

## SUPPLEMENTAL MENU SHEET – 1 DAY EVENT

**ON-SITE FOOD PREPARATION:** Any food preparation and handling done at the stand during the event.

List all menu items, including toppings and beverages. Check all that apply.

Food	Food Source (name of grocery chain, wholesaler, etc.)	Thaw (v)	Cut/ Assemble (v)	Cook/ Grill (v)	Cool (v)	Reheat (v)	Cold Holding (v)	Hot Holding (v)

**OFF-SITE FOOD PREPARATION:** Home/Residential kitchen preparation is prohibited. Please fill in this part if you prepare at a Church kitchen or a permitted kitchen. This includes any food preparation done the day of the event at an offsite location and transported to the event.

List all food items, including toppings and beverages. Check all preparation procedures that apply.

Off-site Prep (Where? Include address)	Food Item	Food Source (Name of Grocery chain, Wholesaler, etc.)	How Stored Before Prep? (Refrigerator, Cooler, etc.)	Thaw (v)	Cut/ Assemble (v)	Cook/ Bake (v)	Cool (v)	Reheat (v)	How Served? (Hot/Cold)	Cold Holding (v)	Hot Holding (v)