



Be Well Philly Boot Camp 2015 – Special Event Application

Restaurant Name: \_\_\_\_\_

Person in Charge (point of contact): \_\_\_\_\_

Phone #: \_\_\_\_\_ Email Address: \_\_\_\_\_

Name of Dish: \_\_\_\_\_

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

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: \_\_\_\_\_

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: All animal products that are to be served raw require that a consumer advisory statement be clearly posted on the front table. Raw foods must be pre-approved and require temperature control at all times.