1	[Food Permit Requirements and Fees for Caterers]
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3	Ordinance amending San Francisco Health Code, Article 8, by amending Section 451,
4	and amending San Francisco Business and Tax Regulations Code, Article 2, by
5	amending Section 249.1, and adding Section 249.22 to update definitions and add fees
6	and permitting requirements for caterers, and provide a mechanism for the Controller's
7	Office annually to adjust fees to track program costs.
8 9	NOTE: Additions are <u>single-underline italics Times New Roman</u> ; deletions are <u>strike through italics Times New Roman</u> .  Board amendment additions are <u>double-underlined</u> ;
10	Board amendment deletions are strikethrough normal.
11	Be it ordained by the People of the City and County of San Francisco:
12	Section 1. The San Francisco Health Code is hereby amended by amending Section
13	451, to read as follows:
14	SEC. 451. FOOD PREPARATION AND SERVICE ESTABLISHMENT.
15	$\underline{(a)}(k)$ "Bar or tavern" $\underline{shall}$ mean $\underline{s}$ any food preparation and service establishment
16	which primarily prepares and/or serves alcoholic beverages.
17	$\underline{(b)}(v)$ "Bed and breakfast establishment" $\underline{shall}$ mean $\underline{s}$ a "restricted food service facility"
18	as defined in Health and Safety Code Section 113893.
19	$\underline{(c)}(e)$ "Boardinghouse" $\underline{shall}$ -mean $\underline{s}$ any building or portion thereof occupied or
20	intended, arranged or designed for occupation by six or more but less than 35 guests where
21	sleeping rooms and meals are provided to the guests for compensation and includes all
22	private institutional type homes where inspection is made by the San Francisco Department o
23	Public Health.
24	(d) "Caterer" means a person who is in the business of providing food, beverages, and
25	sometimes service, at social gatherings. The caterer prepares the food at a location separate from the

2	caterer serves the food. A caterer is not a private chef or chef for hire who prepares food in a private
3	<u>home.</u>
4	$\underline{(e)}$ "Catering facility" $\underline{shall}$ mean $\underline{s}$ any food preparation and service establishment
5	wherewhich prepares a caterer prepares food on a contractual basis within a fixed location for
6	service at another location.
7	$\underline{(f)(p)}$ "Commissary" $\underline{shall}$ mean $\underline{s}$ any food establishment in which food, containers,
8	equipment, or supplies are stored or handled for use in vehicles, mobile food preparation
9	units, food carts, or vending machines.
10	$\underline{(g)(h)}$ "Director" as used herein, shall means the "Director of Public Health of the City and
11	County of San Francisco" or his or her designee. "Inspectors" shall mean the "Inspectors of
12	the Department of Public Health," administered by said Director. The Director shall be
13	responsible for the administration and enforcement of Sections 451 to 456, inclusive, of this
14	Article and the rules and regulations relating thereto. The Director shall, after a public hearing,
15	prescribe the rules and regulations relating thereto. Said rules and regulations shall be issued
16	in pamphlet form. All such food preparation and service establishments shall be operated,
17	conducted and maintained in accordance therewith.
18	$\underline{(h)}(o)$ "Food demonstrations" $\underline{shall}$ mean $\underline{s}$ any food preparation and/or service facility
19	operating out of temporary facilities approved by the Director of Public Health for a period of
20	time not to exceed seven consecutive days for purposes of demonstrating food preparation or
21	equipment.
22	$\underline{(i)}(a)$ "Food preparation and service establishment" $as$ $defined$ in this $Section$ $shall$ $mean$ $\underline{s}$
23	and include $\underline{s}$ any restaurant, itinerant restaurant, guest house, boardinghouse, special events,
24	school food concessions, bar or tavern, take-out establishment, fast food establishment,

caterer, catering facility, temporary facility, food demonstration, commissary, pushcart, stadium

social gathering, though the caterer may engage in limited food preparation at the location where the

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1 concession, vending machine, bed and breakfast establishment, private school cafeteria, 2 hospital kitchen, and licensed health care facility, as those terms are defined herein. 3 (i)(d) "Guest house" means any building or portion thereof occupied or intended, 4 arranged, or designed for occupation by 35 or more guests where sleeping rooms and meals 5 are provided to the guests for compensation and shall include "guest house," "residence 6 club," "lodge," "dormitory," "residence cooperative" and any of its variants. 7 (k)(t) "Hospital kitchen" shall-means any food preparation and service facility operating 8 within a hospital that serves food to staff or the general public, but not to patients. 9 (l)(c) "Itinerant restaurant" means any restaurant, operating from temporary facility, 10 cart or vehicle, except those peddler wagons used for peddling as defined in Section 132(a) 11 and (b) of Part III of the San Francisco Municipal Code, serving, offering for sale, selling or

mobile unit on which food is prepared and served.

(m)(u) "Licensed Health Care Facility" shall-mean $\underline{s}$  all of the following health facilities with 16 or more beds designated for the diagnosis, care, prevention, and treatment of human illness, physical or mental, including convalescence, rehabilitation, and care during and after pregnancy, to which persons are admitted for a 24-hour stay or longer:

giving away food or beverage, and includes, but is not limited to, facility or vehicle where only

wrapped sandwiches or other wrapped and packaged, ready-to-eat foods are served, and any

- (1) General Acute Care Hospital as defined in Cal. Health and Safety Code Section1250 (a) or any successive statutes;
- (2) Acute Psychiatric Hospital as defined in Cal. Health and Safety Code Section 1250(b) or any successive statutes;
- (3) Skilled Nursing Facility as defined in Cal. Health and Safety Code Section 1250 (c) or any successive statutes;

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1	(4) Intermediate Care Facility as defined in Cal. Health and Safety Code Section 1250
2	(d) or any successive statutes;
3	(5) Special Hospital as defined in Cal. Health and Safety Code Section 1250 (f) or any
4	successive statutes;
5	(6) Intermediate Care Facility/Developmentally Disabled as defined in Cal. Health and
6	Safety Code Section 1250(g) or any successive statutes;
7	(7) Chemical Dependency Recovery Facility as defined in Cal. Health and Safety Code
8	Section 1250.3 or any successive statutes;
9	$\underline{(n)}$ $\underline{(f)}$ $\underline{The\ term}$ " $\underline{Owner\ owner}$ " or "owners" $\underline{as\ used\ herein,\ shall}$ mean those persons,
10	partnerships, or corporations who are financially interested in the operation of a food
11	preparation and service establishment.
12	$\underline{(o)(g)}$ An "Operator operator" as used herein shall means any person engaged in the
13	dispensing of or in assisting in the preparation of food, or a person otherwise employed in a
14	food preparation and service establishment.
15	$\underline{(p)(s)}$ "Private school cafeteria" $\underline{shall}$ mean $\underline{s}$ any food preparation and service facility
16	serving food to faculty and/or students of a school not operated by the San Francisco Unified
17	School District.
18	$\underline{(q)}$ "Restaurant" means any coffee shop, cafeteria, short-order cafe, luncheonette,
19	cocktail lounge, sandwich stand, soda fountain, public school cafeteria or eating
20	establishment, in-plant or employee eating establishment and any other eating establishment,
21	organization, club, including Veterans' Club, boardinghouse, bed and breakfast
22	establishments, $\underline{or}$ guest house, $\underline{eaterer}$ , which gives, sells or offers for sale, food to the public,
23	guests, patrons, or employees as well as kitchens or other food preparation areas in which
24	food is prepared on the premises for serving or consumption on or off the premises, and

requires no further preparation and also includes manufacturers of perishable food products

that prepare food on the premises for sale directly to the public. The term "restaurant" shall
not include itinerant restaurants, cooperative arrangements made by employees who
purchase food or beverages for their own consumption and where no employee is assigned
full time to care for or operate equipment used in such arrangement, or private homes; nor
shall the term "restaurant" include churches, church societies, private clubs or other nonprofit
associations of a religious, philanthropic, civic improvement, social, political, or educational
nature, which purchase food, food products, or beverages, or which receive donations of food
food products, or beverages for service without charge to their members, or for service or sale
at a reasonable charge to their members or to the general public at occasional fundraising
events, for consumption on or off the premises at which the food, food products, or beverages
are served or sold, if the service or sale of such food, food products or beverages does not
constitute a primary purpose or function of the club or association, and if no employee or
member is assigned full-time to care for or operate equipment used in such arrangements.
$\underline{(r)(j)}$ "School food concessions" means any food preparation, food service or food
products intended for consumption by students attending or participating in activities within a
achool facility

school facility.

(s)(i) "Special events" means any organized collection of food purveyors operating individually or collaboratively out of approved temporary or mobile food facilities at a fixed location for a period of time not to exceed 25 days in a 90-day period in conjunction with a single, weekly, or monthly community event as defined in the California Health and Safety Code Section 113755.

(t)(a) "Stadium concession" shall means any food preparation and/or service facility operating within a stadium, arena, or auditorium with a seating capacity of 25,000 or more.

(u)(l) "Take-out establishment" shall-means any food preparation and service establishment which primarily prepares food for consumption off premises.

1	$\underline{(v)}$ "Temporary facility" $\underline{shall}$ mean $\underline{s}$ any food preparation and service facility
2	operating out of temporary facilities approved by the Director of Public Health at a fixed
3	location for a period of time not to exceed 25 days in any 90-day period in conjunction with a
4	single event or celebration.
5	$\underline{(w)}(r)$ "Vending machine" $\underline{shall}$ mean $\underline{s}$ any self-service device, which upon insertion of
6	money or tokens, dispenses food without the necessity of replenishing the device between
7	each vending operation.
8	Section 2. The San Francisco Business and Tax Regulations Code is hereby amended
9	by amending Section 291.1 and adding Section 249.22, to read as follows:
10	SEC. 249.1. FOOD PREPARATION AND SERVICE ESTABLISHMENTS.
11	Every person, firm or corporation engaged in the business of operating food
12	preparation and service establishments, as defined in Section 451 of the San Francisco
13	Health Code, that require permits from the Health Department shall pay an annual license fee
14	to the Tax Collector as follows:
15	(a) Class Fee
16	Class A. Food preparation and service establishments with a total square footage of:
17	Less than 1,000 square feet \$777
18	1,000 square feet to 2,000 square feet: 1,028
19	Greater than 2,000 square feet 1,179
20	Class B. Bar or tavern 923
21	Class C. Take-out establishment 932
22	Class D. Fast food establishment 1,056
23	Class E. Catering facility 908
24	Class F. Temporary facility 0
25	Class G. Food demonstrations 105

1	Class H. Commissary 884
2	Class I. Pushcart on private property 737
3	Class J. Stadium concession 625
4	Class K. Vending machines 177
5	Class L. Bed and breakfast establishment 999
6	Class M. Boarding house 241
7	Class N. Private school cafeteria 294
8	Class O. Hospital kitchen, with food service to the general public and staff only 940
9	Class P. Licensed Health Care Facility 1050
10	Class Q. Caterer 350
11	The license fees prescribed in this Section are due and payable on an annual basis
12	commencing each year on April 1, 1984. Fees for new licenses issued prior to, or after July April
13	1st, shall be prorated on a monthly basis.
14	(b) Exemptions. The following establishments are exempt from paying the fees
15	required by this Section:
16	(1) Food preparation and service establishments used exclusively by day care facilities
17	for children are exempt from paying the fees required by this Section.
18	For the purpose of this subsection, a "day care facility for children" shall mean a
19	"community care facility" licensed pursuant to the provisions of Chapter 3, Division 2 of the
20	California Health and Safety Code (commencing at Section 1500) which provides nonmedical
21	care to children in need of personal services, supervision, or assistance essential for
22	sustaining the activities of daily living or for the protection of the individual on less than a 24-
23	hour basis, or a "family day care home for children" licensed pursuant to the provisions of

Chapter 3.6, Division 2 of the California Health and Safety Code (commencing at Section

1597.50).

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(2) Food preparation and service establishments funded through the San Francisc	0
Commission on Aging for nutrition projects for older individuals.	

(c) Beginning with fiscal year 2010-2011 and annually thereafter, the fees set forth in this section may be adjusted each year, without further action by the Board of Supervisors, as set forth in this subsection. Not later than April 1, the Director shall report to the Controller the revenues generated by the fees for the prior fiscal year and the prior fiscal year's costs of operation, as well as any other information that the Controller determines appropriate to the performance of the duties set forth in this Article. Not later than May 15, the Controller shall determine whether the current fees have produced or are projected to produce revenues sufficient to support the costs of providing the services for which the fee is assessed and that the fees will not produce revenue that is significantly more than the costs of providing the services for which the fee is assessed. The Controller shall, if necessary, adjust the fees upward or downward for the upcoming fiscal year as appropriate to ensure that the program recovers the costs of operation without producing revenue that is significantly more than such costs. The adjusted rates shall become operative on July 1.

## SEC. 249.22. CATERERS.

Caterers are required to submit an application for a Class Q permit to the Department of

Public Health with an application fee of \$323. The application shall include 1) a verification form

demonstrating that the caterer prepares food at a commissary or other facility permitted by the

Department of Public Health; 2) an operational procedure form, 3) a copy of a valid food safety

certificate; and 4) any other documents required by the Director of the Department of Public Health.

The application fee in this section may be adjusted annually as provided in Section 249.1(c). A caterer

who also owns a catering facility must pay the catering facility fee but is not required to pay the caterer

fee unless that caterer also prepares food at another catering facility where the caterer has no

ownership interest.

1	DENNIS J. HERRERA, City Attorney
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3	By: Cecilia T. Mangoba
4	Deputy City Attorney
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