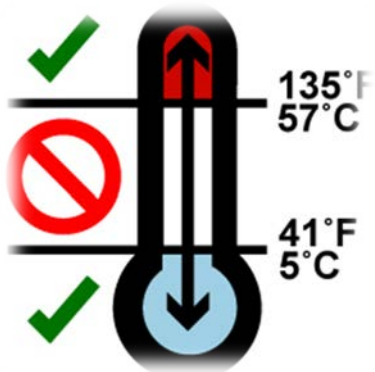


Basic Information for Having Food Catered in a Child Care Center

1. Catered foods must be provided by an establishment with a valid food permit., keep documentation (receipts) for the catered food at the Child Care Center for 90 days.



2. Catered food has to meet temperature requirements during transportation from the caterer to the child care center

3. Hot foods need to be delivered and served at 135° or above; cold foods need to be delivered at 41° or below

4. A log has to be maintained for catered food; will document the date, time and temperature of the foods upon arrival.

5. All potential hazardous leftover food shall be discarded at the end of the meal, non-potentially hazardous food may be held in a protected manner for the rest of the day, but must be discarded at the end of the day

Potentially hazardous food – food that promotes the rapid growth of microorganisms.

Potentially Hazardous Foods	Non-Potentially Hazardous Foods
Meats, dairy (milk, cheese), eggs, cut melons	Crackers, whole fresh fruit, bread
Requires temperature control (hot or cold)	Does not require temperature control