

FOOD FLOW FORM

Food Service Establishment Application

Submittal Date

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

Location of food preparation: On-site In an approved facility

Name and address of the approved facility: _____

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	COOK	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						
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