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Food Service Establishment Application

e at	an approved kitchen <u>or</u>	

**Submittal Date** 

Indicate where food storage, preparation, cooking, or packaging will take place; <b>must be at an approved kitchen</b> $\underline{or}$ <b>at the site.</b>
Location of food preparation:   On-site   In an approved facility  Name and address of the approved facility:  Dates and times of food preparation:
Dates and times of food preparation:  Ware washing location: □ On-site □ In an approved facility
Name and address of the approved facility:

Complete the following charts for all food to be served. These charts will tell us how the food will be handled, from raw to finished product. Indicate the cooking temperatures and hot/cold holding temperatures. Food requiring cooling may be prohibited. Please call the Food Inspector of the Day at (360) 728-2235 with any questions.

FOOD PREPARATION DONE BEFORE THE EVENT (AT THE SITE OR AT AN APPROVED KITCHEN)  List additional menu items in the space provided on the back.								
FOODS SERVED	THAW	CUT/ASSEMBLE	соок	COOL	REHEAT	HOT/COLD HOLDING		
(EXAMPLE) SOUP	NON	CUT VEGGIES	ON STOVE TO 135° F	2" DEPTH	N/A	TRANSPORT COLD		

## **COMMENTS:**

FOOD PREPARATION DONE AT THE SITE DURING THE EVENT List additional menu items in the space provided on the back.								
FOODS SERVED	THAW	CUT/ASSEMBLE	соок	COOL	REHEAT	HOT/COLD HOLDING		
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(EXAMPLE)	NON	CUT VEGGIES	ON STOVE	2" DEPTH	N/A	TRANSPORT			
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**COMMENTS:**