PART B: DETAILED DESCRIPTION OF FOOD PREPARATION AND SERVICE ☐ Approved ☐ Denied _____

Health Official

		1.	2.	3.	4.	5.	
FOOD ITEM: ⇨							**EXAMPLE: BEEF BRISKET**
A.	Where will item or ingredients be purchased?						Patterson Meats in Dallas
B.	When will items be purchased?						May 18
C.	Where will item be stored?						Hester's BBQ
D.	Where will item be prepared?						Hester's BBQ
E.	Date and time preparation will begin?						May 18, 9:00 P.M.
F.	How long does preparation take?						12 Hours
G.	How much time between preparation and service?						8 Hours
H.	If item is kept hot or cold after preparation, what equipment will be used?						Briskets quick cooked, in ice bath, placed in walk-in refrigerator.
I.	If reheating prior to service, what equipment will be used?						Placed on portable pit at event for reheating.
J.	What equipment will be used to maintain temperature at event?						Place in warming compartment on pit.
K.	What type of containers will be used to transport items?						Insulated food containers.
L.	How long will transportation to event take?						30 minutes
M.	If event is more than one day, will you carry over any leftovers? If yes, describe storage procedures.						Unsold brisket transported to Hester's, quick-cooled, placed in walk-in refrigerator. Transported back to event, reheated, and stored on pit.