



SUTTER COUNTY

DEVELOPMENT SERVICES DEPARTMENT

Building Inspection
Code Enforcement

Engineering/Water Resources
Environmental Health

Planning
Road Maintenance

CATERING APPLICATION

Catering Operation Name: _____

Owner Name: _____ Email: _____

Mailing Address: _____ Phone: _____

Name of Commissary: _____
Attach Signed Commissary Verification Form

Commissary Address: _____ Commissary Phone: _____

Please answer the following questions regarding a typical catering event:

1. What types of food do you provide? (Check all that apply)
 Cold Deli Plates Salads Full Meals BBQ Hot Buffet Food
2. In what types of venues do you usually cater? (Check all that apply)
 Private Homes Meeting/Reception Halls Other _____
3. How far away from your food facility/commissary will you cater?
 Less than 10 miles 10-30 miles Over 30 miles
4. Where do you store your food? _____
5. What equipment is used for food/equipment storage and where is it located? (e.g. metal shelves in walk-in refrigerator) _____

6. How is your food and equipment segregated at your commissary? _____

7. What equipment and utensils are used to prepare raw meats, raw produce and ready-to-eat foods? _____

8. When, where and how are the above equipment and utensils cleaned and sanitized?

9. After preparation, where (size and type of equipment) and at what temperature are potentially hazardous foods stored until transported to catered location? _____

10. If foods are cooked and cooled for later use, describe your cooling process and where food is cooled: _____

11. If foods are cooked/reheated on site at event, what equipment is used? _____

12. To what internal temperature are foods cooked or reheated and how is the temperature determined? _____

13. How and where are potentially hazardous foods thawed? _____

14. If multi-use eating and drinking utensils are used by consumers, how and where are such utensils cleaned and sanitized? _____

15. What facilities are provided at catered locations for employee handwashing? _____

16. When are employees instructed to wash their hands? _____

17. If you deliver food to a catered location, what type of equipment is used for maintaining hot or cold temperatures? _____

18. If you serve food at the catered location, how is it protected from contamination? (e.g. sneeze-guards, covers, etc.) _____

19. If you serve food at the catered location and the event is over two hours, what equipment is used to maintain potentially hazardous food below 41°F or above 135°F?

I am the owner of this catering operation and certify that the above information is true and correct. I agree to notify Sutter County Environmental Health immediately if there are any changes with the approved commissary.

Signature

Date

Print name