

**D. Consumer Advisory****E. Drawing**

1. List any foods or animal origin that will be served raw or undercooked.

2. For any raw or undercooked foods of animal origins, how will you notify your customers of the risk involved with these foods.

Provide a drawing of the inside of the mobile. 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.

**F. Food preparation**

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

I have received a copy of the "Mobile Food Establishment Operations Check List"

Applicant's Signature

Date of Submission