

D. Consumer Advisory	E. Drawing Page
<p>1. List any foods or animal origin that will be served raw or undercooked.</p>	<p>Provide a drawing of the TFE. Identify and describe all equipment (including cooking and cold holding equipment), hand washing facilities, food and single service storage, garbage containers, equipment for customer self service and dispensing condiments.</p>
<p>2. For any raw or undercooked foods of animal origins, how will you notify your customers of the risk involved with these foods.</p>	

F. Food preparation at the TFE

Food	Food Source	Thaw How? Where?	Cut/Wash Assemble Where?	Cold Holding How? Where? Food temp?	Cook How? Where? Food temp?	Cooling How? Time/Temp?	Hot Holding How? Where? Food temp?	Reheating How?	Handling Tongs, Utensils, Gloves, etc.

I have received a copy of the "Temporary Food Establishment Operations Check List" <input type="checkbox"/>	Applicant's Signature	Date of Submission
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