

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.

- 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)

<u>Ingredient/Ingredient Group:</u> _____	Commissary	MFU	N/A
Prep Equipment: _____	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cook Equipment: _____	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Reheat Equipment: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Transport Equipment: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 1*: _____	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 2*: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 3*: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

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)

<u>Ingredient/Ingredient Group:</u> _____	Commissary	MFU	N/A
Prep Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cook Equipment: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Reheat Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Transport Equipment: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 1*: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 2*: _____	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 3*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

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 refrigerator 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 immediately served on a taco or quesadilla.

Example 3: (Multiple Ingredients as one)

Ingredient/Ingredient Group: Onions, Cilantro, Tomatoes, Bell Pepper, and Lettuce

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*: _____

Commissary MFU N/A

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

1. Ingredient/Ingredient Group: _____

Prep Equipment: _____

Cook Equipment: _____

Reheat Equipment: _____

Transport Equipment: _____

Temp Holding Equipment 1*: _____

Temp Holding Equipment 2*: _____

Temp Holding Equipment 3*: _____

Commissary MFU N/A

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

2. Ingredient/Ingredient Group: _____

Prep Equipment: _____

Cook Equipment: _____

Reheat Equipment: _____

Transport Equipment: _____

Temp Holding Equipment 1*: _____

Temp Holding Equipment 2*: _____

Temp Holding Equipment 3*: _____

Commissary MFU N/A

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

3. **Ingredient/Ingredient Group:** _____

	Commissary	MFU	N/A
Prep Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cook Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Reheat Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Transport Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 1*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 2*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 3*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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

4. **Ingredient/Ingredient Group:** _____

	Commissary	MFU	N/A
Prep Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cook Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Reheat Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Transport Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 1*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 2*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 3*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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

5. **Ingredient/Ingredient Group:** _____

	Commissary	MFU	N/A
Prep Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cook Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Reheat Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Transport Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 1*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 2*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 3*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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

6. **Ingredient/Ingredient Group:** _____

	Commissary	MFU	N/A
Prep Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cook Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Reheat Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Transport Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 1*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 2*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 3*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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

7. **Ingredient/Ingredient Group:** _____

	Commissary	MFU	N/A
Prep Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cook Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Reheat Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Transport Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 1*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 2*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 3*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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

8. **Ingredient/Ingredient Group:** _____

	Commissary	MFU	N/A
Prep Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cook Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Reheat Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Transport Equipment: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 1*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 2*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp Holding Equipment 3*: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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