PART B: DETAILED DESCRIPTION OF FOOD PREPARATION AND SERVICE □ Approved □ Denied Health Official 5. FOOD ITEM: ⇒ **EXAMPLE: BEEF BRISKET** Where will item or Patterson Meats in ingredients be Dallas purchased? May 18 When will items be В. purchased? Hester's BBO Where will item be stored? Hester's BBQ Where will item be prepared? May 18, 9:00 P.M. Date and time preparation will begin? 12 Hours How long does preparation take? 8 Hours How much time between preparation and service? Briskets quick cooked, If item is kept hot or cold in ice bath, placed in after preparation, what walk-in refrigerator. equipment will be used? Placed on portable pit at I. If reheating prior to event for reheating. service, what equipment will be used? Place in warming J. What equipment will be compartment on pit. used to maintain temperature at event? Insulated food What type of containers containers. will be used to transport items? 30 minutes How long will transportation to event take? If event is more than one Unsold brisket transported to Hester's, quick-cooled, day, will you carry over placed in walk-in any leftovers? If yes, refrigerator. Transported describe storage back to event, reheated, procedures. and stored on pit.