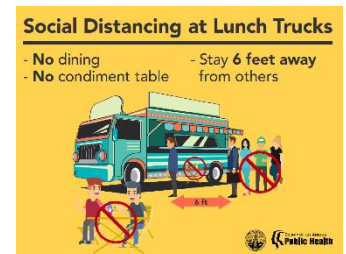


Novel Coronavirus (COVID-19)

Los Angeles County Department of Public Health Guidance for Food Street Vendors

Proper food handling during the preparation, holding, pick-up and delivery of food is essential in ensuring that the food is safe. Public Health would like to remind our food vendors and those who purchase food from food carts or food trucks that the Health Officer Order must be adhered to along with ensuring that the following requirements are met:

- Only food vendors that have a valid health permit are allowed to offer food for off-site consumption or take-out, similar to restaurants.
 - Look for the following decals posted on a food cart to determine if a food vendor is permitted?
 - Ensure that the Social Distancing Protocol is posted for customers to view.
 - Provide sanitizer for customer use with at least (60% alcohol)
 - Ensure the following sign is posted:
 - Customers should stay home if sick
 - Monitor customer capacity to ensure social distancing. This is especially important for customer wait lines.
 - Customers must be separated by at least six (6) feet from others, as much as possible.
 - If tape is used on the ground, food vendors must remove the tape upon departure and properly dispose of it.
 - Food vendors must:
 - Have access to handwashing facilities with soap and water and hand sanitizer that contains at least 60 percent alcohol
 - Wear a cloth face covering at all times, when interacting with each other or with customers
 - Regularly disinfect high-touch surfaces, such as counters, and customer payment areas
 - Follow communicable disease control recommendations provided by Public Health, including guidance for cleaning and disinfecting all surfaces
 - Stay home if they are sick and ensure employees stay home when sick as well
 - Food vendors are required to **follow basic food safety practices**
 - Keep hot food hot (135 °F or above) and cold food cold (41 °F or below).
 - Thoroughly cook foods as required.
 - Clean and sanitize utensils and equipment at the required frequency.
 - Adhere to employee health and hygiene practices—don't work when ill and wash hands frequently and when required as noted above.
 - Ensure all food and food ingredients are from an approved food sources.
 - No condiment tables may be set up for customer self-service, and customer tables and seating are prohibited
- Failure to comply may result in fines of up to \$1000 per violation per day.**



For more information please contact Consultative Services at (888) 700 – 9995. For more information on COVID-19 visit: <http://publichealth.lacounty.gov> or call the Los Angeles County Information line 2-1-1 which is available 24 hours a day.