FOODS TO BE SERVED	SOURCE OF FOOD	CHECK IF MADE 12 HOURS IN ADVANCE	EQUIPMENT UTILIZED (cooking, hot holding, cold holding, transport)
Example: Hamburger	Grocery Store		Cooler with ice; grill; steam table
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Directions: All foods that will be served at the event must be listed under the column "foods to be served". The name of the store or food supplier must be written in the column "source of food". If you are preparing a food product at least 12 hours prior to an event, for example, you are cooking, cooling and cold holding a product to be reheated the next day, you must check the column "check if made 12 hours in advance". In the last column, "equipment utilized", you must list all the equipment used to transport, cook, hot hold and cold hold each menu item.