ESTABLISHMENT NAME:_____

DESCRIPTION of FOOD OPERATIONS: MENU ITEMS-SOURCE-PREP-HANDLING-STORAGE-EQUIPMENT

NO HOME PREPARED FOODS ALLOWED!!! TAKE TEMPERATURES!! YOU MUST HAVE RECEIPTS ONSITE FOR ALL FOOD ITEMS YOU BUY! (copy if additional forms are needed)**

List **EVERY** Food & Drink & how many servings of each item	IF this item is PREPARED using **RAW** ANIMAL or PLANT products, list those ingredients	Where did you buy this item? List STORE,PHONE# &ADDRESS	Prepared at Vending site (V) or Servicing Area (SA)?	Cooked at Vending site (V) or Servicing Area (SA)?	How do you **COOK** this food item? List EQUIPMENT USED & POWER SOURCE	How do you quickly cool the food item? List **COOLING** EQUIPMENT USED & POWER SOURCE	How do you keep the food item hot? List **HOT HOLDING** EQUIPMENT USED & POWER SOURCE	If reheating item for hot holding, List **REHEATING** EQUIPMENT USED & POWER SOURCE	How do you keep the food item cold? List **COLD HOLDING** EQUIPMENT USED & POWER SOURCE
Example: Chicken Tenders, 50	*Raw Chicken*	*XYZ Butcher Shop, 451-0000 # Landis Ave XYZ City, NJ*	*SA*	*SA*	*Oven, Natural Gas*	*Walk-in Refrigerator, Electric*	*N/A*	*N/A*	*Refrigerator, Electric*