



# ENVIRONMENTAL HEALTH

Bureau of District Surveillance & Enforcement

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COUNTY OF LOS ANGELES  
**Public Health**  
Environmental Health

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## COMMUNITY EVENT REQUIREMENTS CHECKLIST TEMPORARY FOOD FACILITIES

### Health permit:

- Permit posted at the Temporary Food Facility (TFF).

### Food:

- Ingredients are purchased from approved sources and prepared in the TFF or a permitted food facility.
- All potentially hazardous foods (PHF) are held at or below 45°F or at or above 135°F.
- Adequate supply of ice to keep food cold and a separate supply of ice to serve in drinks.
- Food stored at least 6 inches above the floor.

### Dish washing sink:

- A three-compartment sink available to wash, rinse, and sanitize utensils if open foods are handled.
- Dish washing sink has hot (120°F) and cold water running water, overhead protection, and is connected to the sewer or a holding tank.
- Detergent and chlorine bleach or other approved sanitizer is available to wash, rinse and sanitize equipment and utensils.

### Hand washing sink:

- A self contained portable sink with 5 gallons of warm water (100°F), liquid soap, single use towels, and a trash container are available in the TFF.
- For events of three days or less a gravity-fed container (with a catch basin) that can provide a continuous stream of warm water (100°F) may be used in place of a portable sink.

### Food booth:

#### All Food Booths:

- Booth has overhead protection and a floor of concrete, asphalt, or wood.

#### Food Booths with open foods:

- Booth has four walls of solid material or 16 mesh per square inch screen. Pass through windows for customer service are 216 square inches or less.
- Alternatively, TFFs offering samples may maintain samples in covered containers.
- Barbecues, grills, or other approved outdoor cooking equipment are located adjacent to the TFF and with a barrier to prevent public access.

Additional information regarding the requirements for community events, including variances to the requirement for one dishwashing sink per four TFFs with food preparation, is available in the Requirements for Community Events booklet.

# COMMUNITY EVENT REQUIREMENTS CHECKLIST

## EVENT ORGANIZERS

### Health permit:

- Organizer permit and approved plot plan are available at the event.
- All TFFs operating at the event have obtained permits.

### Food employee toilet facilities:

- One (1) toilet for each 15 food employees is located within 200 feet of each TFF.
- One (1) hand washing sink with warm water (100°F), liquid soap, single use towels, and a trash container for towel waste is available for every toilet.

### Public toilet facilities:

- Adequate toilet facilities (permanent or portable) are available for public use.
- One hand washing sink is available for every four (4) toilets. Sinks are stocked with liquid soap, single use towels, and a trash container for towel waste.

### Dish washing sinks:

- 25 gallons of potable water is available for each TFF using the dish washing sink.
- No more than four TFFs with food preparation share a dish washing sink.
- Sinks have hot (120°F) and cold running water and are properly connected to the sewer system or holding tanks.

### Hand washing sinks:

- See temporary food facilities section.

### Liquid waste:

- A sewage transport vehicle is available (on call) to service portable toilets and remove liquid waste from sinks' holding tanks.

### Trash/waste:

- Trash containers with watertight plastic bag inserts are available adjacent to TFFs and throughout the event as needed.
- Trash containers are emptied and bags replaced on a regular basis to prevent a nuisance.

### Animals:

- Animals are maintained at least 20 feet away from TFFs (except service animals).
- Animal waste from petting zoos or other animal attractions is removed on a daily basis and stored in a covered container.

The event organizer is not required to provide booths, dish washing sinks, or hand washing facilities to each individual TFF operator; however it is the organizer's responsibility to ensure that TFF operators have approved booths and required dish washing and hand washing facilities prior to the start of the community event.

If you have questions regarding further requirements for community events, please visit our website at <http://www.publichealth.lacounty.gov/eh> or contact the Bureau of District Surveillance & Enforcement at (626) 430-5200.