

Attachment A

Food Preparation for Temporary or Seasonal Food Events

Use the form below to identify and explain how and where each food item will be prepared at or prior to the event(s). Attach additional sheets if necessary.

FOOD PRODUCT	THAWING Method and Location	PREPARATION & ASSEMBLY Method and Location	COLD HOLDING Method and Location	COOKING Method and Location	HOT HOLDING Method and Location	REHEATING Method and Location	CHECK BOX IF THE PRODUCT IS A NON-TCS / NON-PHF (Non-Potentially Hazardous Food)
EXAMPLE: Frozen, previously cooked sausage with peppers & onions	Method = Thaw sausages in walk-in refrigerator. Location = At restaurant, overnight	Method = Wash peppers in food prep sink. Slice peppers & onions. Location = Restaurant using clean / sanitized equipment	Method = Store sausage, peppers & onions in walk-in refrigerator. Location = Restaurant. Place in cooler with ice to transport to event.	Method = Propane grill. Cook sausages to at least 165°F and peppers & onions to at least 135°F. Test the internal temperature with thermocouple thermometer. Location = At the event	Method = Store cooked sausages, peppers & onions in a chaffing dish with stenos. Location = At the event.	Method = If internal temperatures drop below 135°F, reheat to 165°F on the grill and hot hold at 135°F and above. Location = At the event.	
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