

TRI-SERVICE FOOD CODE

Unit / Organizational Food Event Application

Complete this application and submit to the Preventive Medicine Authority (PMA) **at least 30 days** prior to the start of the event.

- 1. Event: _____
- 2. Location: _____
- 3. Dates: (Include Set Up) Event: _____ Set Up _____
- 4. Name(s) of Sponsoring Organization and Telephone Numbers _____

- 5. POC Name: _____ Telephone _____

6. List all foods and beverage items to be served. Include where food will be prepared and who will prepare the items

Food / Beverage	Prepared by	Preparation location

7. Identify the sources for each meat, poultry, seafood item, and ice:

Item	Source

Time/Temperature Control for Safety Food (TCS) must be kept **HOT 135°F or above or **COLD 41°F** or below. Examples of TCS: Meat products, Eggs, Fish and shellfish, Dairy, Cream or custard, Cooked vegetables, Potato dishes, Protein-rich plants, Raw sprouts, Cut leafy greens, Cut garlic in oil, Sliced melons and tomatoes.**

- 8. If TCS is transported to the event, what is the length of time in transport? _____
- 9. How will the food be transported? _____
- 10. If TCS is used, how will the food be kept hot or cold? _____

- 11. Hand washing facilities, including location in relation to food service and preparation? _____

Section below to be completed by the PMA

Approved Disapproved Signature: _____ Date: _____

Reason for Disapproval: _____

Special restrictions or requirements: _____

A COPY OF THIS FORM IS REQUIRED AT THE EVENT. HAIR COVERS OR BALL CAPS ARE REQUIRED TO BE WORN BY ALL COOKS (THERE IS NO EXCEPTION TO THIS RULE). FOLLOW ALL FOOD SERVICE GUIDELINES AND TRAIN ALL OF YOUR WORKERS.