

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.

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 Hot Dogs, Sausage, Funnel Cake

Hot Dogs - Fridge + Freezer
Food will be Brought Has needed
Some will be fresh - some will be frozen
Cole slaw will be Purchase Pre Package
Condiments will be Pre Package - must. Ket-up onions
Relish,
Slushy Syrup has been ; Purchase from A + Retail Store
Chili - Hot Dogs + Sausage will be brought
from local Grocery when needed
Funnel cake mix brought FROM ATKISON MILLING CO
Gallons of water has been Purchase from Retail Store
AS well AS Bottle water

FOOD PRODUCT Funnel - cake - Ice Slushies

Popcorn - Drinks Bottle water

Hot Dogs - Sausage

DISHWASHING FACILITIES AT COMMISSARY

Number of sink compartments: N/A

Size of sink compartments (inches): Length _____ Width _____ Depth _____

Length of drainboards (inches): Right _____ Left _____

What type of sanitizer will be used?

Chlorine ___ Quaternary ammonium Hot water ___ Other (specify) _____

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?

How many air drying shelves will you have? N/A

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

HANDWASHING

Indicate number and locations of hand sinks on MFU: 1

EMPLOYEE AREA

Indicate location for storing employees' personal items on MFU: NO Storing personal I team

GARBAGE, REFUSE AND OTHER

Will trash be stored in the MFU overnight? Yes _____ No If so, how will it be stored to prevent contamination? _____

Where will MFU be stored after operation? Home

Location and size of can wash facility at Commissary: N/A

Is can wash area accessible to MFU? yes

Are hot and cold water provided as well as a threaded nozzle? _____

How will used grease be handled? fish fry HAS agreed to take the use grease

Are doors on MFU self-closing? NO Fly fans provided? yes

Where will chemicals be stored? Beneath cabinet

Where will clean linen be stored? in a pail

Where will dirty linen be stored? in a pail