1. Please provide a full set of food process sheets. Food process sheets were not complete for each food type or menu product.

Response: Included

1. No food process sheets were included for side dishes.

Response: **Please see attached Response on Separate form**

1. Are deli meats received pre-sliced/cubed or will they be sliced/cubed in house from chubs?

Response: Deli meats will arrive pre-sliced.

1. Are salad bar ingredients received pre-cut or will all items be washed and cut in house?

Response: All ingredients will be washed and cut in house.

1. Will there be bread and if so, will it be baked in house or received ready to eat?

Response: Bread will come from a purveyor.

1. No specification sheets were provided for the walk-in cooler, ROP machine, sous vide equipment, or any other table top equipment. Will there be a food processor, mixer, slicer, etc?

Response: Specification sheets included.

1. Indicate location of tabletop equipment such as ROP machine, sous vide machine etc on plans.

Response: Please see revised drawing.

1. The only hot holding equipment specified is a cabinet. Where will items such as bone marrow gravy, compound butter or sides be held? Will there be hot holding wells and if so where will they be located?

Response: There will be hot holding value warmers. Please refer to revised drawing.

1. No information or description of ROP and sous vide volume, procedures and frequency provided.

Response: **Please see attached Response on Separate form**

1. Indicate intended use for mill work table located next to salad buffet unit.

Response: Mill work table will be used for salad plates.

1. Provide specifications for sneeze guards for salad bar unit.

Response: Sneeze guard is part of the salad bar unit.

1. Where will kegs be stored when empty? Will kegs be pre-chilled in walk-in?

Response: Empty kegs will be stored in the office.

1. Catering was indicated as a type of service you will provide. Will this be offsite service? If so, describe the type of temperature maintenance equipment you will use and where it will be stored.

Response: Off-premises catering will be transported by insulated hot-holding and cold-holding containers. They will also be picked up by guests in-house.

1. Indicate proposed use of tables placed near prep sinks. One compartment meat sink is effectively blocking the left side of the table placed next to the vegetable sink. Splashguards would make this area difficult to use.

Response: Sous-Vide machines will be placed on those tables when prep is completed.

1. The consumer advisory is incomplete. The reminder statement should include the items allowed to be ordered undercooked. Two sizes of symbols appear to be used on menu.

Response: Menu will be revised.

1. It is recommended an additional light be placed near vegetable prep area. All work spaces must be 50 foot candles or more of light intensity.

Response: All work spaces will be 50 ft candles or more of light intensity.

1. Consider a hot water sanitizing dish machine. Utensil air drying area is limited and hot water sanitizing would assist in compliance.

Response: We will consider a hot water sanitizing dish machine.

1. Buffet unit as indicated on provided specification sheet appears to be insufficient to handle all proposed cold held salad bar items.

Response: All items will not be used every day. Salad bar list is the list of what will be rotated.

1. All used equipment will be field evaluated for NSF/ANSI equivalence.

Response: Understood.