

MENU ITEMS AND FOOD OPERATIONS

Facility Name

Facility Address

TYPE OF FOOD FACILITY OPERATION: Check the box below which best describes your food facility.

Commercially, Prepackaged Food Markets: All food (100%) onsite is commercially prepackaged. There is no food or drink preparation or serving; no coffee service; no ice packaging; no unpackaged snacks, candy, beef jerky; no beer tappers; no beverage dispensing, etc.

Non-Prepackaged Food Markets/Bakeries/Ice Cream Shops/Yogurt Shop: Food is stored /displayed/sold in an unpackaged state.

Bars/Taverns: Unpackaged beverages and commercially prepackaged foods are sold. There is no food preparation or sale of unpackaged foods.

Restaurant: Complete food preparation occurs, including the handling, cooking, and serving of unpackaged foods (includes sandwich shops, dell, cafeteria, fast food, pizza, etc. Restaurants with cocktail lounges are also included in this category.

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 below which will occur at your establishment. This information will be used to determine your equipment and refrigeration needs.

<input checked="" type="checkbox"/>	FOOD ITEM	<input checked="" type="checkbox"/>	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
	Rice or Beans		Reheating foods which have been prepared on site
	Pasta		Preparing foods one day for service the next day
	Gravies, Sauces, or Soups		Washing vegetables such as lettuce, tomatoes, onions, etc.
	Green salads		Washing fish
	Sandwiches		Washing poultry

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.

<input checked="" type="checkbox"/>	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).

<input checked="" type="checkbox"/>	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.