

Section 9: Catering

All of the above information must be submitted before the plan review application will be reviewed.

NC Food Code: <http://ehs.ncpublichealth.com/faf/docs/foodprot/NC-FoodCodeManual-2009-FINAL.pdf>

NC .2600 Food Rules: <http://ehs.ncpublichealth.com/docs/rules/294306-26-2600.pdf>

Off-site set up – Food items are delivered by the caterer and staff serves the food.

- Proposed Off-site catering menu (including seasonal, off-site, banquet menus, etc.).
- Show auxiliary areas such as storage rooms for catering equipment and supplies.
- Submit specification sheets for all catering equipment and supplies.
- Submit specification sheets for all additional kitchen equipment and updated floor plan.
- Submit specification sheets for all hot and cold serving units.

Hours of Operation

Day	Open	Close
Sunday		
Monday		
Tuesday		
Wednesday		
Thursday		
Friday		
Saturday		

Maximum Meals to be catered

Breakfast	
Lunch	
Dinner	
Total	

Will Time as a Public Health Control be used for any menu item?

(3-501.19 Time as a Public Health Control)

YES NO

Will beef, eggs, fish, lamb, milk, pork, poultry, (including eggs), seafood or shellfish be served or sold raw or undercooked? (3-603.11 Consumer Advisory)

YES NO

You will need to submit your complete food handling procedures for menu items that are under cooked or using time/temperature control during the menu review process.

Will specialized food processes be conducted?

YES NO

(8-201.13 A HACCP plan is required for acidification (sushi rice), reduced oxygen packaging, sous vide, curing, smoking, sprouting beans or drying process)

You will need to submit your HACCP plan & Variance Request to the NC Food Code Variance Committee for approval for specialized food process to be conducted in your food service establishment. (8-103.10 Modifications & Waivers) EH office can provide you the January 15, 2013 documentation. The State Variance Committee can be reached at 919-707-5854.

Check categories of Potentially Hazardous Foods (PHF's) to be handled, prepared and served.

- Thin meats, poultry, fish, eggs (hamburger, sliced meats, fillets)
- Thick meats, whole poultry (roast beef, whole turkey, chickens, and hams)
- Cold processed food (salads, sandwiches, vegetables)
- Hot processed foods (soups, stews, rice/noodles, gravy, chowders, casseroles)
- Bakery goods (pies, custards, cream fillings & toppings)

1. FOOD SUPPLIES: (Ingredient List)

“Healthy People, Safe Environment, Strong Community”

3. KITCHEN EQUIPMENT FOR CATERING PREPARATION

Check all that apply

	Table	Chefs Table	Sink & Table
Raw Meat Preparation			
Raw Seafood Preparation			
Raw Vegetable Preparation			
Ready-to-Eat Food Preparation			

4. KITCHEN EQUIPMENT FOR CATERED FOOD STORAGE

Check all that apply

	Number of units	Amount of Space for catering
Walk-in Cooler		
Walk-in Freezer		
Reach-ins		
Alto-Shams		
Hot Holding Cabinets		
Shelving in Dry Storage		

5. ITEMS PROVIDED BY CATERER

Check all that apply

Items provided by Caterer	Number	Storage location
Multi-use Plates*		
Multi-use silverware*		
Multi-use cups/glasses*		
Disposable Plates		
Disposable silverware		
Disposable cups		
Carving Stations*		
Sneeze Guards		
Grills/Cookers		
Chaffing Pans*		
Cambros (hot holding)		
Coolers (cold holding)		
Punch Bowls*		
Fountains*		

Tea Urns*		
Coffee Machines*		
Ice Sculptures		
Table Cloths/Linens		
Table Skirting		
Serving Stations/Buffer		
Serving Baskets		
Tables		
Chairs		
Tents		
Other items:		

*Rented multi-use items must be washed, rinsed, sanitized and air dried at the food service establishment.

What type of vehicle will be used to transport catering equipment and food?

- Company van or truck
 Mobile Food Unit
 Hot & Cold holding truck
 Enclosed trailer
 Employee vehicles
 Rental truck
 Other _____

How far will food be transported?

- Local events _____
 Out of county events _____
 Out of state events _____