

1) Catering Transport Vehicle

- The catering vehicle must be adequately constructed so as to protect the food, foodservice equipment, and utensils from contamination at all times during transportation. Interior surfaces of the vehicle must be smooth and easily cleanable.
- Hot foods which are potentially hazardous must be kept at a minimum temperature of 135°F at all times and be transported in ANSI listed thermal transport containers similar to Cambro. Hot transport containers must be durable, smooth, easily cleanable, and food grade if the food will be in direct contact with the container.
- Cold foods which are potentially hazardous must be kept at or below 41°F at all times, and be transported in containers capable of maintaining temperatures at or below 41°F. Cold transport containers must be durable, smooth, and easily cleanable, and food grade if the food will be in direct contact with the container. Cardboard and Styrofoam are not food grade.
- A calibrated metal stem/probe thermometer with a temperature range of 0 - 220°F, accurate +/-2°F, must be available at all times to monitor temperatures of food prior to transport, upon arrival, and at the time of serving. A log of temperatures for each food served at a catered event must be kept for review at the time of your facility routine inspection. The log must include the date, time, and address of the event, along with each food and beverage item served. See attached sample temperature log sheet.
- When transport time exceeds thirty (30) minutes, temperature control must be provided.

2) Hand washing Facilities

- Adequate hand washing facilities shall be provided adjacent to food service and food handling areas.
- Restrooms with adequate hand washing facilities shall be located within 200 feet of food service and food handling areas.

3) Food Service during the Event

- All food shall be held and served in accordance with CRFC during the actual event.
- Food served during the event must be displayed in a safe, sanitary manner, and protected from contamination by the public and the environment. Sneeze guards may be required.
- Food shall be held at or below 41°F or at or above 135°F during service.
- Food may be served by employees or be self-served.
- Self-service displays shall be monitored by catering staff.

- Self-service displays shall be protected from overhead contamination, and have a sneeze guard.
- For self-serve items, an adequate utensil for serving must be provided and stored protected from contamination by the public and the environment.
- Provide information on how utensils will be maintained in a sanitary manner.
- Onsite food preparation during the event is not allowed.

