

## **CATERED MEALS OFF SITE, CHARTER SCHOOLS & CHILD CARE CENTERS (LIMITED FOOD SERVICE)**

### **A. Prepackaged, Sealed COLD AND/OR HOT MEALS**

Sites receiving these items must have the following equipment:

- Refrigeration units to maintain cold temperature of 41 degrees Fahrenheit or below with appropriate thermometers.
- Equipment to maintain hot temperatures of 140 degrees Fahrenheit or above with appropriate thermometers.

### **B. HOT AND OR COLD MEALS IN BULK**

Facilities receiving these items must have the following equipment:

- Equipment to maintain refrigeration temperature of 41 degrees Fahrenheit or below with appropriate thermometers.
- Steam table to maintain hot food temperature of 141 degrees Fahrenheit or above with an effective sneeze guard and appropriate thermometers.
- Adequate warmer and oven space to accommodate the meals served.
- Three compartments sink with 2 drain boards and hot and cold running water.
- Hand wash sink with hot and cold running water, soap and towel dispensers.

## **Requirements for all sites receiving food**

- Hand wash sink, in the food preparation and serving areas, with hot and cold running water, soap and towel dispensers.
- Janitorial sink with hot and cold running water.
- Dumpster pad with drain and water supply.
- Restrooms convenient to the serving area.

All schools and Child care centers contemplating providing food service either by preparing food on premises or having food catered, by a third party, must submit a floor plan, including equipment lay out and a site plan, to the Broward County Health Department, attention Mr. Imad Madi, R.S. Environmental Specialist II, 954-467-4237, prior to commencing any food service operations.