

**CALIFORNIA CONFERENCE OF
DIRECTORS OF ENVIRONMENTAL HEALTH**

CATERING GUIDELINES

Revised June 2012

PURPOSE

The California Retail Food Code (CalCode) does not specifically address the permitting and regulation of caterers. The purpose of these guidelines is to provide a set of criteria that will assist regulators and other interested parties in providing consistent enforcement of caterers with regard to CalCode requirements.

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 since only food services, not food, are offered for sale.
- 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.

OPERATIONAL REQUIREMENTS

- A.** A caterer must have a valid health permit. (Sections 113789 and 114381)
- B.** All food, prior to the function, shall be stored and prepared at the caterer's permitted food establishment, or other approved food facility. (Sections 113980 and 113984)
- 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 according to Sections 114099, 114099.1, 114099.2, 114099.3, 114099.4, 114099.5, 114099.6, 114099.7, 114101, 114101.1, 114101.2, 114103, 114105, 114107, 114109, 114111, 114115, 114117, 114118, 114119, 114121, 114123, and 114125.
- D.** At all times that the caterer has control over the food, including periods of receiving, storage, preparation, transportation and service, all food shall be adequately protected so as to be maintained pure and free of contamination, adulteration, and spoilage. (Sections 113789, 113967, 113980, 113982, 113984, 113984.1, 113986, 114021, 114035, 114047, 114049, 114050, 114060, 114123, 114397, and 114399)

CATERING GUIDELINES

Page 2

- E.** Catering vehicles shall be maintained in a clean, sanitary condition. Nonfunctional or unused equipment must be removed from the facility. (Sections 114257, 114257.1, 114297.a?)
- F.** Utensils and equipment shall be protected from contamination. (Sections 114130, 114161, 114175, 114177, 114178, and 114179)
- G.** All potentially hazardous food shall be received, prepared and maintained at the appropriate temperatures specified in Sections 113996, 113998, 114000, 114002, 114002.1, 114004, 114008, 114010, 114012, 114014, 114016, 114018, 114020, and 114037.
- H.** The caterer shall not provide home prepared food at a catered function. (Sections 113789, 114021, 114285, 114286, 114381, and 114387)
- 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. Hands shall be washed in properly supplied and stocked hand wash sinks. (Sections 113952, 113953, 113953.1, 113953.2, 113953.3, 113961, 113968, 114311, and 114314)
- J.** Toilet facilities shall be available within 200 feet of the catered function. (Sections 114143, and 114315)
- K.** At least one person shall have past an ANSI accredited Food Protection Manager Certification exams and possess a valid certificate or card. (Sections 113947, 113947.1, 113947.2, and 113947.3)
- L.** All food handlers who are not exempt must possess a valid California Food Handler Card. (Sections 113790 and 113948)