

# DON'T LET FOOD POISONING RUIN YOUR CELEBRATION

*Learn why it is important to make sure  
the catering company you hire is permitted.*







Every year, Public Health investigates food related outbreaks from parties or events catered by persons or businesses that do not have a Public Health permit to operate a food business.





Hiring a caterer that does not have a Public Health permit puts you and your guests at risk of foodborne illnesses, commonly known as food poisoning, since Public Health is not involved to provide food safety education and enforcement of the **California Health and Safety Code\***.

**\*The California Health and Safety Code outlines requirements that must be followed to keep food safe and prevent disease transmission.**







**Having a Public Health permit means that a business is inspected and that it complies with food safety requirements, which include:**

- Correct food handling and temperature control
- Employee health and handwashing
- Facility sanitation
- Employee knowledge of food safety
- Food Safety Certifications (*one employee will need a Certified Food Protection Manager's Certificate to provide training and oversight. While all other food employees are required to have Food Handler Cards*)





Caterers who have a Public Health permit are trained and required to follow food safety rules that prevent customers from getting sick.



If you are organizing a party or event, always hire a caterer with a valid Public Health permit issued by Los Angeles County Public Health.







To find out if a caterer has a Public Health permit ask the caterer for a copy of their permit or call the Environmental Health Call Center at **1-888-700-9995**.

**To report a foodborne illness, visit:**

<https://redcap.link/foodcomplaint> or call our Public Health Infoline at (833) 540-0473, 7 days a week, 8 am-8 pm.

