

DESCRIBE WAREWASHING FACILITIES FOR UTENSILS AND EQUIPMENT:

ON SITE: _____

OFF SITE: _____

FOOD PROTECTION:

DESCRIBE EQUIPMENT AND MEANS OF TRANSPORTING FOOD HOT (140oF OR ABOVE), COLD (45oF OR BELOW):

REFRIGERATION: REQUIRED ___ NOT REQUIRED ____

METHOD OF REFRIGERATION/THERMOMETERS:

TYPE OF COOKING/HOT HOLDING EQUIPMENT: _____

DESCRIBE MEASURES TO PROTECT FOOD FROM CONTAMINATION DURING PREPARATION, STORAGE AND DISPLAY INCLUDING TYPE OF SANITIZER:

SAMPLING: VENDOR TO USE SINGLE SERVING CUPS, NAPKINS AND/OR UTENSILS. ALLERGEN ADVISORY TO BE POSTED.

GARBAGE AND RUBBISH:

DESCRIBE MEANS FOR STORAGE AND DISPOSAL: _____

PERSONNEL AND FOOD HANDLING PRACTICES:

NUMBER OF FOOD HANDLERS: _____

LOCATION OF HANDWASHING FACILITIES:

Next to Storage Trailers (see Coordinator's map) _____

LOCATION OF TOILET FACILITIES:

Next to Storage Trailers (see Coordinator's map) _____

HAIR RESTRAINTS PROVIDED: YES ___ NO ___

DISPOSABLE GLOVES PROVIDED: YES ___ NO ___

Also SUBMIT:

FOOD PERMIT FOR THE BASE OF OPERATION,

SERVSAFE AND

ALLERGEN CERTIFICATES FOR STAFF.