



Contact Modoc County Environmental Health at (530) 233-6310 anytime for more information and explanation.

Part Five: Food Preparation Planner

Complete the following table for each food item you plan to serve.

Food or beverage item (e.g. taco, ribs, lemonade, etc.)	Food or beverage item (e.g. taco, ribs, lemonade, etc.)
How will food be cooked (e.g. BBQ, deep-fry, grill, steam, etc.)	How will food be cooked (e.g. BBQ, deep-fry, grill, steam, etc.)
Type of temperature holding units in booth (e.g. ice chest, freezer, crock pot, etc.)	Type of temperature holding units in booth (e.g. ice chest, freeze, crock pot, etc.)
Type of equipment used to reheat prepared foods (e.g. microwave, grill gas burner, etc.)	Type of equipment used to reheat prepared foods (e.g. microwave, grill gas burner, etc.)
Food or beverage item (e.g. taco, ribs, lemonade, etc.)	If food is prepared off-site:
How will food be cooked (e.g. BBQ, deep-fry, grill, steam, etc.)	Location name/address/telephone:
Type of temperature holding units in booth (e.g. ice chest, freezer, crock pot, etc.)	Type of utensils used (e.g. tongs, ladle, spatula, etc.):
Type of equipment used to reheat prepared foods (e.g. microwave, grill gas burner, etc.)	Where and when food purchased:
	Where food stored prior to the event: