



# Eat Safe! Play Safe!

## Promoting Safe and Thriving Communities

This document provides permitting information based on the California Retail Food Code (CRFC) for food sales and service at sporting events.

### FOOD SERVICE OPTIONS WITHOUT A HEALTH PERMIT

#### Option 1 - Private Gathering

A private cooperative food gathering limited to the persons participating in the Little League operation including players, coaches, parents, family members, and guests. It may not include members of the general public.

Requirements: All food and food-related equipment (e.g., crock pots, BBQs, utensils, etc.) must be brought on-site for the duration of the gathering and removed from the premises when the gathering ends. Permanent facilities or structures may not be used to store food or equipment for these private gatherings. Contact your local Park Authority to inquire about any additional requirements for private gatherings.



#### Option 2 - Prepackaged Food

This option allows for food sales of up to 25 sq. ft. of pre-packaged, non-perishable foods (bottled water, soda, candy, chips, etc.). This 25 sq. ft. limitation includes the food storage area as well as the display area and must be within a permanent structure.

### HEALTH PERMIT OPTIONS FOR FOOD SERVICE

#### Option 1 - Temporary Event

You may obtain a health permit from DEH-FHD to operate a temporary event, limited to 25 days in a 90 day period. The event must be approved by the local city as a Community/Civic Event.

A Temporary Food Facility (TFF) permit does require that you store food and related equipment at a permitted commissary kitchen, such as a local restaurant. You may prepare foods at the event within an approved enclosure, such as a pop-up canopy with mesh screening. This permit allows you to sell/serve food to the general public at your event. A more limited Non-Profit TFF option is also available.



NOTE: A TFF must operate within 200 feet of restroom facilities. Portable toilet facilities may be allowed. For events lasting longer than four hours, a 3-compartment sink will be required for utensil washing.

#### Option 2 - Mobile Food Facility

Obtain approval for a mobile food facility (MFF), such as a hot-dog cart, to prepare and sell food to the general public. The mobile food facility will require local zoning approval, a plan check submittal, and a health permit prior to operating.

NOTE: A MFF that idles for more than one hour must operate within 200 feet of restroom facilities.

#### Option 3 - Permanent Food Facility

Submit construction plans to DEH-FHD and obtain a health permit for a permanent food facility. For complete submittal requirements, please contact the DEH-FHD Plan Check Unit at (858) 505-6660.



# EAT SAFE!



# PLAY SAFE!

## FIVE SIMPLE STEPS TO FOOD SAFETY

### Clean Hands Frequently

Be sure the food handling areas are equipped with adequate hand-washing facilities. If using gloves during food prep, be sure to change gloves when switching between tasks (handling money, raw food, personal items, etc.) and properly wash hands prior to donning a new pair of gloves.



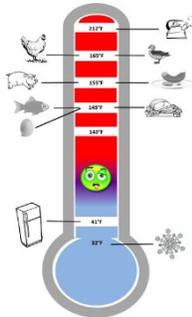
### Clean Utensils Properly

Bring plenty of clean utensils (tongs, knives, serving spoons, etc.), for eating and for preparing and serving. Provide separate utensils for handling raw food and cooked food. When cleaning utensils, make sure they are properly washed, rinsed and sanitized.



### Monitor Holding Temps

Keep food out of the "danger zone". Cold food items should be held at 41°F or below until they are served/used. Hot food items should be held at 135°F or above until they are served.



### Verify Cooking Temps

Ensure that each specific type of meat reaches its required final cooking temperature for 15 seconds.

- Chicken/Poultry - 165°F
- Ground Beef/Hamburgers - 155°F
- Pork Sausages - 155°F
- Hot Dogs - 135°F



### Protection from Contamination

All food should be stored to protect it from cross contamination. Store raw meats separate from vegetables and other precooked/ready to eat foods.

## GEAR TO PACK

### Handwashing Station

Provide at least 5 gallons of warm water (100°F-108°F) in a container with a continuous flow spigot, soap, paper towels and a catch bucket for wastewater.



### Food Thermometer

Pack a thermometer to be sure cold foods stay cold, hot foods stay hot and meats are cooked thoroughly to prevent harmful bacteria growth.



### Ice Chests/Ice

Bring an insulated cooler packed with several inches of ice, frozen gel packs, or containers of frozen water to keep food cold. When packing the cooler, make sure raw meat and poultry are wrapped securely and stored below ready-to-eat foods to prevent their juices from cross-contaminating other items.



### Chaffing Dishes, BBQs, Crock Pots

Keep hot food hot. Bring the proper equipment to allow for adequate hot holding of foods throughout the day. Be sure to turn on all units so they are heated up before food goes into them for hot holding.



### Potable (SAFE TO DRINK) Water

Does your playing field have drinkable water? Find out ahead of time if potable water will be available.

### DO NOT USE RECLAIMED WATER.

Purple pipes carry treated sewage water that is not safe to drink and is meant for irrigation. If potable water is not available, be sure to have adequate water on hand to allow for food preparation, continued hand washing, and utensil washing throughout the day.