICES:

- Enforce the California Retail Food Code (Cal Code), Los Angeles County Code, Title 11, and the Sherman Food, Drug, and Cosmetic Law
- Inspect restaurants, markets, and bakeries for adulteration of foods, storage practices, food temperature requirements, equipment condition, and general sanitation
- Respond to complaints regarding possible contamination or adulteration of foods
- Conduct consumer protection inspections at food markets for fat content analysis of ground beef, labeling requirements, and possible adulteration
- Conduct truth-in-menu investigations at restaurants to verify that the food advertised is actually what is being offered
- Closure of food facilities as per Cal Code when an immediate danger to the public health and safety is present
- Assist with recall activities of hazardous foods
- In addition, conduct code enforcement and inspection activities at the following:
  - Temporary food facilities
  - Certified Farmers' Markets
  - Illegal vendor operations
  - Swap meet prepackaged food stands
  - Summer feeding and senior

Pay for your Public Health Permit or License

To pay for your Public Health Permit and/or License using your Credit Card (Visa, MasterCard, American Express, or Discover), Debit Card, or Electronic Check (ECheck), please visit our Payment Portal .

A convenience fee per transaction will apply. The convenience fees for Credit Card, Debit Card, and Electronic Check are 2.25% of payment, $1.49, and $0.95 respectively. Please have your Account ID and your Facility ID numbers from your billing statement ready. Payment will only be accepted online for the total amount owed on an account. Terms and Conditions apply. For more information about Permit and License Billing, please visit our Payment information page .

Areas of Interest

Air Quality

Beaches and Fresh Water Swim Areas

Body Art

Chemical Hazards

Community Events

Emergency Preparedness and Response Unit

Food

Housing

Landfills

Useful Links

About Environmental Health

EH Organization Chart

EH Reports & Publications

Health Advisories

Employment

Internships

Links

FAQ

How to Find Us

County of Los Angeles
Department of Public Health
Environmental Health
5050 Commerce Drive
Baldwin Park, CA 91706
(888) 700-9995

Map

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feeding sites

REQUIREMENTS FOR RETAIL FOOD FACILITIES

Information on Posting Requirements
Definition of a Food Facility
Retail Food Inspection Guide Revised (May 2011)

CONTACT US

For questions or complaints, contact the Environmental Health Hotline at (888) 700-9995.

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Lead Hazards

Pests

Public Pools

Recycled Water

Septic Tanks

Water Wells

Popular Links

- 2015-2016 License/Permit Fees
- Beware: Health Inspector Imposters
- Body Art
- Booklets/Guides:
- Certified Food Handler & Manager:
- Community Events
- Cottage Food Operation
- Facility Ratings
- Facility Closures last three months
- Food Recalls
- All Recalls on 2016:
- Guidelines for Safe Food Donation
- Inspect Your Home Kitchen
- Mobile Food Facility Route Sheet
- Motion Picture Catering Operation Permit
- Pet Dogs in Outdoor Dining Areas
- Plan Check Guides:
- Radiation:

Swimming Pool Inspection Details

Swimming Pool Closure List

What to Expect as a Food Operator

Deputy Director for Health Protection

Angelo J. Bellomo
Biography

Public Health has made reasonable efforts to provide accurate translation. However, no computerized translation is perfect and is not intended to replace traditional translation methods. If questions arise concerning the accuracy of the information, please refer to the English edition of the website, which is the official version.