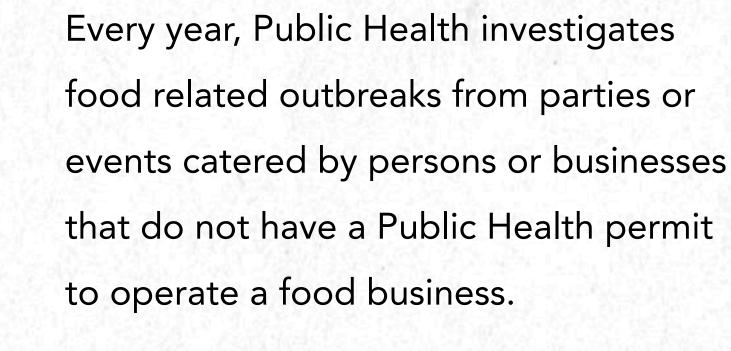


Learn why it is important to make sure the catering company you hire is permitted.



















Having a Public Health permit means that a business is inspected and that it complies with food safety requirements, which include:

- Correct food handling and temperature control
- Employee health and handwashing
- Facility sanitation
- Employee knowledge of food safety
- Food Safety Certifications (one employee will need a Certified Food Protection Manager's Certificate to provide training and oversite.
 While all other food employees are required to have Food Handler Cards)





Caterers who have a Public Health permit are trained and required to follow food safety rules that prevent customers from getting sick.





If you are organizing a party or event, always hire a caterer with a valid Public Health permit issued by Los Angeles County Public Health.





Zoom

Share

Search



Environmental Health Inspection Results Page / Resultados de la Inspección de Salud Ambiental

Here you will find inspection results over the past 5 years for currently active facilities including restaurants/food markets, apartment buildings, condominiums, swimming pools, massage establishments, food trucks, camps, and cannabis facilities. This page lists the most recent routine inspection activity for each facility. Inspection results will be made available within one week of the inspection date.

For best results, narrow your search criteria by selecting the facility type from the drop-down list, then enter either the facility name, address, city or zip code in the search bar. If searching by an address number that is within a range (e.g., 1100-1110), then search by the primary address number (e.g., 1100).

- Click on the Inspections button of the desired facility to see the past 5 years of inspection activity for that facility.
- Click on the *Details* button to view the specifics of each inspection. For inspections after July 1, 2020, a PDF copy of the full inspection report will be available.

Aquí encontrará resultados de inspecciones de los últimos 5 años para instalaciones actualmente activas, incluidos restaurantes/mercados de alimentos, edificios de apartamentos, condominios, piscinas, establecimientos de masajes, camiones de comida, campamentos e instalaciones de cannabis. Esta página enumera la actividad de inspección de rutina más reciente para cada instalación. Los resultados de la

To find out if a caterer has a Public Health permit ask the caterer for a copy of their permit or contact your local district inspection office at 1-888-700-9995 or visit bit.ly/District-Offices.

To report a foodborne illness, visit:

https://redcap.link/foodcomplaint or call our Public Health Infoline at (833) 540-0473, 7 days a week, 8 am-8 pm.

