

Assembly Bill 2524

CATERING OPERATION REQUIREMENTS



EFFECTIVE JANUARY 1, 2019, PERMITTED CATERING OPERATIONS WILL BE ABLE TO SELL FOOD AT A HOST FACILITY

Permanent food facilities that wish to conduct a catering operation must adhere to the following:

- Be permitted as a permanent food facility with Environmental Health Services (EHS)
- Submit an Application for Catering at a Host Facility for review and approval by EHS. The application will include standard operating procedures that include, but is not limited to:
 - How food will be transported
 - What type of food will be transported and served
 - How temperatures will be maintained during transport and service
 - Procedures, methods, and schedules for cleaning
 - Handwashing procedures
- Maintain records for 90 days
- Ensure access to potable water
- Maintain basic food safety, as outlined in §114328(j) of the California Retail Food Code (CalCode)
- Limit food handling to “limited food preparation,” as defined in §113818 of CalCode
- Protect food and utensils from contamination
- Use only American National Standard Institute (ANSI) certified equipment
- Provide adequate handwashing facilities for food workers at the food preparation site
- Operate within 200 feet of approved toilet and associated handwashing facilities

Catering Operations must meet the applicable requirements in the following CalCode sections:

- Chapter 1 commencing with §113700, through Chapter 8 commencing with §114250
- Chapter 13 commencing with §114380

For more information, call EHS at (800) 442-2283

Review the California Retail Food Code at:
wp.sbcounty.gov/dph/programs/ehs/food-facilities

Review Assembly 2524 at:
www.leginfo.legislature.ca.gov