



ENVIRONMENTAL HEALTH

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CATERING GUIDELINES

DEFINITIONS

A. Caterer: Any person who operates from a permitted food establishment and who supplies food and related services including, but not limited to, an off premises catered function.

B. Catering Vehicle: A vehicle upon which food, beverages and related serving equipment are transported to a catered function.

C. Cook-for-Hire: Any person hired to prepare and/or serve food at a private function. All food prepared by a cook-for-hire is handled at the location of the private function. No food is stored, prepared or handled at the private home of the cook-for-hire. No health permit is required.

D. Off Premises Catering Function: Any private or public function where a caterer provides food and related services for a person or persons at a location other than their permitted food establishment. A function occurring on premises is not covered by these guidelines.

E. CRFC: The California Retail Food Code.

OPERATIONAL REQUIREMENTS

A. A caterer must have a valid health permit. (CRFC, Section 114387)

B. All food, prior to the function, shall be stored and prepared at the caterer's permitted food establishment, or other approved food facility. (CRFC Section 113980)

C. All utensils and equipment shall be washed and stored at the caterer's permitted food establishment. Prior to use, all utensils shall be sanitized. (CRFC Sections 114095-114099.5, 114101-114119)

D. At all times that the caterer has control over the food, including periods of storage, preparation, transportation and service, all food shall be adequately protected so as to be maintained pure and free of contamination, adulteration, and spoilage. (CRFC Sections 113980, 114161, 114175, 114177, 114178, 114179, 114180, 114257-114257.1)

E. Catering vehicles shall be maintained in a clean, sanitary condition. (CRFC Sections 114259.1 and 114257.1)

F. Utensils and equipment shall be protected from contamination. (CRFC Sections 113980, 114099.6, 114107, 114257, 114257.1)

G. All potentially hazardous food shall be transported, prepared and maintained at the appropriate temperatures (CRFC Sections 113996, 113998, 114000, 114157, 114159 114004, 114008, and 114093)

H. The caterer shall not provide home prepared food at a catered function (CRFC Sections 114021 (b), 114079, 114089.1, 114285, and 114339)

I. All food handlers shall wash their hands and arms with cleanser and warm water before commencing work, immediately after using the toilet facilities, and as frequently as necessary to prevent contamination of food. (CRFC Section 113952, 113953.3, 113961-113973, and 113977)

J. Toilet facilities shall be available within 200 feet of the catered function. (CRFC Section 114192, 114205-114242, 114250.1, 114315, and 114325)