MANSFIELD
REGULATORY COMPLIANCE

SEASONAL MENU - FOOD ITEMS AND PREPARATION METHODS

VENDOR NAME: _____ DATE: _____

FOOD ITEMS TO BE SERVED AND PREPARATION METHODS

NOTE: ONLY LISTED FOODS AND BEVERAGES ARE AUTHORIZED. DUE TO CROSS CONTAMINATION CONCERNS, FISH, SEAFOOD, AND/OR HANDLING OF *ANY* RAW MEAT(S) MUST BE APPROVED BY THE REGULATORY COMPLIANCE DEPARTMENT.

Please list your menu including everything you will be serving including condiments, etc. Also list how the food will be cooked or reheated, how it will be held (hot/cold), and how it will be protected/stored.

FOOD ITEM	COOK/HEAT METHOD	HOT OR COLD HOLDING?	PROTECTION/STORAGE METHOD