CITY OF LONG BEACH

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MOBILE FOOD FACILITY & STREET FOOD VENDOR

HEALTH PERMIT EXEMPTION

Q. WHEN IS A MOBILE FOOD FACILITY AND STREET FOOD VENDOR EXEMPT FROM A HEALTH PERMIT?

A. You can be exempt from a health permit if you sell less than 25 square feet of prepackaged, non-potentially hazardous food that is properly labeled and processed from an approved source.

Q. WHAT ARE NON-POTENTIALLY HAZARDOUS FOODS?

A. Non-potentially hazardous foods do not need to be kept at a particular temperature to minimize the growth of food poisoning bacteria or toxins. Cookies, fruit pies, nuts, herbs, spices, and dry goods are a few examples of non-potentially hazardous food.

Q. WHAT IS PROPER LABELING?

A. Proper labeling requires every package to include:

- The common name or adequate description of the food.
- If the food is made from two or more ingredients, a list of ingredients in descending order of predominance by weight.
- Include artificial color or flavor and chemical preservatives, if used.
- Provide the weight or quantity of contents.
- Include name and address of the manufacturer, packer, or distributor.

Q. WHAT IS CONSIDERED AN APPROVED SOURCE?

A. "Approved" means that the facility where the food is produced, prepared, or processed meets or exceeds the standards of the responsible regulatory agency. The standards are based on a determination of conformity with applicable laws, current public health principles, practices, and generally recognized industry standards that protect public health.

Q. IS FOOD PREPARED AT MY HOME AN APPROVED SOURCE?

A. A health permit is required for foods prepared at home. A Cottage Food Operation can prepare and package certain non-potentially hazardous foods in a private home-kitchen. You can contact our office and ask for Cottage Food Operation permit.

Q. IS SELLING FRUIT and VEGETBLES EXEMPT FROM A HEALTH PERMIT?

A. Yes, if fruit and vegetables are uncut, uncooked, and kept less than 25 square feet. Some cut fruit and vegetables can support growth of food poisoning bacteria or toxins and require a health permit, even if it's less than 25 square feet.

Q. IF I'M NOT QUALIFIED UNDER EXEMPTION, CAN I SELL FOOD WITHOUT A HEALTH PERMIT?

A. Under the California Health and Safety Code, a health permit is required if anyone prepares, stores, transports, offers, or sells food to public.