

Food Transport: How will you control food temperatures during transport? _____

Menu/Food Handling at Temporary Event: Please list the menu items and place a check mark to indicate how the food will be prepared at the temporary event.

Menu/Food	Cold Holding	Reheat	Cook/ Grill	Hot Holding	Assemble

Food Temperatures: The following questions pertain to the commissary and/or the temporary event.

➤ How will foods be rapidly cooled to 40°F or below and held cold until served? _____

➤ How will foods be re-heated to at least 165°F? _____

➤ How will hot foods be cooked to the proper temperatures and held hot? _____

Employee Hygiene, Hand Washing, and Food Handling: A hand washing station within each booth/unit is required unless only pre-packaged foods requiring no preparation and/or cooking are to be served.

Please check the box below that applies to your booth/unit:

- I will be serving only pre-packaged foods that require no preparation/cooking.
- I will be serving foods that require preparation and/or cooking and I will provide for hand washing according to the “Temporary Food Event Checklist”.

➤ How will you prevent contact with foods (tongs, gloves, etc.)? _____

➤ Where will wastewater be disposed? _____

➤ What is your plan for insect and/or dust control? _____
