

MENU ITEMS AND FOOD OPERATIONS			
Facility Name		Owner Name	
Facility Address		City	Zip
Owner Phone		Owner Email	
✓	TYPE OF FOOD FACILITY OPERATION: Check the box below which best describes your food facility.		
	Commercially, Prepackaged Food Service: All food (100%) onsite is commercially prepackaged. There is no food or drink preparation or service		
	Non-Prepackaged Food Service: Unpackaged foods are stored, prepared, and served.		
	Minimal Food Preparation: Unpackaged beverages and commercially prepackaged foods are sold. There is no cooking, cooling, reheating, or hot holding of perishable food items.		
	Full Food Preparation: Complete food preparation occurs, including the handling, cooking, and serving of unpackaged foods		
	Countywide Vending: Mobile Food Facility, Temporary Food Facility, Catering Operation, Dependent Food Service Operation		
<i>Check the menu items in the left-hand column below which will be prepared and served at your food establishment. Check those food operations in the right-hand column which will occur at your establishment. This information will be used to determine your equipment and refrigeration needs.</i>			
✓	FOOD ITEM	✓	FOOD OPERATION
	Meat or meat dishes		Refrigeration of foods
	Fish or fish dishes		Cooling foods which have been heated or cooked
	Poultry or poultry dishes		Cooking foods
	Shellfish		Holding foods hot for more than 30 minutes
	Vegetables		Reheating foods which have been prepared on site
	Rice or Beans		Preparing foods one day for service the next day
	Pasta		Washing: produce fish poultry
	Gravies, Sauces, or Soups		Food handling: Slicing grinding portioning
	Green salads		Thawing Frozen Foods
	Sandwiches		Packaging of foods
	Beverages		Acidification of foods
	Condiments		Other (describe):
	Other (describe):		
<i>Potentially hazardous foods (such as meats, poultry, fish, shellfish, rice, beans, pasta, gravies) must be rapidly cooled after they have been cooked or heated if they are not going to be served immediately or held in a hot holding device. Rapid cooling must be completed by one or more of the following methods listed below based on the type of food being cooled. Check the method(s) below which you plan to use to cool hot food.</i>			
✓	APPROVED COOLING METHODS		
	Placing foods in shallow heat-conducting pans such as stainless steel with product 2-3 inches deep.		
	Separating the food into smaller or thinner portions		
	Using rapid cooling equipment		
	Using containers that facilitate heat transfer		
	Adding ice as an ingredient		
	Inserting appropriately designed containers in an ice bath and stirring		
	In accordance with a HACCP plan. (HACCP plan must be submitted for review and approval).		
✓	DISHES AND UTENSILS		
	Food will be served with reusable dishes and utensils, to be washed and sanitized on site.		
	Food will be served with disposable dishes and utensils.		