

PROPOSED CHANGES TO PUBLIC HEALTH FEES

RETAIL FOOD PROGRAM - PERMANENT FOOD FACILITIES

ENVIRONMENTAL HEALTH



The Los Angeles County Department of Public Health, Environmental Health Division (EH), is proposing changes to the Los Angeles County Code, Title 8 – Consumer Protection, Business, and Wage Regulations; Division 1 – Public Health Licenses. These changes impact permit, plan check, and service fees that are collected under the authority of State and County Codes to carry out duties that protect public health and safety.

Overview of Program

EH is responsible for enforcing the California Retail Food Code, a California state law codified in the California Health and Safety Code beginning at §113700. The primary purpose of this law is to establish minimum standards to safeguard public health and to ensure that consumers receive food that is safe, unadulterated, and honestly presented.

This fact sheet applies to permanent food facilities that operate in a fixed, enclosed building and that store, prepare, package, serve, or sell food for human consumption at the retail level, including, but not limited to the following:

- Operations where food is consumed on-site or taken off-site, even if no charge is assessed.
- Any areas used in the operations described above, including but not limited to storage facilities for food-related utensils, equipment, and materials.

Why are the fees changing now?

Fees were last increased in 2018. While fees have remained the same, operational costs have increased annually due to negotiated employee salaries and benefits, along with inflation. From FY 19/20 through FY 25/26, the Consumer Price Index (CPI) increased by about 25%, and cost-of-living increases approved for County workers totaled 20.5%. Yet fees have remained at 2018 levels despite these cost increases.

A comprehensive fee study was conducted along with an evaluation of current operational costs and the fee levels required to cover those costs. The study reviewed direct and indirect costs associated with program administration, inspection, oversight and enforcement. The fee analysis structure was validated by the LA County Auditor-Controller. The last comprehensive fee study for EH programs was conducted in 2011.

What are the fee changes?

A summary of the proposed fees is listed below. If approved by the Board of Supervisors, the new fees will go into effect December 15, 2026. Existing permitted businesses will receive a supplemental invoice for any increases in annual health permit fees for Fiscal Year 26/27, and existing businesses where annual permit fee decreased will receive a credit during the FY27/28 annual health permit billing.

To minimize the impact of future increases, starting in FY 27/28, fees will be adjusted annually based on the Consumer Price Index (CPI), with no fee exceeding the reasonable cost of providing services.

SUMMARY OF PERMANENT RETAIL FOOD PROGRAM FEES

PERMIT TYPES	Current Fee	Proposed New Fee
CATERER (less than 1,000 SQ. FT.): A food service business that prepares food at a permanent location to be served off-site as part of contracted service or for direct sales at a Host Facility. No dine-in option.	\$2,179	\$1,642
CATERER (1,000-1,999 SQ. FT.)	\$2,379	\$1,778
CATERER (2,000 + SQ. FT.)	\$3,018	\$1,831
FOOD DEMONSTRATOR: A business that offers or serves unpackaged food to the public without charge for the purpose of publicizing products.	\$436	No Change
HOST FACILITY: A food facility located in a brewery, winery, commercial building, or other approved location that supports a catering operation providing food for direct sales to individual consumers for up to 4 hours.	\$358	\$494
FOOD MKT RETAIL - MICROMARKET (25-1,999 SQ. FT.) LOW RISK: A food market with no employees onsite that sells packaged nonperishable and perishable food to self-serve customers.	\$289	\$342
FOOD MKT RETAIL (25-1,999 SQ. FT.) LOW RISK: A food facility limited to the sale of prepackaged foods.	\$289	\$489
FOOD MKT RETAIL (2,000+ SQ. FT.) LOW RISK	\$388	\$514

PERMIT TYPES	CURRENT FEE	Proposed New Fee
FOOD MKT RETAIL (25-1,999 SQ. FT.) MODERATE RISK: A food facility that sells prepackaged foods and includes food preparation such as slicing and packaging meat and produce.	\$723	\$1,048
FOOD MKT RETAIL (2,000+ SQ. FT.) MODERATE RISK	\$827	\$1,073
FOOD MKT RETAIL (25-1,999 SQ. FT.) HIGH RISK: A food facility that sells prepackaged foods and uses specialized food processes (such as smoking meats).	\$1,153	\$1,551
FOOD MKT RETAIL (2,000+ SQ. FT.) HIGH RISK	\$1,341	\$1,754
RESTAURANT (0-30 seats) LOW RISK: A food facility that prepares nonperishable foods for on- or off-site consumption.	\$319	\$480
RESTAURANT (31-60 seats) LOW RISK	\$344	\$533
RESTAURANT (61-150 seats) LOW RISK	\$370	\$560
RESTAURANT (151+ seats) LOW RISK	\$400	\$576



RESTAURANT (0-30 seats) MODERATE RISK: A food facility that prepares potentially hazardous foods for same-day service.	\$719	\$942
RESTAURANT (31-60 seats) MODERATE RISK	\$762	\$1,004
RESTAURANT (61-150 seats) MODERATE RISK	\$838	\$1,029
RESTAURANT (151+ seats) MODERATE RISK	\$932	\$1,072
RESTAURANT (0-30 seats) HIGH RISK: A food facility that prepares potentially hazardous foods for multi-day use, including cooling of foods.	\$1,206	\$1,736
RESTAURANT (31-60 seats) HIGH RISK	\$1,309	\$1,816
RESTAURANT (61-150 seats) HIGH RISK	\$1,375	\$1,926
RESTAURANT (151+ seats) HIGH RISK	\$1,438	\$2,031

PERMIT TYPES	Current Fee	Proposed New Fee
SHARED KITCHEN COMPLEX (<9,999 SQ. FT.): A food facility that provides individual kitchen space with shared support for retail food facilities and wholesale food production.	\$2,252	\$2,455
SHARED KITCHEN COMPLEX (10,000 SQ. FT. OR MORE)	\$2,775	\$2,859
SKC TENANT RETAIL FOOD OPERATOR (ANNUAL): A food business that leases a kitchen space within a Shared Kitchen Complex to prepare food for retail sales for off-site service and delivery only.	\$150	\$526
SKC TENANT RETAIL FOOD OPERATOR (SEMI-ANNUAL): A food business that leases kitchen space within a Shared Kitchen Complex on a short-term basis to prepare food for retail sales for off-site service and delivery only, with no onsite dining.	\$110	\$308

PERMIT TYPES	Current Fee	Proposed New Fee
LICENSED HEALTH CARE FACILITY (0-1999 SQ. FT.) HIGH RISK: A food facility located in a hospital, nursing home, or similar location that prepares food for people who are more likely than the general population to experience foodborne illness.	\$575	\$1,649
LICENSED HEALTH CARE FACILITY (2000-2999 SQ. FT.) HIGH RISK	\$1,195	\$1,837
LICENSED HEALTH CARE FACILITY (3000-4999 SQ. FT.) HIGH RISK	\$1,313	\$2,043
LICENSED HEALTH CARE FACILITY (5,000+ SQ. FT.) HIGH RISK	\$1,489	\$2,172

PERMIT TYPES	Current Fee	Proposed New Fee
DEPENDENT FOOD OPERATOR:	\$309	\$446

An operation that handles or serves food but does not have its own independent, fully equipped food preparation facility, and instead relies on another permitted food facility.		
RESTRICTED FOOD SERVICE FACILITY: A facility that serves only low-risk foods to guests and is limited in its food preparation methods (e.g., bed-and-breakfast).	NEW	\$507
SENIOR FEEDING SITE: A designated location that provides meals specifically to senior citizens.	\$361	\$415
SATELLITE FOOD SERVICE: A food service site that serves meals or food prepared in a central kitchen. The site transports food from the central kitchen, maintains hot and cold food temperatures, portions and serves meals to consumers.	NEW	\$343
SATELLITE FOOD STORAGE: A food, beverage, and supplies storage site located off-site from the main permitted facility but still on the same premises.	\$405	\$308
CENTRAL WAREWASHING FACILITY: A facility used for washing, rinsing, and sanitizing multiuse utensils for one or more food service operations.	NEW	\$298
VENDING MACHINE (EACH): A self-service device that dispenses perishable food.	\$71	\$41

PLAN CHECK FEES Includes initial review of plans, one review of corrections, preliminary site inspection, and one final inspection.	Current Fee	Proposed New Fee
CENTRAL WAREWASHING FACILITY	NEW	\$683.00
RESTAURANT (LESS THAN 500 SQ. FT.)	\$1,044	\$1,595
RESTAURANT (500-1,999 SQ. FT.)	\$1,530	\$2,023
RESTAURANT (2,000-3,999 SQ. FT.)	\$1,865	\$2,173
RESTAURANT (4,000 - 9,999 SQ. FT.)	\$2,276	\$2,253
RESTAURANT (10,000 SQ. FT. OR MORE)	\$2,723	\$2,345
FOOD MARKET RETAIL PREPACKAGED (25- 300 SQ. FT.)	\$858	\$1,074
FOOD MARKET RETAIL PREPACKAGED (300-5,999 SQ. FT.)	\$1,119	\$1,321
FOOD MARKET RETAIL PREPACKAGED (6,000 + SQ. FT.)	\$1,567	\$1,437
FOOD MARKET RETAIL WITH ONE PREPARATION AREA (< 5,999 SQ. FT.)	\$1,232	\$1,630
FOOD MARKET RETAIL WITH ONE PREPARATION AREA (6,000 + SQ. FT.)	\$1,903	\$1,729
SHARED KITCHEN COMPLEX: A plan review service to determine whether a Shared Kitchen Complex that provides individual kitchen space with shared support facilities for retail and wholesale tenants meets requirements under state law (for retail tenants) and County code (for wholesale	\$3,102	\$2,064

tenants). The review includes review of plans and site inspections of the constructed facility.		
NEW BUILDING CORE PLAN: A plan review for basic design of proposed building construction, including common areas and spaces designated to support future food facilities. The plans include common areas such as restrooms, janitorial facilities, trash areas, and designated locations of proposed food facilities.	NEW	\$530
SATELLITE FOOD SERVICE FACILITY: A plan review service to determine whether a food operation that is remotely operated, not fully enclosed, and operates in conjunction with a fully enclosed food facility meets with state law requirements. The review includes review of plans and site inspections of the constructed facility.	NEW	\$1,014

SERVICE FEES	Current Fee	Proposed New Fee
CATERER-OWNER INITIATED INSPECTION: A voluntary request for a routine inspection to improve the letter grade or numerical score issued on prior routine inspection.	\$440	\$592
LIMITED-SERVICE CHARITABLE FEEDING OPERATION (LSCFO): A nonprofit organization that provides food to people in need solely for charity and not for profit and is limited to low- risk activities.	\$118	\$178
RESTAURANT LOW RISK - OWNER INITIATED INSPECTION: A voluntary request for a routine inspection to improve the letter grade or numerical score issued on prior routine inspection.	\$330	\$351
RESTAURANT MODERATE RISK - OWNER INITIATED INSPECTION	\$391	\$393
RESTAURANT HIGH RISK - OWNER INITIATED INSPECTION	\$440	\$440
FOOD MKT RETAIL LOW RISK - OWNER INITIATED INSPECTION: A voluntary request for a routine inspection to improve the letter grade or numerical score issued on prior routine inspection.	\$288	\$335
FOOD MKT RETAIL MODERATE RISK - OWNER INITIATED INSPECTION	\$359	\$395
FOOD MKT RETAIL HIGH RISK - OWNER INITIATED INSPECTION	\$383	\$401
APPLICATION REVIEW SHARED KITCHEN TENANT: Review of the application of a Shared Kitchen Complex tenant to ensure the business plan meets state or county requirements.	\$180	\$267
SITE EVALUATION (PACKAGED FOOD FACILITY): An evaluation of a permanent location that intends to sell only prepackaged food to determine whether it meets requirements and can be permitted, or whether plans must be submitted for review.	NEW	\$383
SITE EVALUATION (FOOD PREPARATION FACILITY): An evaluation of a permanent location that intends to prepare food onsite to determine whether it meets requirements and can be permitted, or whether plans must be submitted for review.	NEW	\$462
EQUIPMENT EVALUATION: A service provided to determine whether food equipment meets certification requirements for use in a food facility.	NEW	\$485

FEE COMPARSION BY COUNTY

The proposed fees are consistent with those of comparable jurisdictions when accounting for differences in scale and scope. Given Los Angeles County's large population and extensive inspection and service responsibilities, the proposed fees are appropriately aligned with comparable jurisdictions.

PERMIT FEES	LOS ANGELES PROPOSED NEW FEE	PASADENA	LONG BEACH	ORANGE	VENTURA	SAN DIEGO	SAN BERNARDINO
RESTAURANT (0-30 SEATS) LOW RISK	\$480	\$799 - \$1,024	\$880 - \$1,136	\$473	\$764	\$842 - \$2,087	\$622
RESTAURANT (31-60 SEATS) MODERATE RISK	\$1,004	\$1,301	N/A	\$901	\$764 - \$1,127	\$842 - \$2,087	\$622 - \$731
RESTAURANT (61-150 SEATS) HIGH RISK	\$1,926	\$1,460 - \$1,850	\$1,862 - \$1,963	\$1,378 - \$1,516	\$1,127 - \$1,377	\$842 - \$2,087	\$731 - \$841
RESTAURANT (151+ SEATS) HIGH RISK	\$2,031	\$1,888 - \$2,131	\$1,995 - \$2,176	\$1,717 - \$1,804	\$1,377	\$842 - \$2,087	\$841
FOOD MARKET RETAIL (25-1999 SQ. FT.) LOW RISK	\$489	\$351	\$411 - \$816	\$272	\$539 - \$754	\$255 - \$1,267	\$348 - \$590
FOOD MKT RETAIL (2,000+ SQ. FT.) HIGH RISK	\$1,754	\$880 - \$1,517	\$1,542 - \$1,712	\$1,587 - \$2,293	\$1,020 - 2,773	\$946 - \$1267	\$622

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How to provide feedback

Questions and comments can be submitted at: <https://www.surveymonkey.com/r/EHfees> or scan the QR code.

