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Can You Cook From Home, Then Deliver? – Part II

So you ask - “what makes the client’s kitchen any different than mine?” All states take the position that you, as a personal chef, are performing a labor service for the client, much like a lawn service or maid service. The client has invited you into their home and asked you, for compensation, to do a chore. As a personal chef, that chore is to cook food, at the client location, which remains at the client location. You purchase the groceries required as a professional courtesy. You are not buying food, then reselling that food to the client. And there are no laws about how you transport raw food elements, except for common sense. And as a professional, you will be taking extra precautions to maintain the food items at the perfect state. So while you still may not agree with the reasoning, these are the facts. You can always contact your own local board of health - usually state run, to obtain a copy of the regulations for your county or community. But anticipate finding what has been described here already. And without extensive and very expensive efforts, a residential kitchen cannot be converted to a commercial kitchen. You would be money ahead to build a separate structure as the kitchen, with cold storage and dry storage. Even then, consider if your efforts will decrease the value of your property. Few buyers will want a stand-alone commercial kitchen. And if you did get to this point, consider the expense of heating and cooling units for your car, plus, increased auto insurance, because your vehicle is now a commercial vehicle.

