

COOKING AT CPC – A SUMMARY

The Howard County Health Department has licensed the kitchen of Columbia Presbyterian Church as a “moderate priority facility.” A moderate priority facility “serves foods that are occasionally implicated in food-borne disease, served within 4 hours of preparation.”

CPC is approved to cook and serve to the Public, as well as to Private groups.

Public:

1. General invitation (open)
ex. Fall Festival
Fund-raising concessions
(and Susceptible populations)
2. Health Dept. has right to inspect.
3. Certified kitchen manager must be on site throughout the process.

Private :

1. Specific invitation (closed)
ex. Wedding
Church members' supper
2. Health Dept. is not involved.
3. No restrictions on food prep is enforced, but following cooking guidelines is recommended.

Restrictions are not on What is cooked, but How it is cooked.

A Certified Kitchen Manager will:

- Classify hazardous vs. non-hazardous foods.
- Monitor the correct storage and handling of food.
- Be certain that food is cooked and served within a 4-hour time limit.
- Be certain that foods are not cooked, then cooled, and then reheated.
- Check food temperatures to be certain the foods are served at the appropriate temperature requirements.
- Monitor cleanliness and the correct washing of utensils/dishes.

Recommendations for Private affairs can be found on the Health Dept website:
www.hchealth.org – Food Protection – Food Services Requirements and Guidelines – Covered Dish Affairs