

FILM CATERER & CRAFT SERVICES CHECKLIST

(Please provide this form to your caterer)

All foodservice operations, including caterers and mobile food vehicles, are required to provide a current and valid health permit at the time of filming. As of October 1, 2015, the Pasadena Film Office has approval to accept current health permits from LA County Health, Orange County, and Ventura County in the event that the caterer/food truck is not currently licensed by the Pasadena Health Department. Failure to provide proof of permit may result in closure of the operation.

Foodservice consisting of less than 25 square feet of prepackaged, non-potentially hazardous food items does not require a health permit.

Plan Ahead: Business name and valid health permit must be conspicuously displayed during operation. Failure to provide a current health permit during filming may result in closure.

Food Handler Hygiene:

- Food handlers are to wash their hands before handling any food or utensils.
- Disposable gloves should be used when handling ready-to-eat food.
- No eating or drinking while preparing or serving food.
- Hair restraints and clean outer garments must be worn.

Food Service:

- Set up a temporary hand washing station (see below).
- All condiments must be prepackaged or dispensed from approved pump, squeeze or pour-type devices.
- Provide sneeze guards or lids to protect food while on display.
- Sanitizer bucket and clean towels should be available to wipe down area. Change sanitizer every 2 hours.

Temporary Handwashing Sink



Temperature Control:

- Hot food must be kept at 135°F or above.
- Cold food must be kept at 41°F or below.
- A calibrated thermometer must be available to verify holding and cooking temperatures. Wipe with sanitizer towel before using.

Cooking Temperatures:

- Poultry – cooked to a temperature of 165°F.
- Beef/Pork/Fish – cooked to a temperature of 145°F.
- Ground Beef - cooked to a temperature of 155°F.
- Reheating of pre-cooked items - 165°F.

Check temperatures by inserting a sanitized thermometer in thickest portion of product.

Food Storage and Handling:

- Business name and valid health permit must be conspicuously displayed during operation.
- Provide trash cans for all food waste.
- Three compartment utensil washing sink may be required if preparing food onsite.
- All food must come from a permitted kitchen or market.
- Supplies and packaging material should be elevated. Do not store on ground.
- Keep food in covered containers.
- Extra clean utensils must be available. Utensils must be replaced every 4 hours with clean/sanitized utensils.
- Ice used for refrigeration purposes shall not be used for consumption in food or beverages.