

How will you keep foods at or below 41°F? N/A

Electric refrigeration

Cooler with ice or dry ice (separate from beverage ice)

What will you use for cleaning and sanitizing food contact surfaces? N/A

Will you prepare food items prior to an event? YES NO

Will any food items be cooked and then cooled down prior to an event? YES NO

How will you cool cooked foods? N/A

Please list any foods that will be kept hot during an event: N/A

Will any foods be transported to an event hot? YES NO

Please list any foods you will be selling pre-packaged: N/A

Please explain how you will protect food from pests. (floors, walls, ceiling, covers, etc)

Please provide any additional processes or information not covered in this document:

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Signature:

Date:

Print Name: