

# FRESH FOOD PRODUCER APPLICATION ADDENDUM

**Note: Based on the answers to these questions, a full Health Department Review may be required and additional fees may apply. Please answer to the best of your abilities and attach additional sheets if necessary. If you are unable to determine the answer to any question, please make a note of it, and the kitchen administrator will review it with you at your interview.**

1. Check categories of Potentially Hazardous Food (PHF) to be prepared and served:
  - a. \_\_\_\_\_ Meat
  - b. \_\_\_\_\_ Seafood
  - c. \_\_\_\_\_ Poultry
  - d. \_\_\_\_\_ Other (explain): \_\_\_\_\_

## 2. COLD STORAGE

- a. Provide the method used to determine cold storage requirements \_\_\_\_\_
- b. Provide the total cubic-feet of space of reach-in cold storage that will be used:
  - i. Reach-in refrigeration storage \_\_\_\_\_
  - ii. Reach-in freezer storage \_\_\_\_\_
- c. Provide the total cubic-feet of space of walk-in cold storage that will be used: \*
  - i. Walk-in refrigeration storage \_\_\_\_\_
  - ii. Walk-in freezer storage \_\_\_\_\_

3. THAWING. Indicate by checking the appropriate box of how potentially hazardous food (PHF) in each category will be thawed. If "Other" is checked, indicate the type of food: \_\_\_\_\_

Thawing Process	Meat	Seafood	Poultry	Other
Refrigeration				
Running Water less than 70°F (21°C)				
Cooked Frozen				
Microwave				

## 4. HOLDING

- a. How will hot potentially hazardous food (PHF) be maintained at 140°F (60°C) or above during holding for service? Indicate type and number of hot holding units.
- b. How will cold potentially hazardous food (PHF) be maintained at 41°F (5°C) or below during holding for service? Indicate type and number of cold holding units.
- c. List any food that will be held between 41°F (5°C) and 140°F (60°C) for any of the following that apply, and indicate how long the food will be held in each category.

STORAGE:

DISPLAY:

SERVICE:

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\* Must contract separately with Feast Down East for walk-in storage.

5. COOLING. Indicate by checking the appropriate box how potentially hazardous food (PHF) will be cooled to 41°F (5°C) within 6 hours. If “Other” is checked, indicate type of food: \_\_\_\_\_

Cooling Process	Meat	Seafood	Poultry	Other
Shallow Pans				
Ice Baths				
Rapid Chill				

How will ingredients for cold ready-to-eat foods such as tuna, mayonnaise, and eggs for salads and sandwiches be pre-chilled before being mixed and/or assembled?

6. FOOD PREPARATION PROCEDURES. The information should include the types of food prepared or handled, the time of day food is prepared or handled, and the equipment used for preparation or handling.

a. PRODUCE PREPARATION PROCEDURE

- i. Will produce be washed, rinsed, or otherwise handled prior to use? \_\_\_\_\_
- ii. Is there a location for washing, rinsing, or handling produce? \_\_\_\_\_
- iii. Will it be used for other operations? \_\_\_\_\_

Indicate the location of produce washing or handling equipment and describe the procedures. Include time of day and frequency of produce preparation, and list menu items that contain produce.

b. SEAFOOD PREPARATION PROCEDURE

- i. Will seafood be washed, rinsed, or otherwise handled prior to use? \_\_\_\_\_
- ii. Is there a location used for washing, rinsing, or handling seafood? \_\_\_\_\_
- iii. Will it be used for other operations? \_\_\_\_\_

Indicate the location of seafood washing or handling (cutting, marinating, shelling, shucking, etc.) equipment and describe the procedure. Include time of day and frequency of seafood preparation, and list menu items that contain seafood.

c. POULTRY PREPARATION PROCEDURE

- i. Will poultry be washed, rinsed, or otherwise handled prior to use? \_\_\_\_\_
- ii. Is there a location used for washing, rinsing, or handling poultry? \_\_\_\_\_
- iii. Will it be used for other operations? \_\_\_\_\_

Indicate the location of poultry washing or handling (cutting, marinating, etc.) equipment and describe the procedure. Include time of day and frequency of poultry preparation, and list menu items that contain poultry.

d. PORK AND/OR RED MEAT PREPARATION PROCEDURE

- i. Will meat be washed, rinsed, or otherwise handled prior to use? \_\_\_\_\_
- ii. Is there a location used for washing, rinsing, or handling meat? \_\_\_\_\_

iii. Will it be used for other operations? \_\_\_\_\_

Indicate the location of meat washing or handling (cutting, marinating, aging, etc.) equipment and describe the procedure. Include time of day and frequency of meat preparation, and list menu items that contain meat.

7. Attach cut sheets (manufacturer specifications) for each piece of equipment that will be used to transport food and all equipment that will be used at catering/delivery site (if applicable).
8. Outline the food handling process after food is prepared:
  - a. How will food be transported from point A to point B? Be specific and detailed.
  - b. How do you plan to keep hot foods hot and cold foods cold during transportation and while you are serving (if applicable)?
  - c. How long will you be at each location? How long will food be sitting until food is served or delivered to the ultimate consumer?
  - d. Will you be serving one site per day or multiple sites?
  - e. Will you portion food at the incubator kitchen or serve portions from bulk supply on-site?
  - f. What will you do with any leftover foods?