

How and where will foods be thawed, cooled, and reheated.

**F. Drawing**

Provide a drawing of the TFE. 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.

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

Applicant's Signature

Date of Submission