



Cochise Health & Social Services

Public Programs...Personal Service

www.cochise.az.gov

1415 W Melody Lane, Bldg A
Bisbee, AZ 85603

Catering Facilities

Definitions

- 1. Caterer:** A person who supplies food and related food services to a catered function. This person would operate from a licensed food facility and the function would be occurring off premises.
- 2. Catering Vehicle:** Any vehicle upon which food, beverage and serving equipment are transported to a catered function.
- 3. Cook-for-Hire (Private Chef):** Any person that uses the homeowner's food and prepares it in the homeowner's kitchen. All food prepared by a cook-for-hire is handled at the location of the homeowner's kitchen. No food is stored, prepared or handled at the private home of the cook-for-hire. No food license is required but it is recommended that the cook-for-hire take a ANSI approved Certified Food Protections Manager's Course.
- 4. Off Premises Catering Function:** Any public or private function where a caterer provides food and related food services for a person or group of persons at a location other than their licensed food facility. A function occurring on the premises of the licensed food facility is not covered by the following operational requirements.

Operational Requirements

- 1.** All catering activities must be conducted from an approved and licensed food/establishment/commissary (you may need to have a Commissary Agreement with an existing licensed food establishment).
- 2.** Equipment used for the transport, storage and service of food products shall be constructed of approved materials and easily cleanable.
- 3.** All food products requiring temperature control shall be transported and stored in equipment whose intended use is for such activities and shall be maintained at the approved temperatures.

4. Any vehicle carrying food and food products shall be constructed equipped and maintained as to protect the purity and the wholesomeness of the transported products and shall conform to the applicable general regulations found in the FDA Food Code. Vehicles used in transporting catering equipment and food shall be of a closed type, dust and fly proof. Examples include large enclosed trucks, delivery vans, modified minivans, etc. All shelves used in such vehicles shall be removable and easily cleanable. Storage in the trunks of vehicles is not allowed.
5. All food, prior to the function, shall be stored and prepared at the caterer's licensed food facility, or other approved facility.
6. All utensils and equipment shall be washed and stored at the caterer's licensed food facility. Prior to use, all utensils shall be sanitized.
7. The caterer shall not provide home prepared food at a catered function.
8. At least one individual at a catered event shall be Certified Food Protection Manager trained.
9. All food handlers shall wash their hands and arms with cleaner and warm water before commencing work, immediately after using the toilet facilities, and as frequently as necessary to prevent contamination of food.
10. Toilet facilities shall be available within 200 feet of the catered function.