

# **CATERER**

## ***Minimum Construction and Equipment Requirements***

The following provides guidance on the minimum construction and equipment requirements for obtaining a health permit for a *catering* operation in Allegheny County.

***Required commercial food service equipment, refrigeration and utensils must conform to National Sanitation Foundation (NSF) Standards or equivalent. NSF Standards are available for review at the Food Safety Program office.***

### **Commercial Equipment**

- Refrigeration
- Cooking and hot holding equipment
- Equipment for temperature maintenance of foods during transport and display
- Food preparation tables and utensils
- Sneeze protection for prepared foods while on display
- Shelving to store food and utensils at least 6 inches off of the floor

### **Sink Requirements**

- A hand washing sink in each food preparation area
- Designated food preparation sink(s) with approved indirect waste line(s)
- Utensil washing:
  - A commercial 3-bowl sink with attached drain boards or a commercial dishwasher in addition to a commercial 2-bowl sink with attached drain boards
- A mop sink located within the facility

## Ventilation

- An exhaust system installed for grease-type cooking with an approved source of make-up air; The exhaust system must conform to the current National Fire Protection Association (NFPA) Code
- Adequate ventilation to prevent excessive steam, heat, vapor condensation, etc.

## Restrooms

- A restroom available for employee use within the facility
- Mechanical ventilation
- Self-closing doors

## Floors, Walls, & Ceilings

- Smooth, non-absorbent and easily cleanable surfaces; Durable materials
- Sealed and coved junctures if greater than 1/32 inch
- Permanently fixed artificial light sources that are shielded and provide at least 20 foot candles of light

**Note:** A kitchen separate from the home kitchen is required for any catering business conducted out of one's home. For a caterer using another's permitted kitchen see "*Transient Catering.*"

For additional information see "***Article III - Food Safety Rules and Regulations***"

**Food Safety Program**  
3901 Penn Avenue, Building 1  
Pittsburgh, PA 15224-1318  
Phone (412) 578-8044 Fax – 412-578-8190  
E-mail – [foodsafety@alleghenycounty.us](mailto:foodsafety@alleghenycounty.us)

