

Food Safety Guidelines for Selling/Offering Food

Potentially Hazardous Food (PHF) Examples

- 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**
 - Alcohol
 - Whipped cream or custard filled pies, cakes or doughnuts
 - Food prepared at home

Personal Hygiene

- No jewelry is allowed except for wedding bands
- Wash hands with soap prior to handling food (*antiseptic hand gel CANNOT take the place of initial hand washing*)
- Disposable gloves must be worn at all times and be replaced if gloves rip or food handler's task changes (*e.g. working on the grill to cutting vegetables*)
- Small lacerations must be completely covered with a clean bandage
- Food handlers are not permitted to work if they are sick
- Food handlers must wear a hair restraint (*e.g. hairnet, hat, cap or scarf*)

Food Protection

- Unwrapped food must be served with utensils such as tongs or forks. Multi-use utensils must be changed at least once every 4 hours.
- 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 or below 41°F
- Keep hot food hot (*at or above 135°*) and cold food cold (*at or below 41°F*)
- Ice coolers must be self-draining to let out water as the ice melts
- Use separate coolers for raw meats and ready to eat food

Food Cooking Temperature

- Must use meat thermometer in thickest part of the meat when checking internal cooking temperature
- Internal cooking temperature must be held for 15 seconds
- Thermometers must be cleaned and sanitized after each use, such as by using an alcohol wipe
- Meat thermometers and alcohol wipes may be obtained from MIC
 - **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)
- Facility must also be permitted through the Los Angeles County Health Department

Fire Safety

- NO frying is permitted
- At minimum, a 20 pound “ABC” rated fire extinguisher and/or a 5 gallon bucket of water must be next to cooking area
- Three (3) foot clearance between the public and barbecue
- NO cooking under canopies or trees
- NO Charcoal barbecues are permitted
- Propane outdoor grills are only permitted on Matador Square with a fire permit visibly posted (*fire permit obtained by Environmental Health & Safety or MIC*)

Permit Information

- Online MATA SYNC Food Permit application must be submitted and approved by MIC prior to any approval from the Environmental Health and Safety (EH&S) department.
- EH&S will randomly survey events to ensure
 - Proper personal hygiene
 - Food protection guidelines
 - Safe storage, holding and cooking temperatures
 - Fire safety
 - Food handlers
 - Current and approved permit
- Infractions will be reported to MIC
- List of event food handlers must be provided
- Permit must be executed at least five (5) business days prior to event
- MIC may be reached at 818-677-5111

If you have any questions regarding these rules, please contact the Environmental Health & Safety Office at 818-677-2401