

DON'T LET FOOD POISONING RUIN YOUR CELEBRATION

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





Every year, Public Health investigates food related outbreaks from parties or events catered by persons or businesses that do not have a Public Health permit to operate a food business.



Hiring a caterer that does not have a Public Health permit puts you and your guests at risk of foodborne illnesses, commonly known as food poisoning, since Public Health is not involved to provide food safety education and enforcement of the **California Health and Safety Code***.

***The California Health and Safety Code outlines requirements that must be followed to keep food safe and prevent disease transmission.**





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 oversight. 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.





The screenshot shows a web browser window with the following elements:

- Browser address bar: Page History, Zoom, Share, Search.
- Header: COUNTY OF LOS ANGELES Public Health logo.
- Section Header: Environmental Health Inspection Results Page / Resultados de la Inspección de Salud Ambiental.
- Text: "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)."
- Bulleted List:
 - 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.
- Text: "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.

