



Breakfast Services at Hotels and Motels

Looking to serve food at your hotel or motel? Make sure you obtain the permit that best fits your operation!



Category 1 100% Prepackaged

1

All food, beverages, and condiments are individually packaged from the manufacturer.

Exception: brewed coffee and tea.

- 100% individually prepackaged breakfast only (i.e. whole fruit, packaged cereal, packaged pastries, etc.).
- All potentially hazardous foods held at or below 41°F in a refrigerator with a display thermometer.
- All utensils must be single service and disposable.
- Designated storage area for food, utensils, and equipment protected from contamination.
- Nearby restroom and janitorial area.
- An adequately sized water heater.
- On-site inspection and approval to operate are required. Contact your local office to schedule.

Not Included in the Permit

- Ice from the guest room ice machines is not allowed for use in the food facility.
- Vending machines.

Category 2 Limited Food Preparation

2

In addition to Category 1 foods, limited preparation of foods is allowed, such as slicing, portioning, assembly, and reheating.

- Limited breakfast items and light snacks only (i.e. cut fruit, toast, waffles, dispensed cereal, etc.).
- Social Hour may have prepackaged alcoholic and other beverages (garnishes and blended/mixed drinks are not allowed). Contact California Department of Alcoholic Beverage Control for proper licensing.
- Sneeze guards will be required over unpackaged food.
- Prep area and self-service area must have approved surfaces, equipment, adequate shelving, approved floor, wall, and ceiling finishes, and be separated from living quarters.
- Designated 3-compartment warewash sink with soap and approved sanitizer solution. A food prep sink may be required, based on menu.
- Designated handwash station with soap and paper towels.
- All employees must have Riverside County Food Handler Certificates.
- One employee may be required to have a Food Safety Manager Certificate, based on menu.
- Plan submission and approval to operate are required. Contact a plan checker at your local office for further information.



WANT TO EXPAND YOUR OPERATIONS FURTHER? APPLY FOR A FULL SERVICE RESTAURANT PERMIT!

Contact Plan Check (888) 722-4234 or visit www.rivcoeh.org for more information.

