



Battle of the Burger – August 24th

Special Event Application

Restaurant Name: _____

Restaurant Address (Support Facility): _____

Person in Charge (Day of Event): _____

Phone # (Best Contact for PIC): _____ *Email Address: _____

Name of Dish: _____

***All participants must be pre-approved and will be contacted by the Department prior to the event. Valid email must be provided.**

Food Prep Prior To Event

1. Location of food prep: Restaurant / Commissary Onsite at Event
2. Will ingredients be cooked? Yes No *(HACCP May Be Required)*
 - a. Will food be cooled prior to transport? Yes No
 - If yes, how will you rapidly cool food to less than 41 degrees F? (Check all that apply)
 - Shallow Uncovered Pans (less than 3") Under Refrigeration Ice Bath
 - Ice Paddle or Wand Other (please specify) _____

Transportation Description

1. Food will be maintained: Hot (>135 ° F) Cold (<41°F) Room Temperature *(Non-PHF only)*
2. Food equipment used to maintain temperature (Check all that apply):
 - Coolers w/ Ice (Cooler must have drain; no direct contact between food and ice) Refrigerated Vehicle
 - Food Grade Insulated Container Other (specify) _____
3. Transportation time (from restaurant to event): _____

Onsite Food Handling

1. How will food be served? Cold (skip to #3) Hot Room Temperature **(Temp. log required for PHF)**
2. Will food be cooked/ reheated on site? Yes (Undercooked foods require consumer advisory) No
 - a. What equipment will be used? (Check all that apply)
 - Grill Hot plate Microwave
 - Deep fryer Oven Other (specify) _____
3. How will temperature be maintained above 135 ° F or below 41°F? (Check all that apply)
 - Chafing Dish w/ Sterno Steam Table Hot Plate/Burner Food-Grade Insulated Container
 - Coolers w/ ice Refrigerator Other (specify) _____
4. Customer self-service is not permitted. How will food be protected from contamination?
 - Plating from back table and handing food to customers at front table Sneeze Guard
5. How will you prevent bare hand contact with ready to eat foods? (Check all that apply)
 - Tongs Food-Grade Disposable Gloves Wax Paper Other (specify) _____

Note: Animal products that are served raw require a consumer advisory statement to be clearly posted at the front table. Raw food preparation must be detailed, pre-approved and requires temperature control at all times.