

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: ~~Hot~~ Fried Chicken
Potato wedges Okra Rice

Foods that will be held **cold** before serving: Coleslaw

Will **time** be used as a method to control for food safety? Yes
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: Rice

Describe utensils and methods used to cool foods: Spread on Sheet
Tray and cooled in Walkin

Dry Storage

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

Square feet shelf space: _____ ft²

Is a separate room designated for dry storage? _____

Food Preparation Facilities

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? Yes

Size of sink drain boards (inches): _____

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