

FOOD FLOW FORM

Indicate where preparation, cooking etc. will take place; **must be at an approved kitchen, or at the site.**

Location of food preparation: on-site () or in an approved facility ()

Name and address of approved facility: _____

Dates and times of food preparation: _____

Warewashing location: on-site () or in an approved facility ()

Name and address of 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 cooking temperatures and hot/cold holding temperatures. Food require cooling may be prohibited. Please call the Food Safety staff at (360) 337-5235 with any questions.

FOOD PREPARATION DONE BEFORE THE EVENT (AT THE SITE OR AN APPROVED KITCHEN)

List additional menu items in the space provided on back

FOODS SERVED	THAW	CUT/ ASSEMBLE	COOK	COOL	REHEAT	HOT/COLD HOLDING
(EXAMPLE) SOUP	NONE	CUT VEGGIES	ON STOVE TO 140° 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 back

FOODS SERVED	THAW	CUT/ ASSEMBLE	COOK	REHEAT	HOT/COLD HOLDING
(EXAMPLE) SOUP	NONE	N/A	N/A	ON STOVE TO 165° F	ON STOVE AT 140° F

COMMENTS:

FOOD PREPARATION DONE BEFORE THE EVENT (AT THE SITE OR AN APPROVED KITCHEN)

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COMMENTS: