

Descriptions of Food Preparation Process

Please refer to the examples below of several ways to complete the information on food preparation processes.

Teriyaki Chicken with Salad

30 pounds of raw chicken delivered frozen 3 times a week → Chicken thawed in refrigerator on bottom shelf → Once thawed, chicken is trimmed (process takes about 30 minutes → Marinated in bucket in refrigerator → Cooked on grill to 165° F (temp is taken using a probe thermometer) → Hot held on steam table at 135° F or higher → Chicken order is grilled quickly prior to serving → Leftover chicken is transferred to a shallow metal pan with food depth not to exceed 2 inches, uncovered, and immediately refrigerated to 41° F or below → Per order, leftover chicken is taken from the refrigerator and reheated on the grill to 165° F and served.

Four boxes of lettuce delivered 3 times a week → Lettuce is stored in the refrigerator on top shelf → Food preparation sink is cleaned and sanitized → Lettuce is rinsed in food prep sink (gloves worn) → Lettuce is then cut on sanitized cutting board (gloves worn) → Stored in plastic bins in refrigerator on top shelf → Per order, lettuce is dispensed with tongs to serving plate → Served with packaged dressing.

Cheeseburger

40 pounds of beef patties are delivered twice a week. Product is transferred and stored in walk-in cooler on the bottom shelf at 41° F or below. Small quantities of beef patties are transferred to refrigerated drawer located under grill. Per order, beef patty is retrieved from drawer with metal tongs and placed on grill. While hamburger is cooking, hamburger buns are toasted (gloves worn). Once the hamburger has reached an internal temperature of 155° F or higher (checked with probe thermometer), cheese is added and melted. Hamburger is then placed on bun and condiments are added (ketchup, mustard, shredded lettuce, tomatoes and onion). Product is wrapped and served.

Taco

(See next page for example of flow chart that may be used to explain food preparation process. A blank form is also attached that may be copied to use.)

Food Flow Chart / Preparation Steps

Establishment name: THE TACO BUS

Menu Item: Tacos

1. Frozen ground beef bought from XYZ store. Thawed in walk-in cooler at commissary.

2. Ground beef cooked on stove to 155° F at commissary. Taco seasoning added to meat. Cook a bit longer until seasoning is well blended in to the beef.

3. Cooked taco meat is cooked by transferring to shallow metal pans with 2" of meat in each pan and dated. Leave taco meat uncovered in walk-in cooler, stirring periodically, until 41° F or cooler. Then cover meat and leave in walk-in cooler overnight at commissary

4. Pull pans out of walk-in cooler. Verify temperature of meat at 41° F or lower. If temperature is good, load pans into mobile unit refrigerator. Verify the mobile unit refrigerator has reached 41° or lower before stocking.

5. Drive mobile unit to location to begin daily operation. Pull pan of taco meat from refrigerator and place in pot to reheat on range burner inside mobile unit. Reheat taco meat to 165° or higher within 1 hour. Use probe thermometer to check for proper temperatures. While reheating taco meat, bring steam table to 135° or higher.

6. Remove reheated taco meat from burner and transfer meat to metal pan to place inside heated steam table. Steam table temperature is to maintain 135° or higher for hot holding during entire time of operation.

7. Customer Order: Wash hands and use gloves to pick up taco shell and fill shell with one scoop of taco meat from steam table. Garnish taco with shredded cheese, lettuce, tomatoes, guacamole, sour cream and salsa.
Note: All garnishes are washed and prepared in advance at commissary. See separate flow chart for making salsa and guacamole.

8. Wrap taco in paper, place inside bag and serve to customer.

Continue to replenish taco meat throughout the day by reheating additional meat. Taco meat may only be reheated one time after being removed from refrigerator.

9. End of business day:

Any taco meat left in steam table will be discarded.

Return to commissary to clean containers and pans, and do other services to prepare for next day.

Taco meat inside refrigerator is removed and stored back inside the commissary walk-in cooler. Next day, start on step 4.

Food Flow Chart / Preparation Steps

Establishment name: _____

Menu Item: _____

1.

2.

3.

4.

5.

6.

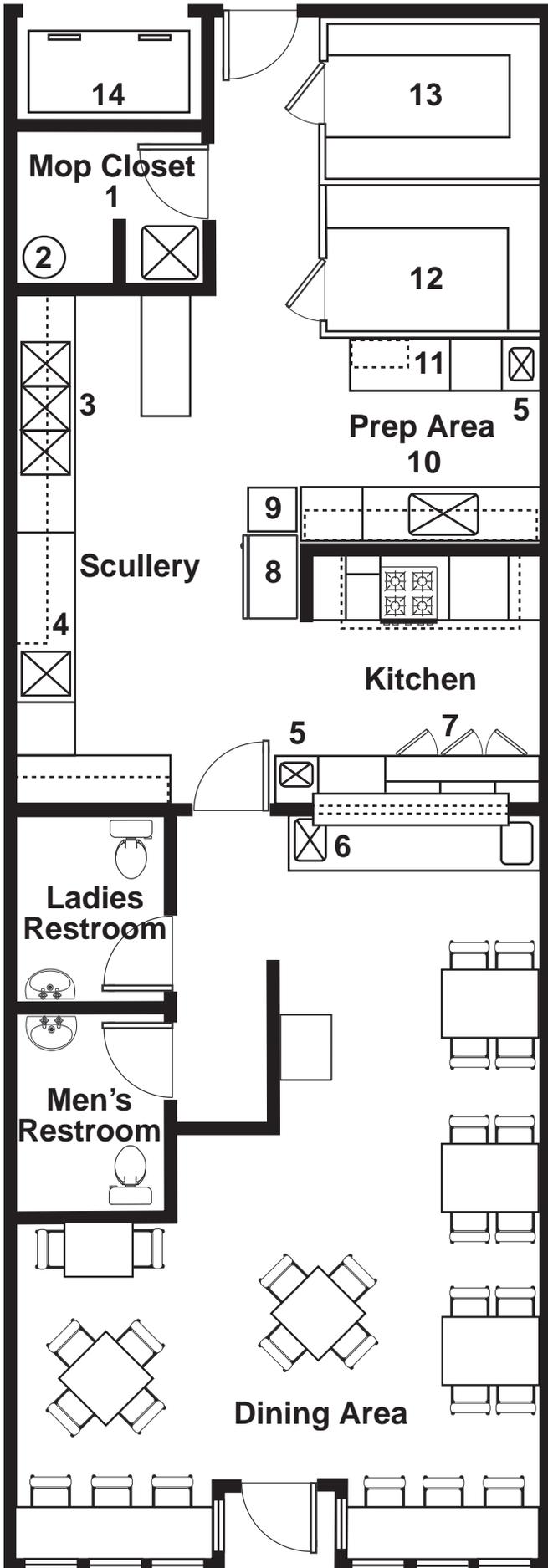
7.

8.

9.

Make additional copies as needed.

Refuse Area



EQUIPMENT SCHEDULE

- 1 Mop Sink
- 2 Hot Water Heater
- 3 3 Compartment Pot and Pan Wash Sink
- 4 Dishwasher with Pre-Rinse Sink
- 5 Hand Sink
- 6 Water Fill Station
- 7 Sandwich Preparation Refrigerator
- 8 Reach-in Refrigerator
- 9 Ice Machine
- 10 Food Preparation Sink
- 11 Work Counter with Slicer
- 12 Walk-in Refrigerator
- 13 Walk-in Freezer
- 14 Garbage Area

FINISH SCHEDULE

Floor _____

- Kitchen** Vinyl Comp Tile with Base Coving
- Restroom** Vinyl Comp Tile with Base Coving
- Dining** Low Fill Carpet
- Garbage** Sealed Concrete

Wall _____

- Kitchen** Gypsum Board
- Cook Line** Stainless Steel
- Dishwash** Gypsum Green Board with FRP* BD**
- Restroom** Gypsum Board with FRP* BD**
- Dining** Gypsum Board with Enamel Paint

Ceiling _____

- Kitchen** Gypsum Board with Enamel Paint
- Dining** Suspended with Acoustical Tile
- Restroom** Suspended with Acoustical Tile

* FRP - Fiber Reinforced Plastic

** BD - Board

This plan meant to illustrate health requirements only

Example 3

Food Establishment Finish Schedule Examples

The following table provides examples of some of the acceptable finish materials for floors, walls, and ceilings. Note that this is not an all-inclusive list. After review, other finish materials not included in this list may also be acceptable.

Area	Floor	Walls	Ceiling
Kitchen (Cooking Area)	Quarry tile, poured seamless sealed concrete	Stainless steel, aluminum, ceramic tile with sealed grout	Vinyl clad, non-perforated tiles; plastic laminate panels; drywall with gloss enamel finish
Food Prep and Ware-Washing	Quarry tile, poured seamless sealed concrete, commercial-grade sheet vinyl	Stainless steel, aluminum, ceramic tile with sealed grout, FRP panels	Vinyl clad, non-perforated tiles; plastic laminate panels; drywall with gloss enamel finish
Bar	Quarry tile, poured seamless sealed concrete, commercial-grade sheet vinyl	Stainless steel, aluminum, ceramic tile with sealed grout, FRP panels for areas behind sink	Vinyl clad tiles, plastic laminate panels, drywall with gloss enamel finish for areas behind bar
Food Storage	Quarry tile, poured seamless sealed concrete, commercial-grade sheet vinyl	Stainless steel, aluminum, ceramic tile with sealed grout, FRP panels, drywall with gloss enamel	Vinyl clad tiles, plastic laminate panels, drywall with gloss enamel
Wait and Serving Stations	Quarry tile, poured seamless sealed concrete, commercial-grade sheet vinyl	Stainless steel, aluminum, ceramic tile with sealed grout, FRP panels, drywall with gloss enamel	Vinyl clad tiles, plastic laminate panels, drywall with gloss enamel
Restrooms	Quarry tile, poured seamless sealed concrete, commercial-grade sheet vinyl	Stainless steel, aluminum, ceramic tile with sealed grout, FRP panels, drywall with gloss enamel	Vinyl clad tiles, plastic laminate panels, drywall with gloss enamel
Janitor Closet	Quarry tile, poured seamless sealed concrete, commercial-grade sheet vinyl	Stainless steel, aluminum, ceramic tile with sealed grout, FRP panels	Vinyl clad tiles, plastic laminate panels, drywall with gloss enamel
Walk-Ins	Quarry tile, poured seamless sealed concrete, aluminum, stainless steel	Aluminum, stainless steel, enamel-coated steel, FRP panels	Aluminum, stainless steel, enamel-coated steel, FRP panels

Examples of Food Establishment Sinks

Dishwasher with pre-rinse sink and clean dish-drying table:



Typical three-compartment sink with drain boards on both sides:



Mop sinks:



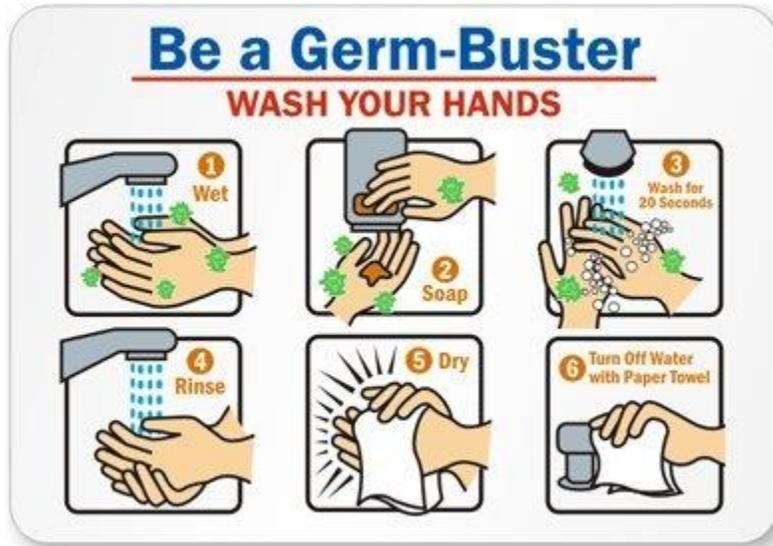
Handwash
sinks



Food
preparation
sinks:



Instructional Hand Washing Signs



Examples of Food Establishment Floor Sinks and Plumbing Fixtures

Floor sink (used for indirect drains):



Strainer baskets used in floor sinks:



Typical grates over floor sinks:



Backflow prevention devices

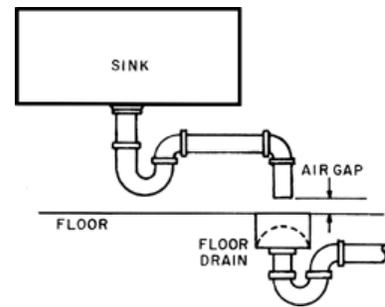
Anti-siphon valve:



Check valve:



Indirect drain connection:



Sink with air gap:

