

Preparing Food for Fun or Profit

Please take a few minutes to answer the following questions about how you handle foods that you sell or serve at public events. Please return this sheet to the instructor after you answer all of the questions.

- 1) Do you ever have leftovers? ____ Yes ____ No (if no, go to question 3).
- 2) What do you usually do with your leftovers?

- 3) How do you store ready-to-eat foods, such as bread, uncut fresh produce, cakes, and cookies? ____ Yes ____ No (if no, go to question 5)
- 4) If yes, describe how you store these foods.

- 5) How do you determine if meat, fish or poultry is done and ready to be served?

- 6) Describe your handwashing set-up.

- 7) Describe how you wash dishes, utensils, and cutting boards.

Thank you in advance for your responses!