METHOD OF FOOD PREPARATION CHART

List menu item* and place a check in each box that applies to that item.**

MENU ITEM	FROZEN STORAGE	THAW	HOLD COLD	CUT/ ASSEMBLE	COOK	HOT HOLD	COOL HOT FOOD OR INGREDIENTS* (see below)	REHEAT	PACKAGE
Examples: Soups				**X**	**X**	**X**			
Clam Chowder				**X**	**X**	**X**	**X**	**X**	
Potato Salad			**X**	**X**	**X**		**X**		

*** Similar items such as soup, may be listed together. Each individual soup need not be listed unless preparation procedures are different.

*If you checked cooling for any item, please indicate batch sizes and frequency for each item you plan to cool.

Food Establishment Name _____

Date _____ Signature _____