

MENU ITEMS AND FOOD OPERATIONS

Facility Name

Facility Address

<input checked="" type="checkbox"/>	TYPE OF FOOD FACILITY OPERATION: Check the box below which best describes your food facility.
<input type="checkbox"/>	Commercially, Prepackaged Food Service: All food (100%) onsite is commercially prepackaged. There is no food or drink preparation or service
<input type="checkbox"/>	Non-Prepackaged Food Service: Unpackaged foods are stored, prepared, and served.
<input type="checkbox"/>	Minimal Food Preparation: Unpackaged beverages and commercially prepackaged foods are sold. There is no cooking, cooling, reheating, or hot holding of perishable food items.
<input type="checkbox"/>	Full Food Preparation: Complete food preparation occurs, including the handling, cooking, and serving of unpackaged foods
<input type="checkbox"/>	Countywide Vending: Mobile Food Facility, Temporary Food Facility, Catering Operation, Dependent Food Service Operation

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
	Vegetables		Reheating foods which have been prepared on site
	Rice or Beans		Preparing foods one day for service the next day
	Pasta		Washing vegetables such as lettuce, tomatoes, onions, etc.
	Gravies, Sauces, or Soups		Washing fish
	Green salads		Washing poultry
	Sandwiches		Other (describe)

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.