



Satellite Food Service

Promoting Safe and Thriving Communities

This document provides information based on the California Retail Food Code (CRFC) for satellite food service operations that are operating in conjunction with a permanent food facility.

SATELLITE FOOD SERVICE DEFINITION (CRFC Section 113899)

"Satellite Food Service" means a remotely located food service operation that is conducted on the same property as, in reasonable proximity to, and in conjunction with and by, a fully enclosed permanent food facility. Satellite food service located within a fully enclosed permanent food facility shall be temporary by nature.

SATELLITE FOOD SERVICE OPERATION (CRFC Section 114067)

Satellite food service is restricted to limited food preparation operations (conducted by the permanent food facility, not another vendor) which include:

- Heating, frying, baking, roasting, popping, shaving of ice, blending, steaming or boiling of hot dogs, or assembly of non-prepackaged food.
- Dispensing and portioning of non-potentially hazardous food or dispensing and portioning for immediate service to a customer of food that has been temperature controlled until immediately prior to portioning or dispensing.
- Holding, portioning, and dispensing of any foods that are prepared for satellite food service by the onsite permanent food facility or prepackaged by another approved source.
- Slicing and chopping of non-potentially hazardous food or produce that has been washed at an approved facility or slicing and chopping of food on a heated cooking surface during the cooking process.
- Cooking and seasoning to order.
- Juicing or preparing beverages that are for immediate service, in response to an individual consumer order, that do not contain frozen milk products.
- Hot and cold holding of food that has been prepared at an approved permanent food facility.
- Reheating of food that has been previously prepared at an approved permanent food facility and held at temperatures required by this chapter.

Note: Satellite food service operations may NOT: slice and chop potentially hazardous food other than produce, unless on a heated cooking surface; thaw food; cool food; grind raw ingredients; wash foods; or cook foods for later use.

SATELLITE FOOD SERVICE SETUP REQUIREMENTS

Satellite food service areas shall have the following to help protect food from cross contamination:

- Overhead protection over all food handling areas.
- A handwashing station within the satellite food service area (handwashing station must meet the requirements of the CRFC and this department).
- Available warewashing facilities.

SATELLITE FOOD SERVICE PRE-APPROVAL REQUIREMENTS

Prior to conducting satellite food service, written standard operating procedures (SOPs) must be submitted to and approved by the Department of Environmental Health and Quality (DEHQ). SOPs shall include:

- A complete menu indicating the food(s) to be served from the satellite operation.
- Procedures and methods for food preparation and handling.
- Procedures, methods, and schedules for cleaning utensils and equipment.
- How food will be transported to the satellite food service area and procedures to prevent contamination.
- How potentially hazardous foods will be cold-held at 41°F or below, or hot-held at 135°F or above.

- After the SOPs are approved by DEH, maintain a copy onsite for review by your inspector.

Note: Satellite food service operations participating in an active Temporary Event must be set up on the property of the related permanent food facility and must have their SOPs submitted and approved prior to beginning operation on the day of the event.