



**COUNTY OF LOS ANGELES  
DEPARTMENT OF PUBLIC HEALTH  
SPECIALIZED FOOD SERVICES**

5050 Commerce Drive, Baldwin Park, CA 91706  
(626) 430-5421 • Website: <http://www.publichealth.lacounty.gov/eh>



**FOOD DEMONSTRATOR PERMIT FOR IN-STORE DEMONSTRATIONS**

A food demonstrator is defined as any person who offers or serves to the public, with or without charge, unpackaged bulk food or packaged food, for the purpose of publicizing, advertising, or promoting the sale of food, food products or food equipment.

- All food demonstrations or sampling must be performed within a permitted food facility.
- All food products must come from an "approved source". All food products shall be manufactured, warehoused and properly stored in a licensed/permitted facility.

The food demonstrator permit is an annual permit valid during the fiscal year from July 1 through June 30. **A renewal bill will be sent at the end of the fiscal year, unless you notify the department to close the account.** The annual fee for a food demonstrator permit is **\$436.00** and is prorated according to the start date. One permit will be required per market chain or independent market location.

If you propose to start operating:	<b>Your fee is:</b>
Any time between July 1 and June 30	\$436.00
Any time between October 1 and December 31	\$327.00
Any time between January 1 and March 31	\$218.00
Any time between April 1 and June 30	\$109.00

**NOTE: Please do not send payment with the application.** Permit invoice will be mailed after the application is approved.

Proposed date to begin operating: \_\_\_\_/\_\_\_\_/\_\_\_\_

Please email your application to [ehsfs@ph.lacounty.gov](mailto:ehsfs@ph.lacounty.gov) OR

Mail your application to: Specialized Food Services  
Attn: Food Demonstrator Coordinator  
5050 Commerce Dr.  
Baldwin Park, CA 91706

**Note: Please submit the application at least 30 days prior to your first proposed food demonstrator event. Incomplete applications will not be processed.**

Signature of Applicant: \_\_\_\_\_ Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Company Name/Applicant Name: \_\_\_\_\_

*FOR DEPARTMENT USE ONLY*

Received By: \_\_\_\_\_ Date: \_\_\_\_/\_\_\_\_/\_\_\_\_



## FOOD DEMONSTRATOR APPLICATION

APPLICANT INFORMATION		
DBA:	CONTACT NAME:	
<input type="checkbox"/> OWNER <input type="checkbox"/> MANAGER <input type="checkbox"/> AUTHORIZED REPRESENTATIVE <input type="checkbox"/> OTHER: _____		
ADDRESS: (STREET)		
(CITY, STATE, ZIP)		
TELEPHONE:	FAX:	E-MAIL:
LOCATION OF FOOD DEMONSTRATION		
DBA:	(For multiple site demonstrations, submit separate demonstration schedule)	
CONTACT PERSON:		
ADDRESS: (STREET)		
(CITY, STATE, ZIP)		
PUBLIC HEALTH PERMIT #:	TELEPHONE #:	
MARKETING COMPANY		
DBA:		
CONTACT PERSON:		
ADDRESS: (STREET)		
(CITY, STATE, ZIP)		
TELEPHONE #:		
<input type="checkbox"/> CONTRACT WITH PERMITTED FOOD ESTABLISHMENT AVAILABLE		
<input type="checkbox"/> NO CONTRACT AVAILABLE		



<b>FOOD PRODUCT(S)</b>	
<b>*MUST BE FROM AN APPROVED SOURCE</b>	
COMMON NAME OF PRODUCT(S):	
<input type="checkbox"/> POTENTIALLY HAZARDOUS FOOD <input type="checkbox"/> PREPACKAGED <input type="checkbox"/> UNPACKAGED	
NAME OF MANUFACTURER: (Submit copy of manufacturer/distributor's health permit)	
ADDRESS OF MANUFACTURER: (STREET)	
(CITY, STATE, ZIP)	COUNTY:
METHOD OF DEMONSTRATING FOOD(S):	
COMMENTS:	
<b>EQUIPMENT/UTENSIL CLEANING AND STORAGE</b>	
LOCATION: DBA:	
ADDRESS: (STREET)	
(CITY, STATE, ZIP)	
CONTACT NAME:	
PUBLIC HEALTH PERMIT #:	TELEPHONE #:

By signing below, I acknowledge that I have read and understand all terms and conditions of my permit to operate as a Food Demonstrator in Los Angeles County.

\_\_\_\_\_  
 Operator's Signature

\_\_\_\_\_  
 Date

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## FOOD DEMONSTRATOR REQUIREMENTS CHECKLIST (IN-STORE DEMONSTRATIONS)

### Health Permit:

- A valid Public Health Permit is on premises with a food demonstrator and available upon request for food demonstration purposes.

### Food:

- All food offered or used for preparing food samples shall be obtained from approved sources.
- All food used by the demonstrator is stored, prepared and served in a completely enclosed building.
- All food is protected at all times from contamination by persons, flies, dust and dirt.
- All food is stored at least six inches above the floor surface unless completely enclosed in waterproof and rodent proof containers.
- All potentially hazardous food is maintained at or above 135 degrees, or at or below 41 degrees Fahrenheit at all times.
- Food samples are not to be offered from a common bowl, tray or other device in such a manner that the recipients' hands might contact other food being offered.

### Food Demonstrator and Demonstration Area:

- Demonstrators must remain at the demonstration area or workstation at all times. No food offered to customers shall be left unattended at any time.
- All food handlers shall wear clean, washable garments; wear approved hair restraints; hands are free of cuts, sores and bandages; hands shall be kept clean at all times when food is being prepared or demonstrated.
- Demonstration area shall be kept clean and sanitary at all times.

### Utensils:

- Demonstrators shall use tongs, spatulas, or other suitable implements including disposable gloves in handling food; Bare hand contact with food shall be kept to a minimum.
- All implements, tools, and equipment are kept clean, sanitary, and in good repair.
- Utensil wash facilities (approved sink with a minimum of 3 compartments) are closely adjacent for cleaning utensils and equipment as necessary.

### Hand wash facilities:

- Hand wash facilities, supplied with hot and cold running water, and single service soap and paper towels, are located at or closely adjacent to where the food is being offered or served.

### Toilet Facilities:

- Toilets are provided for food demonstrators and food handlers within the licensed food establishment.

### Waste Disposal:

- Trash containers are provided with tight fitting lids or covers at each workstation.

## REQUIRED DOCUMENTS FOR FOOD DEMO APPLICATION SUBMITTAL

1. Food Demonstrator Permit Application
2. Health Permit for manufacturer of food product(s)
3. Food Safety Certification for employee conducting the demo
4. List of stores, including addresses for multiple site demonstrations
5. Ownership documents:
  - Copy of driver license (if sole proprietorship)
  - Articles of Incorporation (INC) or Articles of Organization (LLC)
    - \*including Statement of Information listing officers for the corporation
6. IRS issued letter assigning the Federal Employee Identification Number (Tax ID)
7. Business license

Please send all the above via email as pdf attachments (preferred) or US mail to:

*Department of Public Health  
Environmental Health  
Attn: Specialized Food Services  
5050 Commerce Dr.  
Baldwin Park, CA 91706*