

Mobile Unit Food Preparation Methods

Use the table below to describe the food preparation steps for each menu item at the location where each step will take place. Food preparation steps may include: prepping (chopping, slicing, etc.), cold-holding, cooking, hot-holding, cooling, reheating, assemble and package.

Menu Item	Food preparation done at commissary	Food preparation done on mobile unit
example <i>Carne Asada</i>	<ol style="list-style-type: none"> 1. Slice and marinate meat 2. cold-hold in prep cooler 	<ol style="list-style-type: none"> 1. Cook meat on grill 2. Chop meat into small pieces 3. Reheat on grill 4. Hot-hold in steam table 5. Assemble and serve
example <i>Potato Salad</i>	<ol style="list-style-type: none"> 1. Wash veggies in food prep sink 2. Peel & chop veggies 3. Boil potatoes 4. Cool potatoes in walk-in in shallow pan 5. Mix cold potatoes, other veggies, mayo 6. Cold-hold in prep cooler 	<ol style="list-style-type: none"> 1. Cold-hold in cooler 2. Plate and serve
example <i>Hamburger</i>	<ol style="list-style-type: none"> 1. Cold-hold hamburger patties in freezer 2. Store extra buns 	<ol style="list-style-type: none"> 1. Cold-hold patties in cooler 2. Cook hamburger patties on grill as ordered 3. Assemble, wrap and serve

[illegible]

