SWINOMISH INDIAN TRIBAL COMMUNITY
11404 Moorage Way
La Conner, Washington, 98257-0817
Phone (360) 466.3163 | Fax (360) 466.5309

PROPOSED MENU FORM

Special Event: _____ Vendor Name_____

Please list all food items to be served (Note: Late additions to the menu must be approved by the Indian Health Board, 1400 King Street, Suite 104, Bellingham, WA 98229, (360) 647-9480, Stephanie@indianhealthboard.org**).**

FOOD ITEM	COOKING EQUIPMENT & PROCEDURES	HOT/COLD HOLDING EQUIPMENT & PROCEDURES	SERVE HOT/COLD?

Examples of **Low Risk Foods** include: non-potentially hazardous baked goods, commercially pre-made candy/chips, caramel apples, chili or soup if commercially canned, corn on the cob, hot dogs/corn dogs, cotton candy, crushed ice drinks without dairy, espresso/iced tea/iced coffee, french fries/onion rings, fruit except cut melon, fruit juice (pasteurized), ice cream – hand dipped, ice cream floats, popcorn/kettle corn, nachos containing only chips and canned cheese or commercially shredded cheese, nuts out of the shell, pies with fruit or berry fillings purchased or prepared in a commercial kitchen, sausages precooked by a USDA processor, shortcake with berries, Sno-cones, and fry bread.

Most other foods are **Potentially Hazardous Foods (PHF)** that require time-temperature control to keep them safe for human consumption. Cooked foods must be served hot at 140°F or higher. Cold foods must be served cold at 41°F or lower. PHF cannot be cooled, reheated or re-served. All PHF must be discarded at the end of the day.