

For your health and the safety of the community, we encourage everyone to:

Only purchase food from food facilities permitted by Department of Public Health.

Look for a Certification sticker from Los Angeles County Public Health and grade posted on the cart.

Public Health wants to remind residents and visitors that **sidewalk pop-up food vendors are not allowed** under State law and cannot be issued permits.

ABOUT US

The Environmental Health Division inspects businesses to verify compliance with applicable local, State, and Federal codes in the jurisdiction of Los Angeles County. This includes restaurants, markets, bakeries, bars, mobile food vendors, and home-based food services.

The objective is to prevent foodborne illness through our retail food inspection program and by educating the public.

Note: The cities of Pasadena, Long Beach, and Vernon operate their own health department.



How to Identify

PERMITTED FOOD VENDORS

ENVIRONMENTAL HEALTH DIVISION



Mobile Food Program



(888) 700-9995



5050 Commerce Drive
Baldwin Park, CA 91706



ehmail@ph.lacounty.gov



www.publichealth.lacounty.gov/eh



11/2025



COUNTY OF LOS ANGELES
Public Health

What is a Permitted Street Food Vendor?



A permitted street food vendor or a sidewalk food vendor is someone who operates from a **Mobile Food Facility (MFF)** or a **Compact Mobile Food Operation (CMFO)**.

- **MFFs** sell various foods from **large carts, trailers, or food trucks**, which are parked on the street.
- **CMFOs** sell prepackaged or limited prepared food from **non-motorized vehicles like pushcarts or stands**, which are sold on sidewalk.

Sidewalk food vendors must comply with the California Health and Safety Code requirements and use permitted food carts to ensure safe food storage, preparation, and handling, reducing the potential for foodborne illness.

MFFs and CMFOs are required to display their Public Health certification sticker at all times.

Did you know that sidewalk food vendors need to follow the safety requirements below?



Access to clean water—safe for drinking and cooking

Food handlers must have access to clean water to wash their hands or clean utensils.



Access to bathroom

Food handlers must have access to a bathroom to maintain proper hygiene (e.g., washing hands with soap, using single use paper towels).



Protect food from vermin & contaminants

There must be proper food coverage and storage to prevent food contamination from rodents, pests, dust, and germs.



Use approved equipment

Vendors must have equipment that is approved to keep food at safe temperatures and protected from contamination.



Maintain sanitary conditions

All equipment and surfaces used in food preparation must be kept clean and sanitized.



Required to purchase all food from approved sources

Ingredients must be bought from approved suppliers to ensure quality and safety.



Must keep food at safe temperatures

Equipment must maintain safe food temperatures to help prevent the risk of foodborne illness.

Perishable cold items must be kept at **41°F or below**.

Perishable hot items must be kept at **135°F or above**.