

TEMPORARY FOOD PERMIT INFORMATION
Sample

Name: ABC Catering

Date: _____

1. Please provide a list of food items to be served:

Frito Pie, Butter Chicken, Lettuce Salad, Rogan Josh (Lamb Curry), meat kolaches

2. Provide location(s) where food will be purchased and how it will be transported to the event at proper temperature.

Chicken, Cream, Lamb, sausage and canned chili will be purchased and delivered from Sysco. Lettuce and all vegetables will be purchased at Sam's Club using cold ice chests to transport food.

3. Please provide description of food preparation process including location of preparation, where and how food items will be cooked including temperatures, transported, held on temperature, cooled & re-heated(if required),

- 1. Canned chili will be reheated to 165° within two hours using a crock at the Stafford Centre. Canned cheese will be also heated to 165°. Both will be held at 135° will being served over chips*
- 2. Butter chicken will be marinated in yogurt, chili sauce for 24 hrs prior under refrigeration. Chicken will then be barbecued in clay pot to internal temperature of 165°. Chicken will then be mixed with a mixture of tomato, cream, and onion puree and slowly cooked. Mixture will be held at 135° until served at Stafford Centre. Should the mixture cool to less 135°, the food will be reheated to 165° before serving.*
- 3. Lamb stew will be prepared with a mixture of vegetables and spices and slowly cooked until stew becomes tender at a minimum temperature of 150° the previous day. Stew will be cooled from 135° to 70° within two hours by placing the food in shallow pans, lightly covered in the walk-in cooler, stirring frequently. Food will then cool from 70° to 41° within an additional 4 hrs. ON the day of the event, refrigerated lamb cubes are added to lamb stew and heated to a minimum of 165°. Stew will be held at 135° until served.*
- 4. Lettuce will be washed and torn into pieces by employee wearing gloves. Assorted vegetables will be diced up and added to salad. Salads will be individually stored in single use containers until sold on site.*
- 5. Sausage will be cut up into 4 in. long slices with a maximum time allowance for preparation of 15 minutes. A homemade dough will be wrapped around sausage and heated until golden brown. Kolaches will then we labeled with the time they left the heating appliance before being transported. Four hrs. After kolaches have been cooked they will be discarded to comply with all food regulations.*

All foods will be transported to Stafford Centre using cambro boxes. If food temperature is not labeled with time, food will be reheated to 165° and held at 135° by sternos.

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4. State method that will be used to comply with sanitation & hand washing Requirements:

- 1. A hand wash station will be set up using a container with a spigot filled with warm water. Soap and single use towels will be available for use. A bucket will be placed under the spigoted container to catch the water.*
- 2. Three individual containers large enough to accommodate all utensils, etc. being used will be set up with soap/water, clean water, and sanitized water at a minimum concentration of 50 PPM.*

5. Indicate method used for holding & serving food items including length of time for holding and serving:

Food items will be held at a temperature of 135° or 41° whichever is applicable. Any food item received at the Stafford Centre below 135° will be reheated to 165°. Any cold food item above 41° will be quickly chilled to below 41°. If any food item will not maintain these temperatures, they will be labeled with the time they left refrigeration or the heating appliance and will be discarded within 4 hrs or that time. All food items will be shielded from the public by placing food behind a sneeze guard or on table out of reach from the public

6. State clean up plan:

All wiping rags will be stored in a solution of sanitized water with a concentration level of 100 ppm. A small trash container will be used inside of the booth for necessary trash.