

Food Vendor Requirements – Burbank Operations
Motion Picture Caterers, Craft Services & Food Trucks

To ensure the health and safety of all cast, crew, and visitors, all food vendors operating on the studio lot or Burbank properties are required to comply with the following requirements. These standards align with local health department regulations and studio safety policies. Per Studio Operations policy, productions are limited to a maximum of ten food trucks per season or run.

Required Documentation (Must Be Submitted Prior to Approval)

All vendors must provide current and valid copies of the following:

- Valid Motion Picture Catering Operation (MPCO) Permit or LA County Health Department Mobile Food Facility Permit (MFF)
 - Permit must be issued by the applicable jurisdiction (e.g., Los Angeles County Department of Public Health).
 - Permit must be current and available on-site at all times.
- Food Protection Manager Certification
 - At least one certified Food Protection Manager must be present during all hours of operation.
- Food Handler Certificates
 - All employees handling food must hold valid Food Handler certifications.
- Submission Requirement
 - All documentation must be uploaded to the [SafetyOnTheSet.com](https://www.safetyontheset.com) website for review and approval prior to working on the lot.
- Craft Services that provide meals and snacks to productions without a permitted Mobile Food Facility (MFF) are limited to serving only pre-packaged, non-potentially hazardous food (e.g., pre-packaged meals).
 - For additional details, please refer to the [*Craft Services – LA County Health Department Requirements Memo.*](#)

Food Safety & Health Compliance Requirements

All vendors are required to operate in compliance with applicable health department regulations and industry best practices, including, but not limited to:

Food Temperature Control

- Maintain proper hot and cold holding temperatures at all times:
 - Hot foods: 135°F or higher
 - Cold foods: 41°F or lower
- Conduct and document regular food temperature checks/logs throughout service.
- Ensure proper calibration and use of food thermometers.
- All potentially hazardous foods that are removed from temperature control must be consumed, served, or discarded within 3 hours. Food exceeding this time limit shall be discarded and may not be reheated, re-cooled, or saved for later use.
- A food temperature log is provided in the addendum of this document for your use.

Food Storage & Protection

- Store food in a manner that prevents contamination, including:
 - Proper separation of raw and cooked foods
 - Use of covered, labeled, and dated containers
- Keep all food off the ground and protected from environmental contaminants.
- Use approved food-grade containers and equipment.

Handwashing & Personal Hygiene

- Provide accessible handwashing stations equipped with:
 - Warm running water
 - Soap
 - Disposable paper towels
- Require frequent and proper handwashing by all food handlers.
- Ensure employees maintain good personal hygiene and wear appropriate attire (e.g., gloves when required, hair restraints).

Cleanliness & Sanitation

- Maintain clean and sanitary workspaces at all times.
- Regularly sanitize food contact surfaces, utensils, and equipment.
- Use approved sanitizing solutions at proper concentrations.

Waste Management

- Properly dispose of all food waste, trash, and grease.
- Maintain clean surrounding areas and prevent pest attraction.
- The Warner Bros. Grease Mat Policy must be followed at all times. For more information, please refer to the full [Grease Mat Policy](#).

General Compliance Expectations

- Vendors must follow all applicable local, state, and federal health regulations at all times.
- Permits and certifications must be available for inspection upon request.
- Studio Safety reserves the right to conduct periodic inspections and audits of vendor operations at any time while conducting business on the lot.
- Failure to comply with these requirements may result in:
 - Immediate suspension of operations
 - Removal from the lot
 - Revocation of vendor approval

Questions & Support

We appreciate your attention & commitment to the health and safety of your production and/or event.

For questions regarding requirements or document submission, please contact:
studiosafety@wbd.com

Addendum - Food Temperature Log

DATE	FOOD	TIME	TEMP	TIME	TEMP	INITIAL / NOTES

COLD HOLDING

All foods should be held 41°F or below.

Corrective Action: If food is out of temperature for less than 4 hours, rapidly cool to 41°F or less within the remaining time or discard.

COOKING

Poultry: 165°F; Ground beef: 155°F; Eggs, fish, pork, beef: 145°F; All other foods: 145°F.

Corrective Action: Continue cooking.

REHEATING

Reheat foods to 165°F within 2 hours.

Corrective Action: Discard if not reheated within 2 hours.

HOT HOLDING

All foods should be held 135°F or above.

Corrective Action: Reheat to 165°F or discard if out of temperature.

COOLING

Cool foods from 135°F to 70°F within 2 hours and to 41°F within 6 hours total.

Corrective Action: Reheat and cool properly or discard.

RECEIVING

Potentially hazardous foods must be at 41°F or below.

Corrective Action: Reject food if not at proper temperature