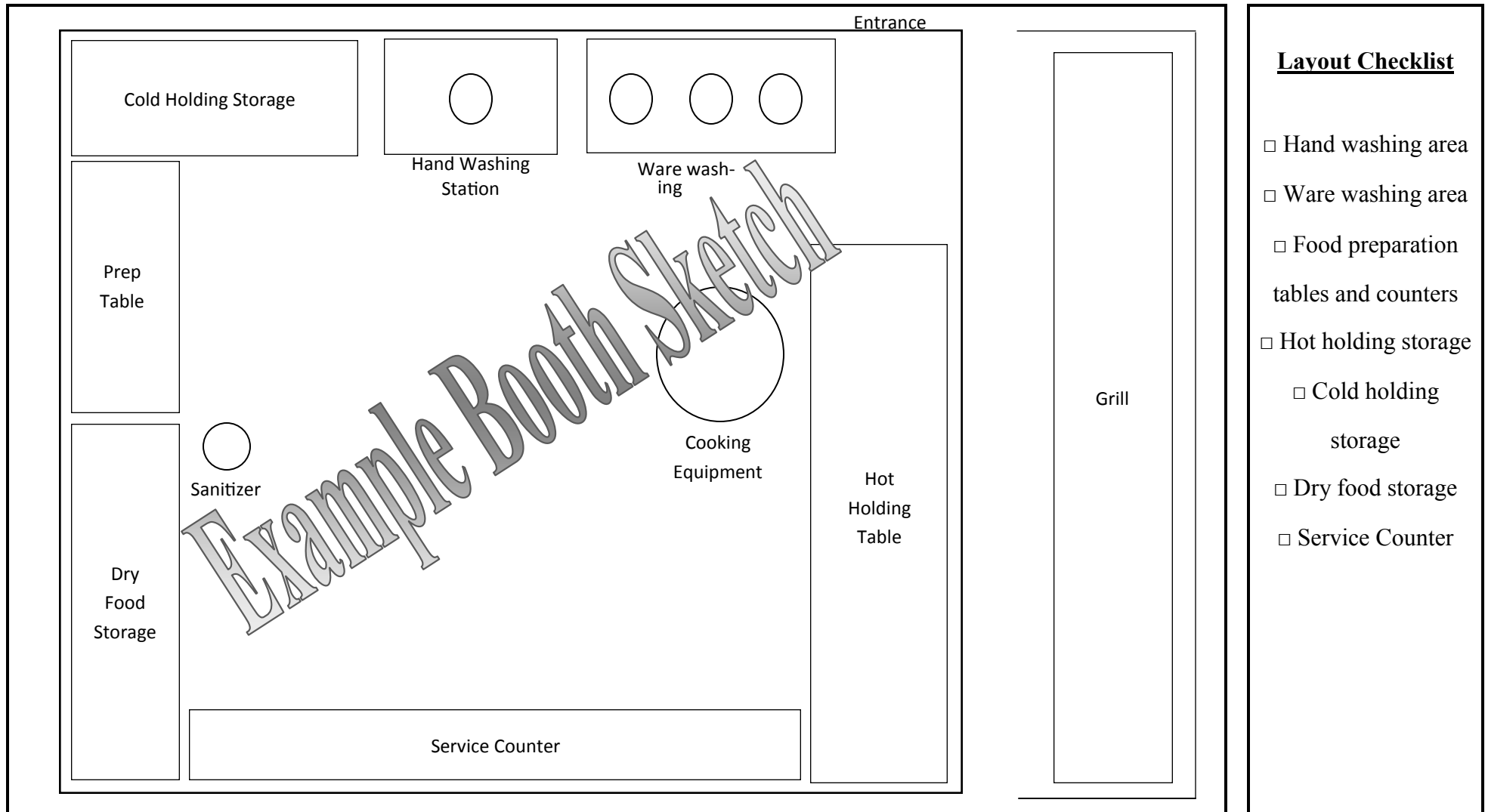




Part Seven: Food Booth Layout Sketch Example



Layout Checklist

- Hand washing area
- Ware washing area
- Food preparation tables and counters
- Hot holding storage
 - Cold holding storage
- Dry food storage
- Service Counter

I certify that I am familiar with these requirements and agree to operate in a manner consistent with those requirements.

Vernon Vendor

5/30/12

Applicants Signature

Date