

Certified Food Manager License

Each licensed full-service food facility must have at least one manager or operator who is licensed by the state of Wisconsin as a Certified Food Manager. This certification confirms the operator's knowledge of safe food handling. Certification courses through ServSafe, the Wisconsin Tavern League etc are acceptable teaching programs. An application is then made for state license with proof of passing an accepted program examination.



Catering

Information for caterers
In Dunn County

For More Information:



<http://dhf.wisconsin.gov/fsrl/>

www.co.dunn.wi.us



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Menomonie, WI 54751
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Catering



Advanced preparation of food, extended holding times, transportation and site temperature maintenance are among the unique challenges inherent to a catering business. Each of these present potential food safety risks. Yet a catering business can also provide an opportunity to make celebrated moments in a clients life very memorable.

Catering is the activity of providing food for a specific event at a location other than the licensed restaurant on a contractual prearranged basis to a portion of the general public, such as invited guests to a wedding or similar celebration, or to participants in an organized group activity. This differs from the Contract Cook or Personal Chef.

A **Contract Cook or Personal Chef** specializes in home food service and prepares food in the home of an individual for only members of that household and houseguests for private parties. The contract cook/personal chef must use only the home kitchen of the party requesting the food service to prepare the food.

This brochure outlines the licensing steps needed to operate a catering business. Please look to other resources for planning and organizing you business policies and procedures.



Laws & Licensing



All caterers are required to comply with the same state licenses that apply to restaurants, WI Adm. Code DFS 196 and the WI Food Code. These codes also adopt, by reference, other state laws applicable to commercial buildings, plumbing systems, fire safety standards and ventilation. There also may be other local laws, or zoning restrictions applicable to food service operations. Caterers must comply with all state laws governing labor, tax and business operations.

Existing licensed restaurant operators are not required to obtain a separate catering license, although catering may affect the license level of the restaurant. A caterer who works out of more than one catering kitchen is required to have separate permits for each of the kitchens. In the same light, when different persons or organizations use the same kitchen facilities, each person or organization must hold their own permit to use that particular kitchen. All permits are yearly permits and expire on June 30th of each year.

Home Kitchens

Wisconsin does not permit the use of a private residences as a catering kitchen. The kitchen and all equipment must comply with the commercial restaurants code standard and be inspected once each year. Local zoning laws may prohibit such commercial activity in residential areas. Where zoning permits, the construction of a commercial and restaurant code complying kitchen (on the same property, but separate from a residential dwelling) may take place.

Food Safety



There are a number of food safety concerns that are unique to catering, or at least different enough to deserve special consideration.

Temperature Most catered food are prepared in a commercial kitchen in a different location than the catered event. Care must be taken to maintain temperatures within food-safe zones, either greater or equal to 135°F or equal or below 41°F. Insulated boxes, warming ovens, and specially equipped vehicles are among the items needed to keep food safe during transport to the event site.. On-site there should be steam tables, sterno warmers, or other hot-holding appliances and refrigerators or coolers with lots of ice. And to make sure the equipment is running properly, supply calibrated thermometers for each device along with steel-stemmed thermometers for taking food temperatures.

Washing Separate hand washing and cookware washing stations should be set up on site. Make sure they are equipped with soap, paper towel (handwashing), and sanitizer (cookware).

Beverages Soda, beer, and alcohol do not need refrigeration but drinks containing dairy or potentially hazardous food need to be kept at or below 41°F. Any ice that is used to keep cans or bottles cold cannot be used in drinks. Beverages stored in ice for self service should have sanitizer added to the ice mixture at acceptable concentrations (100 pp m chlorine).

Protection There should be adequate equipment to protect food from the elements during display and service including tents and screening. Serving utensils should be protected from contamination by keeping them in the food with the handles up or in clean water with sanitizer.