

List all food menu items: (list or attach document)

List all food sources and suppliers:

What raw foods are you handling? Check all that apply:

Produce	Meat-Poultry/Raw Shell Eggs	Seafood
Base:	Base:	Base:
Mobile:	Mobile:	Mobile:

Food Items cooked prior to service: (Base & Mobile Unit)

Food items cooked and cooled: List and explain cooling processes (shallow container/ice bath/etc.)

Food items for hot holding: List and explain how foods will be maintained at or above 135°F

Foods are cooked and reheated for hot holding: List and explain how foods will be reheated to 165°F prior to hot holding

How will you thaw out frozen Time/temperature control for safety foods (TCS) (Please check all that apply):

Under refrigeration	Under running water <70°F	Microwave	Cook from frozen	N/A
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Processes requiring approval:	
Time as a public health control (holding TCS* foods between 41°F - 135°F for up to 4 hours)	
Bare hand contact with ready to eat foods	
Non-continuous cooking operation (meat, poultry, seafood initially cooked/heated/seared/ or grilled marked <u>and cooled</u> for later use without reaching the product's minimum cooking temperature)	
Special Processes: Check all that apply:	
Smoking/drying/curing meat, fish, or poultry for preservation (cold/hot smoking, brining, injecting, or tumbling products(salts) to store for longer than 7 days or keep out of temperature control for longer than 4 hours i.e. jerky, beef stick, etc.Curing: typically sodium nitrates)	
Reduced oxygen packaging/cook chill/sous vide (vacuum packing, cooling food in a sealed/crimped closed bag or wrapping, or modifying the atmosphere in food packaging, cooking raw foods in vacuum package)	
Live molluscan shellfish support system (oysters, clams, mussels, scallops)	
Fresh or frozen sale of molluscan shellfish	
Growing sprouting seeds or beans (germinating seeds to obtain edible vegetable sprouts i.e. alfalfa, micro-greens)	
Acidifying or fermenting for preservation (lowering the pH of food product to 4.6 or below, depending on type of food, to keep out of temperature control or increase its shelf life i.e. sushi rice, hard boiled eggs, yogurt, kimchi, etc.)	
Meat custom processing (processing/butchering an animal or meat provided by the customer and exclusively for the customer)	
Producing fruit or vegetable juice at facility	
Water and Wastewater Set-Up (Please explain):	
Include Diagram (i.e., Floor Plan) Showing Handwashing And 3-Basin Sink Set-Up:	

*TCS: Time/Temperature Control for Safety: Food is required to be held below 41°F or above 135°F to prevent the growth of bacteria or viruses.

Notify agent of any changes to answers on this document at any time during operation

Signature:	Date:
Print Name:	