

Look for the Letter Grade

CATERING

Each year in the U.S:

- More than 9 million people get sick
- 56,000 people are hospitalized
- More than 1,300 people die from contaminated food and drink

All caterers or restaurants offering catering services must have a valid Public Health Permit when serving food at parties or events.



Large food trays or platters, ordered as takeout or delivery from a permitted restaurant or a commercial kitchen are not considered catering.

Caterers without a Public Health Permit have no food safety oversight to prevent foodborne illnesses and the operation is not being inspected by Public Health to ensure food safety rules are in place.

Before hiring a caterer:

- Ask for a copy of their current Public Health Permit, or contact the Environmental Health Division, at 1-888-700-9995, Monday-Friday. 8:00 a.m. – 5:00 p.m.



Valid Public Health Permit:

Caterers with a Public Health Permit means that a business is inspected, and complies with food safety requirements:

- Proper food handling and temperature control
- Employee health and handwashing
- Clean and sanitary food preparation
- Food safety training and certifications

Protect your family and guests by choosing permitted caterers only.



Public Health wants to remind residents and visitors that sidewalk pop-up food vendors are not allowed under State law and cannot be issued permits.