

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: NO

NO

Foods that will be held **cold** before serving: Fridge and Freezer

Fridge and Freezer

Will **time** be used as a method to control for food safety? NO

Will a buffet be provided? NO If so, attach a list of foods that will be on the buffet.

Cooling

List foods that will be cooked and cooled for later use or added to another food as an ingredient: CORN

Describe utensils and methods used to cool foods: COOL RACK

Dry Storage

Frequency of deliveries per week: _____ Number of dry storage shelves: 2

Square feet shelf space: _____ ft²

Is a separate room designated for dry storage? yes

Food Preparation Facilities

Number of food prep sinks: 1 Are separate sinks provided for vegetables and raw meats? yes

Size of sink drain boards (inches): 18 in + 23.5 in

How will sinks be sanitized after use or between meat species? WASH

Soap and Hot water and Purell food service
super face sanitizer

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 18 in Width 18 in Depth 14 in

Length of drain boards (inches): Right 18 in Left 18 in

Are the basins large enough to immerse your largest utensil? _____

What type of sanitizer will be used?

Chlorine Quaternary _____ Hot water (171°F) Other (specify) PURELL

Foodservice surface sanitizer

Mechanical Dishwashing

Will a dishmachine be used? Yes _____ No Serv - Ware

Dishmachine manufacturer and model: → E3CWP18182-18

Hot water sanitizing? or chemical sanitizing? _____

How will large utensils such as prep tables, dough mixing bowls, slicers, and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher be cleaned and sanitized? By hand, using a sponge water hot

and Dawn dish soap

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 83 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 1 hand washing sink and located inside bathroom

Employee Area

Indicate location for storing employees' personal items: Back storage room

FOOD HANDLING PROCEDURES

Explain the following with as much detail as possible. Complete descriptions including specific areas of the kitchen and corresponding items on the plan where food is handled will expedite the plan review process. Incomplete descriptions may result in the application being returned.

Explain the entire food handling procedure for each food item on the proposed menu. Including:

- How the food will arrive (frozen, fresh, packaged, etc.)
- Where the food will be stored
- Where and how the food will be thawed
- Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)
- When (time of day and frequency/day) food will be handled
- Whether or not the food or any part of the food will be used as leftovers or as any ingredient in a future dish
- How the food will be cooled if applicable

FOOD PRODUCT * Fried wheat - Based Prepared
the fried wheat it comes in Packaged,
already fried Ready to use

* Mayo comes in canned Ready to use

* Cabbage comes in Packaged Ready to use

* Tomatoes comes in fresh to wash it cut it and use it

* Avocado comes in fresh to wash it cut it and use

* Sour Cream comes in canned Ready to use

FOOD PRODUCT * Chips comes in Packaged Ready to use

* Japanese Peanuts comes in Packaged Ready to use

* Fruit cups.

* Watermelon comes Fresh to wash cut it and use

* Mango comes in Fresh to wash cut it and use

* Pineapple comes in Fresh to wash cut it and use

* Cantaloupe comes in Fresh to wash cut it and use

* Corn comes in Canned Ready to use

FOOD PRODUCT * Yam bean comes in Fresh to wast cut and use
* lime comes Fresh to wast cut and use
* cup of shaves ice
* Ice comes shaves in Packaged Ready to use
* Flavored syrup comes in Bottle Ready to use

FOOD PRODUCT * Ice cream comes Frozen Ready to use
* cups comes in Packaged Ready to use
* waffle comes in cone Packged Ready to use
* Pop sicle comes in Frozen Ready to use
* Mexican drink Rusa
* Squirt drink comes in Packaged
* lime comes Fresh
* Sal comes in canned Ready to use

FOOD PRODUCT * tajin peper comes in Bottle
* Chamoy comes in Bottle Ready to use
* Ice comes in Packaged Ready to use use
* strawberries and cream comes in Frozen Ready to
* Mexican sodas comes in Bottle Ready to use

*****ADDITIONAL SHEETS ARE AVAILABLE**