



## **Foodborne Illness Prevention Program Policy**

**Subject: Catering Operations**

**Policy Number: 01-94**

**Issue Date: February 23, 1994, updated**

**Expiration Date: January 1, 2013**

**Issue:**

Catering is defined in OAR 333-150-0000, Section 1-201.10(7.1) as: “The preparation of food in an approved food service facility and the transportation of such food for service and consumption at some other site”.

A catering operation is a restaurant operation without patrons on-site. Therefore, an establishment or operator that provides catered food for immediate consumption and offers those services to the general public, or accepts requests from the general public to provide catered food, is required to be licensed as a restaurant or commissary. Catering operations are subject to the same standards of construction and operation as any other restaurant. Vehicles and equipment used to transport catered food are also subject to inspection using the Food Sanitation Rules.

**Policy:**

Listed below are guidelines for assessing various styles of catering operations to determine if licensure is required:

- If a caterer operates out of a restaurant licensed by someone other than the caterer, the inspection of the catering operation and transport vehicles falls under the license of the restaurant operator. The Department recommends that a written agreement between the restaurant licensee and the caterer be provided which specifies that the restaurant operator is responsible for the operations of the caterer. If the restaurant does not want responsibility for the catering operation, the caterer must obtain a separate license.
- A caterer operating out of a facility already licensed by the Department of Agriculture will not be required to be licensed by the Department.

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- Catering out of Bed and Breakfast facilities or out of a private residence is prohibited.
- Caterers serving closed and private groups (i.e., weddings, birthday parties, company picnics, or organizations for members and guests only) are subject to licensure and inspection at their base of operations only, including transportation vehicles and equipment.
- When food is prepared by the caterer for a public gathering, the caterer is subject to licensure and inspection as a temporary restaurant at the gathering site. If an operator other than the caterer has control of the food at a public gathering, (i.e., food purchased for resale) that individual becomes responsible for licensure of a temporary restaurant.
- A personal chef who prepares food for an individual or private party is not licensable. The personal chef may purchase food from the grocery store, but may not store food or prepare food in advance. The personal chef may use his or her own equipment, utensils and spices.

These guidelines are probably not exhaustive of all the possible catering scenarios you will encounter. Please contact the Foodborne Illness Prevention Program at 971-673-0185 with more specific questions.