



## MULTIPLE EVENT FOOD PREPARATION PLAN

**Booth Information:** *Provide information about the booth/stand where food will be served*

Name of Booth: \_\_\_\_\_

**Menu:** *list each menu item separately and include where it's purchased, stored, how it's prepared, cooked, held and/or served.*

1 Menu Item: \_\_\_\_\_ Description: \_\_\_\_\_

2 Menu Item: \_\_\_\_\_ Description: \_\_\_\_\_

3 Menu Item: \_\_\_\_\_ Description: \_\_\_\_\_

4 Menu Item: \_\_\_\_\_ Description: \_\_\_\_\_

5 Menu Item: \_\_\_\_\_ Description: \_\_\_\_\_

6 Menu Item: \_\_\_\_\_ Description: \_\_\_\_\_

7 Menu Item: \_\_\_\_\_ Description: \_\_\_\_\_

**Concession, Equipment and Food Handling:** *Fill out each field, if something doesn't apply then type "NA"*

8 Please describe the ground covering and overhead cover of booth, if the booth is indoors then just write indoor:

9 Describe the source of potable water for cooking, drinking, and handwashing:

10 If the use of a hose is necessary for potable water supply, describe how the food grade hose/nozzle will be stored:

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11 Where will the wastewater generated at the booth/stand be disposed?

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12 How will the public be safely protected from the cooking or hot holding equipment?

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13 Describe how food will be protected from the public?

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14 Describe the hand wash station set up that will be provided in booth/stand:

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15 How will you ensure clean utensils during food service?:

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16 Sanitizer, clean towels, and appropriate test strips must be provided and ready to be used. Which method will be used?

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17 Describe how will foods be kept hot or cold during transport to the event?

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18 How will cross contamination of raw meats and ready to eat food be prevented?

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19 How will bare hand contact with ready-to-eat foods be prevented ?

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20 Where will produce be washed?

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21 Where will additional perishable foods be stored other than in the booth? Please describe:

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22 Will the business name be clearly indicated on the food cart/booth during all hours of operation? Please describe:

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23 Will the health permit be posted in plain sight of the customers during all hours of operation? Please describe:

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24 Will a printed copy of the Temporary Food Vendor requirements flyer be available at the booth at all times? Please describe:

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25 List of the designated Person in Charges (PICs) with valid Washington State Food Handler Cards:

PIC name:	Has valid food handler card:
1 _____	_____
2 _____	_____
3 _____	_____
4 _____	_____