

## Operational Information of Deep Pit BBQ Fundraising Events

1. How many pounds of meat are planned to be cooked?  
\_\_\_\_\_
2. Where are the foods going to be purchased? If donated, where is the meat coming from? *(All food items must come from an approved source)*  
\_\_\_\_\_
3. What other foods are going to be included in the menu?  
\_\_\_\_\_
4. If salad will be served, please describe the type of salad. If green salad will be served, what type of salad dressing will be used?  
\_\_\_\_\_
5. Before the event, where will the meat and food items be stored? *(No home storage is allowed)*  
\_\_\_\_\_
6. Before the event, in what type of commercial grade refrigeration unit(s) will the meat/perishable food items be stored in?  
\_\_\_\_\_
7. Provide the location and time of the meat preparation and wrapping?  
\_\_\_\_\_
8. Provide the location(s) of the BBQ pit and the name of the person responsible for monitoring the pit during the cooking process?  
\_\_\_\_\_
9. At what time will they begin cooking the meat?  
\_\_\_\_\_
10. At what time will the meat be taken out of pit?  
\_\_\_\_\_
11. Where will the event be held? How long will the event last?  
\_\_\_\_\_
12. Where will side dishes be prepared/cooked? (e.g. beans, salads, potatoes)  
\_\_\_\_\_
13. If beans are going to be served, how many pounds will be cooked?  
\_\_\_\_\_
14. What is the name and address of the kitchen facility where food preparation and cooking take place?  
\_\_\_\_\_
15. How will the cooked BBQ meat be transported from the pit to kitchen?  
\_\_\_\_\_
16. The kitchen must be of sufficient size and have access to enough counter space to safely process meat and side dishes. How large is the kitchen and how much counter space is available to process meat and side dishes?  
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17. In what type of hot holding equipment will the meat/beans be stored during the length of the event? *(hot perishable foods must be maintained not greater than 140°F)*  
\_\_\_\_\_
18. In what type of cold holding equipment will the salads be stored during the length of the event? *(cold perishable foods must be maintain not greater than 41°F)*  
\_\_\_\_\_
19. How will dirty utensils (utensils used for food preparation/serving) be handled during the event?  
\_\_\_\_\_
20. What will happen with leftover foods?  
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Please answer the above questions and submit along with your completed Temporary Food Facility Permit Application.

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