On-Site Food Preparation at Temporary Booth

Any changes to the menu must be submitted to and approved by the Regulatory Authority

(Attachment A)

FOOD	THAW How? Where?	Cut / Wash Assemble Where?	Cold Holding How? Where?	Cook How? Where?	Hot Holding How? Where?	Reheating How?	Commercial Pre-Portioned Package
Marinated chicken pieces	Fresh see form B	Restaurant	In coolers on ice transported from restaurant at 10am and 2pm.	BBQ at event to 165 °F.	Sterno chafing dishes with lids at least 140 °F	If below 140 °F it will be thrown away.	N/A