

LINEE GUIDA SU REQUISITI SPECIFICI TIPOLOGIA "CATERING"

GUIDELINES ON THE SPECIFIC REQUISITES FOR "CATERERS"

The term 'catering' refers to providing food at events where the food is served at a different location to where it was prepared and thus also involves transporting the food in vehicles.

Catering can be done on an occasional basis for special events (festivals, fêtes, celebrations) or on an ongoing basis (company canteens, school canteens, community canteens).

Occasional catering can be:

- PRIVATE → for a private party or family celebration (weddings, christenings, anniversaries).
- PUBLIC → When the person or organisation in charge of the event allows the public to take part, be it for payment or without charge. In this case, a LHA permit is needed.

The caterer must have:

- a room with a sink with hot and cold running water,
- food storage equipment (both hot and cold),
- equipment for cooking food,
- a counter or work surface to cut the food into portions.
- cutlery and crockery can be washed: in the place where the catering is held if there is a suitable dishwasher or where the food was made, namely at the premises of the catering firm.

The caterer must:

- buy all food and products from registered premises (EC Regulations 852/04 and 853/04)
- have suitable vehicles for the transportation of food, which guarantee proper protection of the food against dust, pollution and rain and keep it at the proper temperature;
- have a storeroom large enough to contain the equipment used for banquets in an orderly manner.
- have a room with a dishwasher.