MOBILE FOOD UNIT
MENU ITEM ATTACHMENT

(Include this document with the **Mobile Food Unit Customer Application Checklist)**

Complete this form to identify all ingredients used for all menu items and the equipment required. Also include a narrative as to how each ingredient will be prepared, from purchase to serving to customers. The proposed menu is required to be provided in the application submittal to the Permit Portal.

*****Incomplete information may delay application approval*****
*****Insufficient equipment for preparation of all menu items may delay application approval*****

- List all menu items. Multiple ingredients can be combined into one group (see example 2 and 3).
- Temperature (Temp) Holding Equipment may be needed throughout the entire process to keep food either cold or hot at the appropriate temperature. List all equipment needed for each Ingredient from purchase of the ingredient to serving of the menu item.
- Check the box for Commissary or MFU for the location of the equipment at that stage of the preparation.
- Only complete what applies for each menu item.
- Add pages if necessary to include all ingredients of every menu item.

***Example 1**: (Individual Ingredient)*

Ingredient/Ingredient Group: ____Chicken_____	Commissary	MFU	N/A
Prep Equipment:____ Prep Sink _____	☒	☐	☐
Cook Equipment:____Flat Top Grill_____	☒	☐	☐
Reheat Equipment:__Flat Top Grill _____	☐	☒	☐
Transport Equipment:____Hot box _____	☐	☒	☐
Temp Holding Equipment 1:___ Walk In Cooler _____*	☒	☐	☐
Temp Holding Equipment 2:___ Hot box _____*	☐	☒	☐
Temp Holding Equipment 3:___ Steam Table _____*	☐	☒	☐

***Narrative (short statement of how ingredients are handled**): The Chicken will be delivered to the commissary and stored in the walk in cooler at the commissary until prepared. It will be cut, washed and seasoned then cooked at the commissary in the oven. Then it will be placed in hotel pans and transported in an insulated hot box in the MFU. Once at the destination, it will be placed in the preheated steam table and held hot on the MFU until served on a taco or quesadilla.*

***Example 2**: (Multiple Ingredients as one)*

Ingredient/Ingredient Group: ____Chicken, Beef, Pork_____	Commissary	MFU	N/A
Prep Equipment:_____	☐	☐	☒
Cook Equipment: ____Flat Top Grill _____	☐	☒	☐
Reheat Equipment: _____	☐	☐	☒
Transport Equipment: ____Refrigerator _____	☐	☒	☐
Temp Holding Equipment 1:___Refrigerator _____*	☐	☒	☐
Temp Holding Equipment 2:___ Walk In Cooler _____*	☒	☐	☐
Temp Holding Equipment 3:___ _____*	☐	☐	☒

***Narrative (short statement of how ingredients are handled**): The raw meat will be delivered to the commissary and stored in the walk in cooler at the commissary. It will be moved to the MFU when needed and placed in the prep refridgerator on the MFU for transport. It will be prepared and cooked to order and immediately served to the customer with no need for hot temp holding. It will be cooked on the flat top grill of the MFU and and immediately served on a taco or quesadilla.*

***Example 3**: (Multiple Ingredients as one)*

Ingredient/Ingredient Group: *Onions, Cilantro, Tomatoes, Bell Pepper, and Lettuce*	*Commissary*	*MFU*	*N/A*
Prep Equipment:_____One compartment sink_____	☒	☐	☐
Cook Equipment:_____	☐	☐	☒
Reheat Equipment:_____	☐	☐	☒
Transport Equipment:___Prep Refrigerator _____	☐	☒	☐
Temp Holding Equipment 1:___ Walk in cooler _____*	☒	☐	☐
Temp Holding Equipment 2:____ Prep Refrigerator _____*	☐	☒	☐
Temp Holding Equipment 3:_____*	☐	☐	☒

***Narrative (short statement of how ingredients are handled**):_The cilantro, onions, lettuce, tomoatoes, bell peppers, lemon and radish will be washed and prepared inside the commissary then strored in the walk in cooler of the commisary until needed. When needed they will be transported to the MFU where they will be kept inside the prep-refridgerator at 41 degrees F or below until served.*

1. Ingredient/Ingredient Group: _____

	Commissary	MFU	N/A
Prep Equipment: _____	☐	☐	☐
Cook Equipment: _____	☐	☐	☐
Reheat Equipment: _____	☐	☐	☐
Transport Equipment: _____	☐	☐	☐
Temp Holding Equipment 1*: _____	☐	☐	☐
Temp Holding Equipment 2*: _____	☐	☐	☐
Temp Holding Equipment 3*: _____	☐	☐	☐

Narrative (short statement of how ingredients are handled):_____

_____

2. Ingredient/Ingredient Group: _____

	Commissary	MFU	N/A
Prep Equipment: _____	☐	☐	☐
Cook Equipment: _____	☐	☐	☐
Reheat Equipment: _____	☐	☐	☐
Transport Equipment: _____	☐	☐	☐
Temp Holding Equipment 1*: _____	☐	☐	☐
Temp Holding Equipment 2*: _____	☐	☐	☐
Temp Holding Equipment 3*: _____	☐	☐	☐

Narrative (short statement of how ingredients are handled):_____

_____

3. Ingredient/Ingredient Group: _____

	Commissary	MFU	N/A
Prep Equipment: _____	☐	☐	☐
Cook Equipment: _____	☐	☐	☐
Reheat Equipment: _____	☐	☐	☐
Transport Equipment: _____	☐	☐	☐
Temp Holding Equipment 1*: _____	☐	☐	☐
Temp Holding Equipment 2*: _____	☐	☐	☐
Temp Holding Equipment 3*: _____	☐	☐	☐

Narrative (short statement of how ingredients are handled): _____
_____

4. Ingredient/Ingredient Group: _____

	Commissary	MFU	N/A
Prep Equipment: _____	☐	☐	☐
Cook Equipment: _____	☐	☐	☐
Reheat Equipment: _____	☐	☐	☐
Transport Equipment: _____	☐	☐	☐
Temp Holding Equipment 1*: _____	☐	☐	☐
Temp Holding Equipment 2*: _____	☐	☐	☐
Temp Holding Equipment 3*: _____	☐	☐	☐

Narrative (short statement of how ingredients are handled): _____
_____

5. Ingredient/Ingredient Group: _____

	Commissary	MFU	N/A
Prep Equipment: _____	☐	☐	☐
Cook Equipment: _____	☐	☐	☐
Reheat Equipment: _____	☐	☐	☐
Transport Equipment: _____	☐	☐	☐
Temp Holding Equipment 1*: _____	☐	☐	☐
Temp Holding Equipment 2*: _____	☐	☐	☐
Temp Holding Equipment 3*: _____	☐	☐	☐

Narrative (short statement of how ingredients are handled): _____
_____

6. Ingredient/Ingredient Group: _____

	Commissary	MFU	N/A
Prep Equipment: _____	☐	☐	☐
Cook Equipment: _____	☐	☐	☐
Reheat Equipment: _____	☐	☐	☐
Transport Equipment: _____	☐	☐	☐
Temp Holding Equipment 1*: _____	☐	☐	☐
Temp Holding Equipment 2*: _____	☐	☐	☐
Temp Holding Equipment 3*: _____	☐	☐	☐

Narrative (short statement of how ingredients are handled): _____
_____

7. Ingredient/Ingredient Group: _____

	Commissary	MFU	N/A
Prep Equipment: _____	☐	☐	☐
Cook Equipment: _____	☐	☐	☐
Reheat Equipment: _____	☐	☐	☐
Transport Equipment: _____	☐	☐	☐
Temp Holding Equipment 1*: _____	☐	☐	☐
Temp Holding Equipment 2*: _____	☐	☐	☐
Temp Holding Equipment 3*: _____	☐	☐	☐

Narrative (short statement of how ingredients are handled): _____
_____

8. Ingredient/Ingredient Group: _____

	Commissary	MFU	N/A
Prep Equipment: _____	☐	☐	☐
Cook Equipment: _____	☐	☐	☐
Reheat Equipment: _____	☐	☐	☐
Transport Equipment: _____	☐	☐	☐
Temp Holding Equipment 1*: _____	☐	☐	☐
Temp Holding Equipment 2*: _____	☐	☐	☐
Temp Holding Equipment 3*: _____	☐	☐	☐

Narrative (short statement of how ingredients are handled): _____
_____