

Requirements for Catering Businesses

Catering businesses cannot prepare or store foods in a home kitchen. They must operate from an approved kitchen facility that is separate from home facilities. Catering businesses also have some unique equipment requirements, listed below, because they routinely transport, store and serve food off-site from their approved facilities.

In all other respects, catering businesses are categorized like restaurants and must meet the full Food Establishment licensing requirements. To see these, please obtain a copy of our information sheet titled Requirements for New or Remodeled Food Establishments or view it on our website in INFORMATION/Food Safety/Permanent Food Establishments.

EQUIPMENT REQUIREMENTS FOR OFF-SITE OPERATIONS

When you are transporting and serving food outside of your preparation facility, you must have an adequate amount of:

- Equipment that will maintain hot foods at 140° F or above and cold foods at 41° F or below during transport;
- Chafing dishes or other hot holding devices, that must maintain hot foods at 140° F or above prior to serving;
- Disposable gloves, tongs, utensils, bakery papers, napkins or similar devices available and used to eliminate direct hand-to-food contact with ready-to-eat foods – those that will not receive any additional cooking before being served to the public;
- Sneeze guards or employee serving in place to eliminate customer contamination of foods.

In addition, you must:

- Store foods and single service items off the ground or floor;
- Have a dial stem thermometer with a range of 0 - 220° F, accurate to within 2 ° F;
- Have a hand washing station in the food preparation area;
- Have a sanitizing solution made up for storing wiping cloths;
- Post a consumer advisory, if serving raw or undercooked meat, poultry, eggs, fish or shellfish, or unpasteurized fruit and vegetable juices;
- Rope off barbecues to prevent direct public access to them;
- Obtain all foods from an approved source;
- Ensure each employee has a valid Food & Beverage Service Worker's Card;
- Provide dish and utensil washing facilities and garbage disposal;
- Provide a covered work and serving area if the event is located outside of a building.



KITSAP PUBLIC
HEALTH DISTRICT

345 6th Street
Suite 300
Bremerton, WA 98337

360-337-5235 t.
360-337-5291 f.

kitsappublichealth.org