# Charter School Cafeteria Food Service Requirements

<table>
<thead>
<tr>
<th>OPTION</th>
<th>FOOD SERVICE PROVIDED BY CHARTER SCHOOL</th>
<th>FOOD FACILITY/CATERER REQUIREMENTS</th>
<th>CONTRACT SIGNED-OFF BY COUNTY WHEN</th>
</tr>
</thead>
<tbody>
<tr>
<td>A.</td>
<td>Onsite Food Prep</td>
<td>Compliance with Cal Code requirements and submission of construction plans.</td>
<td>Construction plans are approved and actual construction verified by Plan Check staff through field inspection. **</td>
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</table>
| B.     | Food Service Limited to Holding and/or Serving of Food | Compliance with Cal Code requirements and submission of construction plans (see allowable variance below).* Cal Code requirements include, but not limited to the following:  
  - Enclosed facility  
  - Approved equipment  
  - Toilet facilities/Hand washing sink for food handlers  
  - Janitorial sink on premises  
  - 3 Compartment sink when equipment/utensils are cleaned onsite | School provides a copy of their contract with a permitted caterer and field visit verifies completion of the corrective actions identified in the Plan Check review/site evaluation. Note, caterer must also be USDA approved if providing meals containing meat in wholesale food service operations such as this.** |
| C.     | No Food Service by School. All Food Service Provided by Caterer | Proof of contractual agreement with permitted caterer to provide food, serve food, and remove food and equipment after meal service. School personnel may not handle food/equipment/utensils. Caterer may only finish food prep and serve, no cooking allowed onsite. Caterer to follow safe food handling guidelines and have access to toilet and hand washing facilities onsite. | School provides a copy of their contract with a permitted caterer. Note, caterer is not required to be USDA approved in retail food service operations such as this. |

*Allowable Variances:*
- Site evaluation by Plan Check staff in place of submission of plans
- Conditional use of non-commercial floor, wall, and ceiling finishes (based on performance)
- Up to 300 ft distance to toilet rooms

** Approval to use shared cafeteria is dependent upon written consent from school district and varied hours of operation.

To obtain a service agreement, contact Beatrice LeDuff, Chief EHS, at (626)430-5239 or at aleduff@ph.lacounty.gov

To submit plans or request a site evaluation, contact Denise Noborio, Chief EHS, at (626) 430- 5418 or dnorio@ph.lacounty.gov

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