

If only selling individually packaged foods skip the following questions and sign at bottom

For the questions below see the attached checklist for guidance.

What equipment will be used to keep food at the proper temperature (Cold 41 F):

Describe the hand washing set up that will be used during operation:

Describe how dishes/utensils and serving counters will be washed, rinsed and sanitized:

What type of sanitizer will be used: Chlorine Quaternary Ammonia Iodine

Do you have the correct test strip for the sanitizer used? Yes No ____ PPM

Do you have a thermometer to check food temperatures? Yes No

Do you have food service gloves to use when handling food? Yes No

Identify the water source for hand washing and dishwashing (ie city, well etc.): _____

Where will waste water be disposed of: _____

Statement: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior approval from NMED may nullify my application.

*Signature: _____ Date: _____

Required Attachments for all P2 applicants except prepackaged foods:

- The recipe and handling procedures for the food product(s)
- A drawing of the floor plan for the business, tent, mobile etc. Include and label all equipment, hand washing facilities, dishwashing facilities, worktables, service counters etc. (see example)

Checklist and Requirements

Booth and Equipment Checklist:

1. "Roof" covering the operation (tent or canopy)
2. Handwashing Station: consisting of a container with a spigot (that will stay open), a 5 gallon catch bucket, soap, and paper towels (**Figure 1**)
3. Sanitizer, bucket, and towels to wipe surfaces (**Figure 2**)
4. Sanitizer test strips (**Figure 3**)
5. Food thermometer (0-220°)
6. Alcohol swabs to sanitize food thermometer
7. Cooking equipment
8. Hot holding equipment (including transport)
9. Cold holding equipment (including transport)
10. Hair restraints
11. Food service gloves
12. Utensils
13. "3-compartment sink" set-up for dishwashing (**Figure 4**)

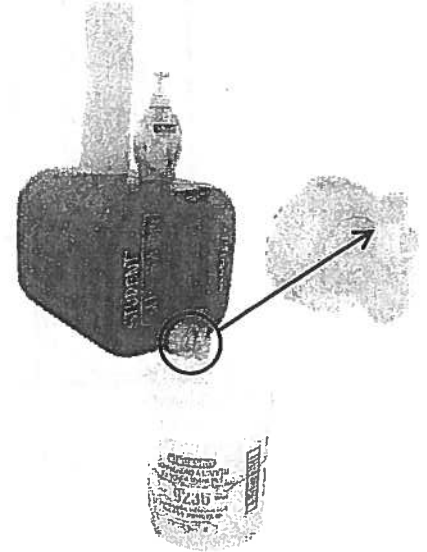


Figure 1



Figure 2



Figure 3

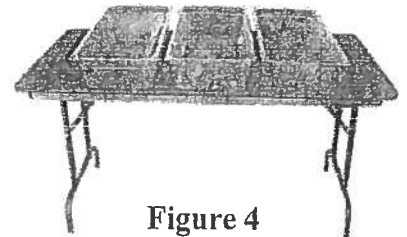
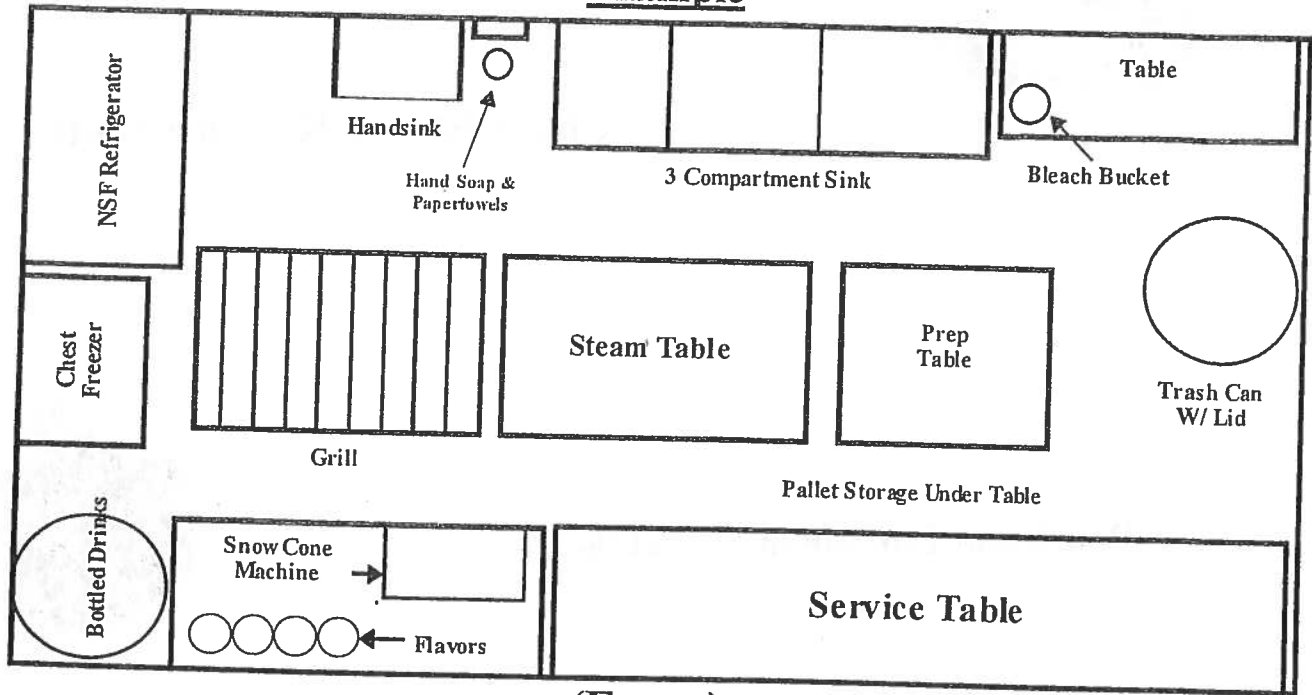


Figure 4

Example



(Front)

[Floor Plan (View from top)]