

Temporary Event Food Booth Menu Checklist

Date: _____

Name of Event: _____

Name of Food Booth & Operator: _____

Potentially Hazardous Foods:

A. Critical Control Points

Items	Extensive Preparation	Pre-cooking	Cooling	Thawing	Cold Holding	Reheating	Hot Holding	Over Night Onsite Storage	Preparation Steps
B. OTHER FOODS									COMMENTS
1.									1.
2.									2.