Guidelines for Selling/Offering Potentially Hazardous 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**
  - 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 time and be replaced if gloves rip or food handler's task change (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 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
- Thaw food in refrigerator the night before event. (never thaw at room temperature)

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
- Meat thermometers 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 licensed through the Los Angeles County Health Department

Fire Safety
- At minimum, a 20 pound “ABC” or “K” rated fire extinguisher and/or a 5 gallon bucket of water must be next to cooking area
- A 20 pound “K” rated fire extinguisher is required when frying food (see image below for reference)
- Three (3) foot clearance between the public and barbeque
- NO cooking under canopies or trees
- Charcoal barbeques are permitted, but ashes must be disposed of safely (i.e. empty metal container or cooled briquettes into a bucket of water)

Permit Information
- Food Permit must be signed by MIC prior to Department of Environmental Health and Safety (EH&S) approval
- EH&S will randomly survey event to insure
  - 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 five (5) 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