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Why Can't A Personal Chef Cook From Home And Deliver The Meals?

This is a very common question, and misconception. And the question is valid. In every state, with minimal and rare exceptions (like living on an Indian reservation) you can only prepare food (in part or wholly) using a commercially licensed kitchen, or, by cooking at the residence of the paying client. The above applies to for-profit meal creation only. If you donate your meals, without accepting any reimbursement (even for products used), then in most every state you may cook at home or a non-licensed kitchen and give the food away. In theory, a commercial kitchen is inspected on a regular basis and has the features, service requirements and safety needs in place. The reason behind this is for the safe production of food for consumption. And while you keep a clean kitchen at home and are aware of safe food handling techniques, there is no method to insure that you are operating in a safe manner. And because you are accepting compensation for your food, you must be inspected (meaning licensed). And it's not just the cooking of the food, but the delivery also. Food that is perfect at your home, can easily enter a temperature danger range in transit without adequate safeguards. Keeping food hot, or cold, can be an issue and an expense, and is one people could easily skip over assuming that everything will be ok. So you ask – “what makes the client's kitchen any different than mine?” All states take the position that you 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.

