County of Los Angeles • Department of Public Health Environmental Health Charter School Cafeteria Food Service Requirements

OPTION	FOOD SERVICE PROVIDED BY CHARTER SCHOOL	FOOD FACILITY/CATERER REQUIREMENTS	CONTRACT SIGNED-OFF BY COUNTY WHEN
Α.	Onsite Food Prep	Compliance with Cal Code requirements and submission of construction plans.	Construction plans are approved and actual construction verified by Plan Check staff through field inspection. **
B.	Food Service Limited to Holding and/or Serving of Food	Compliance with Cal Code requirements and submission of construction plans (see allowable variance below).* Cal Code requirements include, but not limited to the following: • Enclosed facility • Approved equipment • Toilet facilities/Hand washing sink for food handlers • Janitorial sink on premises • 3 Compartment sink when equipment/utensils are cleaned onsite	School provides a copy of their contract with a permitted caterer and field visit verifies completion of the corrective actions identified in the Plan Check review/site evaluation. Note, caterer must also be USDA approved if providing meals containing meat in wholesale food service operations such as this.**
C.	No Food Service by School. All Food Service Provided by Caterer	Proof of contractual agreement with permitted caterer to provide food, serve food, and remove food and equipment after meal service. School personnel may not handle food/equipment/utensils. Caterer may only finish food prep and serve, no cooking allowed onsite. Caterer to follow safe food handling guidelines and have access to toilet and hand washing facilities onsite.	School provides a copy of their contract with a permitted caterer. Note, caterer is not required to be USDA approved in retail food service operations such as this.

*Allowable Variances:

- Site evaluation by Plan Check staff in place of submission of plans
- Conditional use of non-commercial floor, wall, and ceiling finishes (based on performance)
- Up to 300 ft distance to toilet rooms

To obtain a service agreement, contact Beatrice LeDuff, Chief EHS, at (626)430-5239 or at aleduff@ph.lacounty.gov

To submit plans or request a site evaluation, contact Denise Noborio, Chief EHS, at (626) 430- 5418 or dnoborio@ph.lacounty.gov

^{**} Approval to use shared cafeteria is dependent upon written consent from school district and varied hours of operation.