

Orange County Catering Definitions & Scenarios

Definitions:

FSE Permit- Covers the cooking/serving at restaurant *and* catering food prep requirement

- Takes the place of what we used to often call a caterer's "Commissary" permit

Catering Permit- Allows for offsite catering- *set-up & serving* food at a different location, *not delivery*

Commissary Permit- rented space/uses space to prepare/store food/clean equipment- no food served on-site- usually only used for Mobile Units

Owners of RESTAURANTS

Scenario 1

Restaurant/FSE with Catering Hall- to do parties **on-site**

Only Needs-

1. Food Service Permit

Scenario 2

Restaurant/FSE which does on-site and off-site Catering

Needs-

1. Food Service Permit
2. Catering (Off-site) Permit- (Allows for off-site catering)

INDIVIDUALS/COMPANY- Do not own FSE in Orange County

Scenario 3

Individual/Company Renting a Kitchen in Orange County wanting to do **on-site "Catering" only**

Only Needs-

1. Food Service Permit- **Their own**- cannot piggy-back on the FSE Permit of restaurant or kitchen owner (permit would cover the operator to prepare *and* serve food at the kitchen facility used)

Scenario 4

Individual/Company Renting a Kitchen in Orange County wanting to do **off-site "Catering"**- allowed to serve on-site too.

Needs-

1. Food Service Permit- **Their own**- cannot piggy-back – see above
2. Catering permit – allowing them to serve food off-site

Scenario 5

Individual/Company with Out of County Permitted Kitchen where they cook their food - wanting to do catered parties **in Orange County**

Needs-

1. Catering Permit- from Orange County
2. **Copy** of Out of County Food Service Permit

MOBILE UNITS

Scenario 6

Owner of Mobile Unit- who rents/uses space, which has an FSE or Commissary Permit, to prepare/store food/clean equipment

Needs-

1. Mobile Unit Permit
2. **Commissary Form** -**NOT** Commissary **Permit**- unless they also own and operate the commissary.