



ENVIRONMENTAL HEALTH
 Bureau of Specialized Surveillance and Enforcement
 Food and Milk Program

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Permit and Operational Requirements for Motion Picture Catering Operations

Environmental Health recognizes that mobile food facility (MFF) operators who provide food service to motion picture and television film locations face challenges in providing meal service to a large number of employees during the limited time available for a meal break. To assist in meeting these challenges, Environmental Health has revised standards for motion picture catering operations and developed a Motion Picture Catering Operation (MPCO) Permit.

Motion Picture Catering Operation Permit

The MPCO Permit consists of a mobile food facility, no more than two mobile storage vehicles (MSV), and outdoor food preparation and service areas, where the operator is under contract to operate at a licensed film studio or at a site with a permit for filming on location issued by the appropriate city or county. A Motion Picture Catering Operation will receive two (2) field inspections per year (including all 3 food operations mentioned above). In addition the MFF will receive one certification inspection conducted at the MFF commissary.

Mobile food facilities **NOT** operating with a MPCO Permit are limited to preparing and serving food from the MFF. No additional food preparation areas or storage vehicles are permitted.

To apply for the MPCO Permit, an operator must:

- Complete a Public Health Permit Application available through the Food & Milk Program
- Complete an Agreement in Conjunction with a Motion Picture Catering Operation Permit form,
- Provide a letter of agreement with an approved commissary for servicing and storage of the MFF associated with the MPCO,
- Disclose all MSVs that may be used in conjunction with the MPCO.

Operational Requirements

Structural and Operational Requirements for Motion Picture Catering Operations

All Motion Picture Catering Operations must meet all requirements set forth in the California Health and Safety Code (CAH&S) for mobile food facilities (California Retail Food Code Chapter 10 and applicable requirements in Chapters 1-8, inclusive and Chapter 13), with the exceptions that the Motion Picture Catering Operation includes outdoor food preparation and service areas, and two mobile storage vehicles.

Restrooms

- Approved restrooms, including portable toilets, meeting CAH&S requirements, must be within 200 feet of food preparation and service or as approved by the Department. Restrooms must be equipped with hand wash sink(s) providing warm water (i.e., 100°F-108°F), single use soap and towels, and a trash receptacle for towel waste.

Permit and Operational Requirements for Motion Picture Catering Operations

- Portable restrooms must be approved in conjunction with a local city/County film permit for the specified production site. Information regarding the service provider and responsible party must be available upon inspection.

Posting of Letter Grades

Motion Picture Catering Operations will be inspected and scored, but will not be required to post a grade or inspection score card. The inspection scores will be available for viewing on EH's website.

Disclosure of Work Locations to Facilitate Unannounced Inspections

Work location information can be submitted to the Vehicle Inspection Program by any of the following methods:

- Submitting a completed Route Reporting Form by mail, email or fax. Route Reporting Forms are available online at www.lapublichealth.org/eh or may be obtained from the Food & Milk Program.
- Emailing or faxing work assignments or job notifications at least 8 hours prior to the beginning of the assignment, or as soon as possible when the operator is given less than 8 hours notification.
- Providing a business or cellular phone number that is accessible during all hours of business operation to provide current work location information.
- DPH-approved reporting via web or social media posting.

Requirements for Outdoor Food Preparation and Service

- Food preparation (except approved outdoor cooking equipment) must be within a fully enclosed structure consisting of a solid top/canopy, four walls extending from floor to ceiling, and a floor.¹
- Employee/customer service area containing buffets or self service stations must be provided with a solid top/canopy extending over the entire area.
- Approved outdoor cooking equipment (e.g., wood burning ovens, open air BBQs, gas ranges, open flame cooking equipment, etc.) may not be located under a top/canopy and must be:
 - (a) located adjacent to a fully enclosed food preparation area or MFF
 - (b) protected from customer access by establishing a three foot minimum barrier between equipment and customer or other method approved by the DPH.
- Food must be at all times protected from contamination:
 - (a) Unpackaged food buffets and/or self service stations must be provided with sneeze guards, covered chafing dishes, or other methods as approved by the DPH.
 - (b) Food preparation structures and cooking areas must not be located beneath trees or other shrubbery.
 - (c) Outdoor cooking equipment (e.g. ovens, grills, gas ranges, open air BBQs, etc.) and food preparation is prohibited during inclement weather.
 - (d) Foods used in conjunction with outdoor cooking must be held/stored in containers with tight fitting lids until placed on cooking surface.
- Food preparation areas must be provided with hand wash stations unless located within 25 feet of the permitted MFF².

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- Liquid and solid waste must be contained and disposed of in a manner approved by the DPH.
- All soiled food equipment must be cleaned on the MFF or returned to the commissary for cleaning at the end of the operating day.

Operational and Structural Requirements for MSVs

- Food preparation is prohibited within MSVs.
- Food storage is limited to manufacturer pre-packaged, non-potentially hazardous foods in a non-refrigerated food compartment of the MSV.
- Walk-in and reach-in refrigerators and freezers must be ANSI certified, and the installation must be approved by Housing Community and Development.
- Approved refrigeration installed with a continuous power supply must be provided for the storage of potentially hazardous foods, and include a condensate/liquid waste disposal system.
- Potentially hazardous foods must be maintained at or below 41° F.
- Food storage at approved installed refrigeration may include whole (uncut) produce, commercially prepackaged foods, and foods packaged by the operator (e.g., NSF food containers with secured, tight fitting lids, etc.) at the catering kitchen, commissary, or on the MFF.
- While stationary at the site location, food may be covered with plastic wrap, foil, etc. during on-site storage.
- Food storage must be segregated from non food storage. Chemical storage must be in a separate compartment.
- Food must be elevated a minimum of six inches above the vehicle floor on approved shelving.
- Food storage compartment and associated shelving must be constructed and made of material that is smooth, durable, easily cleanable and nonabsorbent.
- Food must be at all times protected from contamination and adulteration.
- Food compartments must be maintained clean and free of vermin.
- If food is stored within the MSV, the vehicle must be parked at a commissary during non-operational periods.
- All MSVs must be approved through the plan check process prior to use, unless otherwise stated on the Mobile Storage Vehicle Plan Check Evaluation form.

¹ Structure material may be of wood, canvas, plastic tarp; walls also may be of 16 mesh screen. Provision of floor material is not required when the structure is located on concrete or asphalt.

² Handwashing facilities are required in all preparation areas where non-packaged food is prepared, including the outdoor food preparation area of the Motion Picture Catering Operation. The 25 foot distance to the MFF was determined to be an acceptable distance.