

“Item A”

CITY OF VERNON HEALTH DEPARTMENT-Checklist (please answer all questions)

Note: SHADED AREAS FOR OFFICIAL USE ONLY!

Minimum Restroom/Toilet Facilities:

☐ Approved ☐ Not Approved

Number of Males Working: _____

Number of Females Working: _____

of Men's Toilets available: _____

of Women's Toilets available: _____

of Men's Lavatory sinks available: _____

of Women's Lavatory sinks available: _____

Hazardous Materials/Hazardous Waste Permit

☐ Approved ☐ Not Approved

Will hazardous materials be used on set?

☐ Yes ☐ No

(Flammable Liquids, Compressed Gases, etc.; in excess of 5 gallons/20cubic feet)

Do you have a hazardous materials permit?

☐ Yes ☐ No

If yes, with which County/City: _____

Permit Expiration Date: _____

Food and Catering Permits

☐ Approved ☐ Not Approved

Name of Food/Catering Service: _____

Contact name: _____

Address: _____

Telephone: _____

Does Service have any current Health Permits?

☐ Yes ☐ No

If yes, with which County/City? _____

Permit Expiration Date: _____

Last Inspection Date: _____

Food Handler's Training/Certification:

☐ Yes ☐ No

Craft Services/Contact: _____

“Item B”

City of Vernon Health Department - INFORMATION SHEET

Minimum Toilet Requirements: Restrooms shall have wall mounted dispensers with toilet paper, soap and towels. Flushing toilets and running water are required!

- Separate restrooms for men and women
- 1 toilet and 1 lavatory for first 10 employees of each sex
- Add 1 lavatory for every 10 additional employees of each sex
- Add 1 toilet for the next 15 employees of each sex
- Add 1 toilet for every 25 additional employees of each sex

If facility **does not** have adequate restrooms available, portable trailers with flushing toilets and running water shall be provided.

Hazardous Materials/Wastes Permitting: The use of hazardous materials and/or generation of hazardous wastes, greater than five liquid gallons, may require a permit. Documentation of proper use and removal of materials/wastes used on the set may exempt the permitting requirement. No staining or residual materials shall be left on-site upon completion of filming permit and closure of hazardous materials permit.

Food and Catering Service: All Food/Catering vehicles must have a current permit to operate. A Los Angeles County health permit may be honored as long as it is current, and the vehicle has been inspected within the last 90 days. Submit a copy of the public health permit, documentation of food handler certification, and a copy of the last inspection conducted. If no inspections have been conducted within the last 90 days, one must be scheduled!

- **Special Note:** “Craft” services do not require a Food/Catering permit if they only offer individual pre-packaged food items in original containers (e.g. chips, candy, soda, nuts, donuts, gum, etc.) and coffee. No food assembly (sandwiches) is permitted! No storage or distribution of potentially hazardous foods (meats, fish, poultry, or dairy products) is permitted without a Food/Catering permit.
- Food/Catering Services shall follow common methods necessary to protect foods from possible contamination (maintain proper food temperatures, keep prepared food items covered, use sneeze guards, etc.) while preparing, storing, and serving foods.

CITY OF VERNON

HEALTH DEPARTMENT FILMING REQUIREMENTS

The City of Vernon Health Department is responsible for the health and public safety of its visitors and citizens. Production companies must comply with all codes governing food service, hazardous materials and all health standards in providing the appropriate number of restrooms, and sanitary conditions.

All service providers must display a current City of Vernon Health Permit, documentation of food handler certification for food handlers working at the filming site as well as a copy of the most current routine inspection report conducted by the City of Vernon for the food provider. Food Vendors without valid documentation must apply for a new Vernon Health Permit with Vernon City Hall. Annual or one day permits are available. Additional items may be required at that time.

The following guidelines will be evaluated when reviewing a permit application for approval. Health Department forms will be attached to the application by a FilmLA coordinator for Health Department review and approval, as part of the process to obtain a permit approval for filming.

Restrooms: Adequate restrooms shall be provided or made available to facilitate the crew on site within 200 feet of the food service. Any additional mobile trailers used must have water for hand washing. "Port-a-potties" are not allowed.

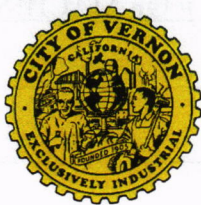
Solid Waste & Trash: All solid waste and trash generated shall be properly removed and disposed of. Any debris generated from the building of sets, shall be recycled whenever possible.

Food Service: All food facilities serving food shall obtain a valid Food Health Permit prior to serving food. If a mobile food facility or mobile food preparation unit is used, it must first pass inspection at the City of Vernon. Please allow enough time for this process, in advance of the scheduled filming time. Call the department for details. Only a health permit from the City of Vernon is valid. No other jurisdiction's permit is valid within the City of Vernon. A copy of the current local health permit shall be submitted along with a copy of the latest routine inspection report, a copy of the commissary health permit and last routine inspection conducted within the previous 90 days, the Food Handlers/Managers Certification for the "person-in-charge" food worker and a copy of the proposed menu. Also include a map/sketch of the area showing where the food service will be located, and indicate the distance from approved restroom facilities. Please also provide a description of how the food will be prepared and served. Please note that buffet style will require the use of sneeze guards. If you are using local restaurants to supply limited food service, please provide the name and address of facility to be used.

Craft Service: A health Permit must be obtained for all food service. Provide a name and telephone number of the company/person providing service. Craft services are restricted to serving non-perishable, single service, individually wrapped and labeled foods. No food preparation is permitted (sandwiches, smoothies, etc.) A description of the food service process/procedures must be included.

Hazardous Materials: No hazardous materials or wastes shall be used or generated unless approved by this office in advance. A local permit allowing use of hazardous materials must be obtained prior to approval.

Film permits that address each concern in the manner specified are given approval by our department. Film permits not requiring any of the specified items must state that they believe they are exempt and explain why they are not required to obtain the health permit for the specified area.



CITY OF VERNON
HEALTH AND ENVIRONMENTAL CONTROL DEPARTMENT
4305 SANTA FE AVENUE, VERNON, CA 90058 (323) 583-8811

HEALTH PERMIT APPLICATION FOOD

INSTRUCTIONS: PLEASE PRINT CLEARLY All applicants must complete SECTION A. Complete SECTION B if your business involves a facility at a fixed location. Complete SECTION C if you use vehicles in your business. **NOTE:** Incomplete information may delay processing.

SECTION A:

BUSINESS INFORMATION

Name of Business: _____ Phone No: _____
Business _____
Owner: _____
Business Location _____
Address: _____
Mailing Address (if different from above): _____

Reason for Application (Check One):

<input type="checkbox"/> New Permit	<input type="checkbox"/> Renewal Permit	<input type="checkbox"/> Change of Owner	<input type="checkbox"/> Change of Vehicle	<input type="checkbox"/> Additional Units
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SECTION B:

FIXED LOCATION BUSINESSES

Check type of business you wish to permit

<input type="checkbox"/> Restaurant: <input type="checkbox"/> 0-30 Seats <input type="checkbox"/> 31 or More	<input type="checkbox"/> Food Warehouse	<input type="checkbox"/> Food Vending Machines* No. of Units _____	<input type="checkbox"/> Catering Business <input type="checkbox"/> Commissary
<input type="checkbox"/> Food Processing Establishment: <input type="checkbox"/> 1-2,000 sq.ft. <input type="checkbox"/> More than 2,000 sq.ft.	<input type="checkbox"/> Food Market Retail	<input type="checkbox"/> Commercial Agriculture	<input type="checkbox"/> Temporary Food Facility <input type="checkbox"/> Other: _____

(*List food vending machine locations on back of application)

SECTION C:

TYPE OF VEHICLES

Check type of vehicle(s) you wish to permit:

<input type="checkbox"/> Hot Truck (Mobile Food Prep.)/Cart	<input type="checkbox"/> Cold Truck (Pre-packaged foods only)	<input type="checkbox"/> Cold Lunch or Push Cart (Pre-packaged foods only)
<input type="checkbox"/> Retail Food Delivery	<input type="checkbox"/> Retail Fruit & Vegetable Delivery	<input type="checkbox"/> Wholesale Food Delivery

Identify each vehicle completely:

#	Vehicle License Plate #	Year/Make/Model
1		
2		
3		
4		
5		
6		

(Use back of application to identify additional information)

DEPARTMENT USE ONLY	
Basic Fee	\$
Unit Fee	\$
TOTAL FEE DUE	\$

PERMIT FEES MUST BE PAID AT TIME OF APPLICATION TO CITY OF VERNON

I declare under penalty of making a false statement that to the best of my knowledge and belief, the statements made herein are complete, correct and true. I hereby consent to all necessary inspections made pursuant to law and incidental to the issuance of this permit and operation of this business.

Signature: _____ Title: _____

Print Name: _____ Date: _____

DEPARTMENT USE ONLY					
Receipt #	Date Paid	Received By	Permit Approved/Denied		ACCOUNT#
			Date:	By:	

OF MACHINE(S)

[illegible][illegible]

☐ Clerical _____

☐ Inspector _____

☐ Billing _____