



SECTION C

Department of Health and Human Services, Environmental Health Division
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Tahoe Office: 775 N Lake Blvd, Suite 203, Tahoe City, CA 96145 (530) 581-6240

CATERER OPERATIONAL PROCEDURES

Owner Name: Business Name:

Type of Service: (check all that apply) Delivery only Delivery + set up Full service from start to finish
Attach a copy of the menu.

Are any foods provided by a Cottage Food Operation (CFO)? Yes No If yes, provide CFO Name and permit or registration number

Are any processed foods manufactured, packed, or held for distribution? Yes No

How and where will food and supplies be stored?

Type of sanitizer used: 100 ppm Chlorine (bleach) 200 ppm Quaternary Ammonia 25 ppm Iodine
Always provide correct test strips during operation.

Does food prep include thawing and/or cooling? Yes No If yes, please describe process

Does food prep include cooking and/or barbequing? Yes No If yes, please describe process

Does food prep include reheating? Yes No If yes, please describe process

How are you transporting PHFs and holding at proper temperatures (<=41F >=135F)?

List equipment and utensils that will be used (cold and hot holding, buffet, etc.)

Will staff be serving food or buffet style by customers? Staff Serving Buffet Style If Buffet Style, how will food be protected from customers coughing/sneezing?

(Check all)

I have read and understand the handouts found at https://www.placer.ca.gov/3338/Catering: 1) Caterer and Cook-for-Hire Definitions, 2) Catering Guidelines, 3) Steps in Obtaining a Catering Permit.

I certify that all foods used are from approved sources and that no foods will be stored or processed in a private home (unless it is an approved CFO facility). Foods will be stored, processed, and transported so as to be kept free from contamination and foods will be held at proper temperatures at all times.

All food staff will have required Food Safety Certification or Food Handler Card as applicable.

I agree that the above information is true and that I will follow these procedures.

I understand that I must submit a completed Host Facility Caterer Standard Operating Procedures to Environmental Health for review before I operate at a permitted Host Facility

I will notify Environmental Health as to any changes in my operation.

Owner Name Printed:

Owner Signature: Date: