

Facility name: _____

This checklist will help you prepare a complete plan review packet. Submit the completed plan review packet and signed checklist with the required application fee. Incomplete plan review packets will not be accepted. Make a copy of this plan review packet for your records prior to submittal. Plan review fees are non-refundable.

*****REQUIRED*****

| ✓ | | ITEM | DESCRIPTION | Office Use Only Intake |
|---|---|---------------|-------------------------------|---------------------------|
| | 1 | Application | Provide complete application. | |
| | 2 | Scope of work | Provide a scope of work. | |
| | 3 | Fee | Include application fee. | |

*****REQUIRED ONLY IF APPLICABLE*****

| ✓ | | ITEM | DESCRIPTION | Office Use Only Intake |
|---|---|------------------------|---|---------------------------|
| | 4 | Open During Remodel | Provide complete Open During Remodel form. | |
| | 5 | Equipment list | Provide make and model numbers of all new equipment. Show location on floor plan. Only commercial grade, National Sanitation Foundation (NSF) or equivalent, equipment is acceptable. | |
| | 6 | Catering questions | Provide Catering Questions form (if applicable). | |
| | 7 | Floor plan | Provide proposed floor plan <u>with</u> original floor plan. OR Provide demolition plan. | |
| | 8 | Menu | Provide a detailed menu of all the food and beverages you will be serving/selling. | |
| | 9 | Food preparation steps | Provide description of how the new menu items will be prepared. Include how each menu item is obtained, stored, and prepared. Describe process of cooking, cooling, reheating, and hotholding, if applicable. | |

I understand I cannot make any changes to this food establishment until I have received written approval from this program, obtained all annual operating permits and have been inspected and approved by all applicable city, county and state agencies.

Signature/Title _____ Date _____

| | | | | |
|--|---|---|--------------------------------------|------|
| Application must be completed <u>in full</u> and submitted <u>with fee(s)</u> and the items listed for processing: | | | | |
| Reviewed by: | | | PA Initials: | |
| TYPE OF PLAN REVIEW (Check applicable box) | | | | |
| | \$1100 (PE 5672) General Food Plan Review | New food service establishment plan review and pre-operational inspection fee | | |
| | \$250 (PE 5670) Tap Room / Tasting Room Plan Review | New tap room / tasting room plan review and pre-operational inspection fee | | |
| | \$1100 Multiple Permit Facility General Plan Review base fee plus \$305 for each additional permit (PE 5676 & PE 5675) | New multiple permit food service establishment. New food service establishment with multiple permits (I.e., deli, meat/fish, etc.). Fee includes plan review and pre-operational inspection. | | |
| | \$500 (PE 5642) Change of Ownership | Change of ownership includes inspections. | | |
| | \$305 (PE 5685) Alteration to Existing Establishment/Approved Plan | Alteration to currently permitted food service establishment or revision of approved plan. Includes plan review and pre-operational inspection. | | |
| | \$235 (PE 5677) Consultation Fee | Plan review consultation (on or offsite) | | |
| | \$900 (PE 5683) HACCP Review (with or without variance) | Hazard Analysis Critical Control Point (HACCP) plan review with or without a variance – when required by WAC for food proposed food preparation steps. Includes plan review and pre-operational inspection. | | |
| | \$235 (PE 56AM) Variance Request without HACCP Review | Variance request without HACCP Plan review. Includes plan review and pre-operational inspection. | | |
| ESTABLISHMENT INFORMATION | | | ESTABLISHMENT MAILING ADDRESS | |
| Establishment Name: | | | Name: | |
| Site Address: | | | Mailing Address: | |
| City: | ZIP: | City: | State: | ZIP: |
| OWNER INFORMATION (should match business license) | | | | |
| Name: | | | Phone: | |
| Address: | | | E-mail Address: | |
| City: | | | State: | Zip: |
| CONTACT INFORMATION (if different than owner) | | | | |
| Name: | | | Phone: | |
| Address: | | | E-mail Address: | |
| City: | | | State: | Zip: |
| <p><i>Review is based upon requirements of WAC 246-215; Rules & Regulations of the State Board of Health for Food Service Sanitation. Other agency approvals required prior to permitting with the Snohomish County Health Department may include county or city Planning, Building, Plumbing and Fire Departments, Water and Sewer Utilities.</i></p> <p><i>Signature of the owner or appointed contact person affirms the accuracy of the information provided in this application and that the permitted facility will be operated in compliance with the rules of the Washington State Retail Food Code.</i></p> | | | | |
| Signature: | | | Date: | |
| Print Name: | | | | |

Facility name: _____

Check all that apply to your project:

- Remodel (closing kitchen) – include checklist items 5 and 6
- Remodel (remaining open for business) – include checklist items 4, 5, and 6
- Changing equipment – include checklist item 5 and 6
- Changing menu – include checklist items 7 and 8
- Changing of food process – include checklist item 8
- Adding catering – include checklist item 9

If remodeling, provide a description of your proposed project. Be as detailed as possible. Vague or confusing descriptions may result in a prolonged review time.

The scope of work is detailed on the floor plan or other attached document

Example: Relocating three-compartment sink to southwest corner of kitchen, adjacent to the ice machine, to make space for the addition of a 6' X 6' walk-in refrigerator. The two-door refrigerator currently adjacent to the ice machine will be moved to the front service area by the soda fountain. A handwash sink will be installed near the left drainboard of the three-compartment sink, with a 16" stainless steel splash guard between the sinks. Current countertops at wait station will be replaced with new laminate countertops. Proposed work estimated to take 3 days.

| | | |
|---------------------|--------|-----------|
| Establishment Name: | | |
| Address: | | |
| City: | State: | Zip Code: |

All food service establishments, including grocery stores with multiple food service operations, wanting to continue operation during a remodel must submit written documentation stating the procedures that will be used to ensure food safety during the remodel. The documentation must include the following:

- a. Where and how handwash facilities will be set up
- b. What methods will be used for maintaining proper temperatures of all potentially hazardous foods
- c. Where produce and raw poultry or meats will be prepared
- d. Where dishwashing will occur
- e. What procedures will be followed if interruptions in water, power or sewage disposal occur
- f. What type of dust barriers will be used and where will they be used
- g. A floor plan of any temporary food preparation areas

The items noted in the submitted documentation stating the procedures that will be used to ensure food safety during the remodel must be in place during all applicable phases of the remodel. Dust barriers must also be installed to ensure that food protection and safety is not compromised.

| | |
|--|-------|
| I understand that the following information provided is accurate to the best of my knowledge. Any unapproved change without the consent of the Snohomish County Health Department will void this approval. | |
| Owner Name (Print): | |
| Signature: | Date: |

Facility name: _____

List **all food service equipment**, including make and model numbers. Examples include, but are not limited to refrigerators, sinks, stoves, ovens, steam tables, blenders, ice machines, ventilation hoods, and all countertop appliances. If make and model number cannot be found, a picture of the equipment is required. **The item numbers on this list must be the same as the item numbers for the equipment on the floor plan.**

Equipment must be commercial grade and meet American National Standards Institutes (ANSI) standards (NSF, ETL Sanitation or UL EPH listed). "Commercial", "Professional", and "Business" labels do not meet this requirement.

Sample Equipment List

| # On floor plan | Kind of equipment | Make | Model # |
|-----------------|---|----------------|----------------|
| 1 | 2 Door upright refrigerator | True | T-49-HC |
| 2 | Ice machine | Manitowoc | IYT0300A |
| 3 | Rice cooker | Avantco | RW92 |
| 4 | 3-compartment dish wash sink (with 2 drainboards) | Advanced Tabco | FC-3-2030-20RL |

| # On Floor Plan | Kind of Equipment | Make | Model # |
|-----------------|-------------------|------|---------|
| 1 | | | |
| 2 | | | |
| 3 | | | |
| 4 | | | |
| 5 | | | |
| 6 | | | |
| 7 | | | |
| 8 | | | |
| 9 | | | |
| 10 | | | |
| 11 | | | |
| 12 | | | |
| 13 | | | |
| 14 | | | |

Extra space is provided on the next page if needed.

***ONLY COMPLETE THIS FORM IF YOU ARE PLANNING ON BEING PERMITTED AS A CATERER WITH YOUR ANNUAL CATERING PERMIT OR CATERING ENDORSEMENT.**

A caterer is a person or business that contracts with a client to prepare a specific menu and amount of food in an approved food establishment for service to the client's guests or customers at a different location; may cook or perform final preparation on certain food at the service location. May be a non-storefront based, pre-ordered meal delivery service operating out of an approved commissary kitchen.

A caterer is NOT a person or business that prepares a specific menu or amount of food in an approved establishment where the food is then picked up or delivered without any open food handling or preparation outside of the approved food establishment.

CATERING ENDORSEMENT/PERMIT COSTS:

| | |
|---|---|
| Caterer Annual Permit Fee – Varies | An operator that does not have a brick-and-mortar facility who provides catered meals for private events. |
| Low risk: \$500 | |
| Medium Risk: \$745 | |
| High Risk: \$1025 | An annually permitted food service establishment that also provides catering services. |
| Catering Endorsement Annual Permit Fee | |
| Additional permit fee \$250 | |

Check the **one** option below that applies to the purposes of this application:

- I am a New Food Service Establishment applying for a permit and would like to offer catering.
- I am an existing Food Service Establishment that would like to add a catering endorsement.
- I am starting a catering business. *If this option is selected, please complete the [Commissary Agreement](#)

Check all proposed methods of service:

- Self-Service Buffet Line** (onsite catering staff stocks, refills and monitors a buffet as needed)
- Served Buffet Line** (onsite catering staff handles all food and utensils at point of service)
- Table Service** (guests are seated and served in the same manner as a full-service restaurant)

1. What is the maximum number of catered meals you will offer in a day? _____

2. Yes No

Will your catering menu differ in any way from the menu submitted? If yes, address the checkpoint below.

* **~CHECKPOINT~** Did you attach a copy of your proposed catering menu that includes quantities of food offered and any items that differ from other menus you may have submitted? *

3. Yes No

Have you addressed any catering-specific menu items in your Food Preparation Steps (required)?

* **~CHECKPOINT~** Did you update your food preparation steps to include details on how catered menu items will be prepared and transported to offsite events? *

4. Please complete the table below regarding refrigeration storage capacity designated **for the catering operation only**:

List all refrigeration units dedicated to catering food preparation and storage in your commissary:

| Equipment | Make and Model Number | # of shelves in unit |
|-------------------------------------|-----------------------------|--------------------------------------|
| <i>Ex. 6x6 Walk-in refrigerator</i> | <i>Amerikooler QC060672</i> | <i>3 wire shelving units 18"x48"</i> |
| | | |
| | | |
| | | |

5. Please select which portable handwashing facilities you will be using for catered events from the options below **AND submit a clear picture of your portable handwashing sink setup for review.**



A.



B.



C.

* ~CHECKPOINT~ Did you attach a photograph of your proposed handwash setup? *

6. Please complete the table below for all portable service equipment you will use to serve catered foods onsite at events (*i.e. steam tables, Cambros, portable bars, extra serving utensils etc.*) *Please make additional copies of this table if more space is needed.

| Equipment Description | Quantity |
|---|----------|
| <i>Ex. Chafing Dish with lids and Sterno baskets underneath</i> | 8 |
| | |
| | |
| | |
| | |
| | |

7. What reheating equipment will be used on-site at catered events if food falls below 135°F?
8. Describe the procedures and methods for monitoring holding temperatures while food is on display and being served (*i.e., hourly temperature checks, logbooks, etc.*)

9. Yes No

Will you provide dishes, eating utensils and/or glassware at catered events?

a. If yes, please describe how and where dishes are cleaned after the event

b. If no, please provide the proposed company or service provider for rental dishes and glassware (if applicable)

10. Open food and condiments on display must be protected from contamination. Please select all methods you intend to utilize at catered events:

sneeze guards covers, lids or domes over food containers active monitoring by staff

11. Describe how food preparation, holding and storage areas will be protected from public access or contamination during events (*i.e., tables, signs, active staff monitoring, etc.*)

12. I understand that leftover food items set out for service must be discarded at the end of service. _____ (initial)

13. I understand that unserved food that has warmed or cooled to the temperature danger zone (between 41-135°F) may not be reheated and cooled for later service. _____ (initial)

14. I agree to provide the Snohomish County Health Department a monthly catering schedule. _____ (initial)



SNOHOMISH COUNTY HEALTH DEPARTMENT

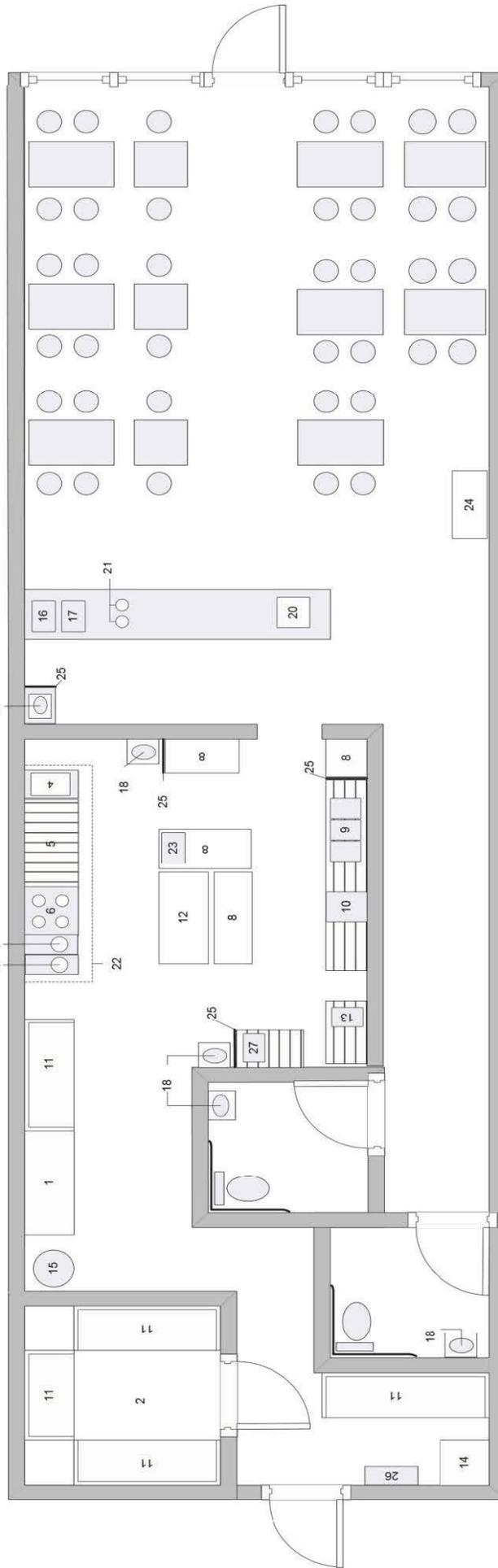
Example Floor Plan

| # | Item Name | Qty | Make | Model |
|----|---|-----|----------|-----------|
| 1 | Freezer | 1 | ACME | F-15824 |
| 2 | Refrigerator 8x8 walk-in | 1 | ACME | R-7890VI |
| 3 | Rice cooker | 1 | ACME | CR-943 |
| 4 | Deep fryer | 1 | ACME | DF-876 |
| 5 | Char-Broiler | 1 | ACME | CB-123 |
| 6 | Gas range | 1 | GAPP | GR-332 |
| 7 | Work table | 4 | ACME | CW-3323 |
| 8 | 3-compartment dish wash sink (with 2 drainboards) | 1 | ACME | EQ-410C |
| 9 | Dishwasher | 1 | GAPP | S-3CND |
| 10 | Shelving | 5 | ACME | DW-1234 |
| 11 | Refrigerator sandwich prep | 1 | GAPP | EQ-3S |
| 12 | 1-compartment produce food prep sink (with drainboard) | 1 | ACME | S-FPMD |
| 13 | Mop sink | 1 | ACME | S-MOP |
| 14 | Hot water heater | 1 | GAPP | HW-123G |
| 15 | Ice machine | 1 | ACME | IM-987 |
| 16 | Soda pop fountain dispenser | 1 | ACME | SP-5000 |
| 17 | Handwash sink w/ mount | 4 | PORCLEAN | S-HVM |
| 18 | Handwash sink | 4 | PORCLEAN | S-POR100 |
| 19 | Cash register | 1 | POS | CR-5692 |
| 20 | Coffee maker | 1 | GAPP | CM-3745 |
| 21 | Food ventilation | 1 | GAPP | EG-HV500 |
| 22 | Food warmer | 1 | ACME | EG-HV1000 |
| 23 | Refrigerator 2 door beverage cooler | 1 | GAPP | R-2008C |
| 24 | Shelving 12 stainless steel | 5 | ACME | ES-61L |
| 25 | Employee storage | 1 | ACME | ES-61L |
| 26 | 1-compartment raw meat/seafood food prep sink (with drainboard) | 1 | ACME | S-FPMD |

- One floor plan must be submitted with the name and address of establishment, contact person and phone number.
- Each plan must be drawn to scale (no smaller than 1/4" = 1') and show in detail the following:
 - Number, type and location of all sinks and drainboards.
 - Refrigeration and cooling equipment.
 - Food preparation and service areas.
 - Employee restrooms.
 - Customer restrooms (required if you have indoor or outdoor seating).
 - Dry goods storage area (show detail of shelving area and describe type of shelving).
 - Employee storage (required).
 - Service, bus or wait areas.
- All equipment must be labeled on the floor plan and correspond to the equipment list.

Facility Name: AAA #1 Drive In
Facility Address: 123 Main Street, Everett, WA 98201
Contact Person: J. D. Public
Contact Phone: (425) 339-5250

Scale 1/4" = 1'



Provide copies of your menus. Include all food and beverages you will serve. If the facility is a grocery store serving only fruits, vegetables or commercially prepackaged food, a list of goods sold may be submitted in place of the menu. Be sure to include specials and seasonal items. **Only food and beverages listed may be served. Submit copies of all breakfast, dinner, lunch, bar/lounge, happy hour, kids, catering, and online menus, fresh sheets, table tops or menu boards.** If a menu board will be used, provide photographs of the menu showing all food and beverages listed. All menu items must be readable in photographs.

A **consumer advisory** is required for all food of animal origin that is offered raw, undercooked or cooked to the customer's specification. Be sure all menu items requiring a consumer advisory are clearly identified and remind the patron that consuming these foods may result in foodborne illness.

The menu, food preparation steps, and the mode of operation may be restricted to protect public health (WAC 246-215).

Sample Menu

AAA #1 Drive In

Breakfast

| | |
|---------------------------------------|--------|
| Pancakes..... | \$2.00 |
| Eggs*, hash browns, bacon, toast..... | \$3.00 |
| Oatmeal..... | \$2.00 |

Lunch

| | |
|---------------------|---------|
| Ham sandwich..... | \$3.00 |
| Pho soup*..... | \$3.00 |
| Rib eye steak*..... | \$10.00 |

Dinner

| | |
|---------------------------|---------|
| Prime rib*..... | \$10.00 |
| Shrimp pasta..... | \$10.00 |
| Deluxe cheeseburger*..... | \$10.00 |
| Chicken salad..... | \$10.00 |

Salads

| | |
|-------------------|--------|
| Mixed greens..... | \$3.00 |
| Romaine..... | \$3.00 |
| Caesar*..... | \$3.00 |

Beverages

| | |
|--------------------|--------|
| Fountain beverages | |
| Large..... | \$3.00 |
| Medium..... | \$2.00 |
| Small..... | \$1.00 |
| Coffee..... | \$1.00 |
| Tea..... | \$1.00 |

* These menu items are served raw, undercooked or cooked to your specification.
Consuming raw or undercooked food may increase your risk of foodborne illness.

Food Preparation Steps

We want to know how food is handled from when it enters your doors to when it is served. Be sure to address the following things when completing this application item, and be advised that food preparation steps submitted without all details requested below will require a resubmittal that will extend the review process:

1. How food is received

- a. Describe whole ingredients that you purchase for your proposed menu items.

2. Where food will be stored prior to preparation

- a. Describe how and where in your kitchen the whole ingredients are stored, listing specific pieces of equipment or floor plan locations.

3. What equipment will be used during each preparation step

- a. Storing, thawing, rinsing, preparing, cooking, cooling, hot holding, reheating and service.

4. How the food will be stored between preparation and service

- a. Describe what happens once the preparation is complete, if not served immediately, ensuring that details such as equipment used are included.

5. How foods will be cooked

- a. What temperatures will you be cooking/cooling/reheating/holding foods at? Will any cooking be done unattended? Be as specific as possible.

6. How food will be offered for service

- a. I.e., hot held in a steam table, held in a prep fridge and then microwaved per order, etc.

7. How catered items will be held, transported, and then prepared and/or served off-site, if applicable. *These details are only necessary for caterers or establishments who are proposing to add a catering endorsement. See Catering Questionnaire at the end of this application for more information.*

Some possible ways to complete this application requirement:

1. Complete the provided graphic organizer. See form A for a complete example.
2. Provide a flow chart. See form B for a complete example.
3. Provide written descriptions for how each item is prepared addressing all the above questions. See form C for a complete example.
4. Other formats may also be accepted, but examples will not be provided.

Any combination of food preparation steps formatting will be accepted if all of the requested details are addressed.

Example:

Menu Item: Chicken Salad

| | |
|-----------|---|
| Receiving | Frozen raw chicken thighs are received frozen from delivery company. Celery is received whole and unwashed. Mayonnaise is received commercially premade. |
| Storage | Raw chicken is stored in the freezer until ready to thaw. Raw chicken is stored in the walk-in cooler until ready to prepare. Cooked chicken is stored in the walk-in cooler until ready to be de-boned, chopped and mixed for the salad. Prepared salad is stored in the walk-in cooler or the food preparation cooler. |
| Thawing | Raw chicken is thawed in the walk-in cooler or under cool running water in the food preparation sink. |
| Rinsing | Celery is rinsed in the produce preparation sink before being cut. Raw chicken is rinsed in the meat preparation sink. |
| Preparing | Raw chicken is trimmed and seasoned after thawing and placed back in the walk-in cooler. Celery is cut on the drainboard of the produce preparation sink. Cooked chicken, pre-washed celery, mayonnaise, and walnuts are mixed and are then portioned into storage containers that are stored in the walk-in refrigerator until ready for service. |
| Cooking | Raw, trimmed, and seasoned chicken is cooked in the convection oven until it reaches a temperature of 165°F. |
| Cooling | Cooked chicken is removed from the convection oven and is immediately transferred to the top shelf of the walk-in cooler to cool. Chicken will cool in a shallow layer, unstacked, at a food depth of 2 inches or less. Chicken will be cooled to 41°F or lower and will be verified with a thermometer. |
| Reheating | N/A |
| Serving | Portioned chicken salad will be stored in an insert pan in the food preparation cooler for service, the date prepared will be written on the lid in sharpie and each pan sold or discarded within 7 days. When ordered, it will be scooped onto a commercially pre-made bun and served with a customer chosen side dish. <i>*For catered events we will transport portioned containers of chicken salad in a cooler with ice packs at a temperature of 41°F or lower, and then place containers in an ice bath on the buffet line immediately, discarding any leftovers at the end of the event.</i> |



Name of Menu Item: _____

| | |
|-----------|--|
| Receiving | |
| Storage | |
| Thawing | |
| Rinsing | |
| Preparing | |
| Cooking | |
| Cooling | |
| Reheating | |
| Serving | |

Make additional copies as needed

Form B- Food Preparation Steps Flow Chart

Example:

Menu Item: Chicken Salad

1. Frozen raw chicken thighs are received from the delivery company -->
2. frozen chicken is stored in the walk-in freezer -->
3. every morning 15 pounds of chicken are moved to the walk-in refrigerator to begin thawing -->
4. Partially thawed chicken is finished thawing under cool running water in the meat preparation sink -->
5. thawed chicken is trimmed in the meat preparation sink -->
6. trimmed chicken is seasoned and returned to the walk-in until it is ready to cook -->
7. Chicken thighs are roasted in the convection oven to a minimum temperature of 165°F -->
8. Chicken is pulled from the oven and immediately cooled on the top shelf of the walk-in cooler in a single layer (less than 2" in depth) -->
9. Celery is rinsed in the produce preparation sink -->
10. Celery is then chopped on the produce preparation sink drainboard and is transferred to the walk-in cooler in a sealed container -->
11. Chicken is checked with a thermometer to make sure it has cooled fully to 41°F or lower -->
12. chicken is transferred to the food preparation table and is deboned and roughly chopped -->
13. Chopped chicken is mixed with mayonnaise, pre-washed celery and chopped walnuts until well mixed -->
14. Chicken salad mixture is transferred back to the walk-in cooler at 2" food depth until it has fully cooled back to 41°F -->
15. Portioned chicken salad is stored in the food preparation cooler until service, each pan is covered in plastic wrap with the date written on it in sharpie and discarded after 7 days.
16. *For catered events we will transport portioned containers of chicken salad in a cooler with ice packs at a temperature of 41°F or lower -->*
17. *At the event hall, containers will be placed in an ice bath on the buffet line immediately and monitor temperatures hourly to ensure they remain 41°F or lower -->*
18. *Any chicken salad or leftovers found above 41°F will be discarded.*

Examples:

BBQ beef/pork – beef and pork are delivered frozen and stored in the walk-in refrigerator to thaw. After the beef and pork are thawed, they are marinated in a commercially prepared marinade in the walk-in refrigerator overnight. Meats are then cooked on the smoker first thing in the morning for 8 hours until they reach an internal temperature of 155°F. After smoking, the beef and pork are shredded and mixed with our BBQ sauce and cooled in hotel pans at 2" food depth in the walk-in refrigerator. After meats are cooled to 41°F (takes no longer than 6 hours), they are covered with plastic wrap with the date written on each. Meats are reheated in the convection oven to 165°F as needed and kept in the front area steam table until served. Any pans that aren't cooked and served are discarded after 7 days. *For catered events we will transport the reheated meat at a temperature of 135°F or higher in hotel pans inside of a sealed Cambro and placed on a preheated steam table immediately once at the event space.* Leftover items are cooled uncovered in the walk-in refrigerator at 2" food depth. *Any leftovers at catering events will be discarded.*

All hamburgers – patties are purchased frozen. Frozen patties are cooked to order on the flat top grill to 158 degrees unless otherwise specified by the customer and served immediately. *For catered events, we will transport frozen burger patties to the event in an ice chest at 41°F or below. We will also bring our gas propane grill with a lid and grill the burgers at the customer's request as part of the buffet line, keeping the burger patties in a refrigerator on-site. Burgers will be cooked to order at catered events, a consumer advisory sign will be taped to the burger station.*

Pho soup – beef bones are delivered and stored in the walk-in refrigerator. The beef bones are placed into a large stockpot, and water is added using the faucet by the stove. Vegetables are washed in the vegetable preparation sink, cut, and portioned. The bones and water are brought to a boil and vegetables and spices are added. The soup boils for 8 hours on the stove to fully cook. Cooking will occur during business hours and under constant supervision. After soup is cooked half of the broth is held hot on the range at above 135°F until we close and then it is discarded. The remainder is cooled to 41°F immediately after cooking using an ice bath in the vegetable prep sink and an ice wand. We monitor the temperature hourly to ensure it cools to 70°F in the first 2 hours and add more ice as needed. Once it reaches 41°F, we transfer it to a clean 5-gallon bucket and store it in the walk-in cooler and write the dates on each bucket. The remaining pho soup is reheated to over 165°F on the stove the next day before use. Any pho soup not used within 7 days is frozen.

Ham/turkey/roast beef sandwiches – ham, turkey and roast beef are purchased pre-cooked. Cheeses are received commercially prepared and pre-sliced. Meat is sliced daily on the deli slicer, portioned, container date-marked, and placed in the preparation refrigerator to hold at or below 41°F. All fruits and vegetables are rinsed each morning in the food preparation sink and stored in the preparation refrigerator. Sandwiches are made to order and served cold or heated on panini grill. Any containers of cut meat and cheese not used within 7 days is thrown away. *For catered events, all cut and washed vegetables, meats and cheeses will be arranged on platters and covered, then placed in a sealed Cambro on ice sheets for transport. At the event, platters will be placed in a commercial refrigerator onsite until they are placed on the buffet line for immediate service. Leftovers will be discarded.*