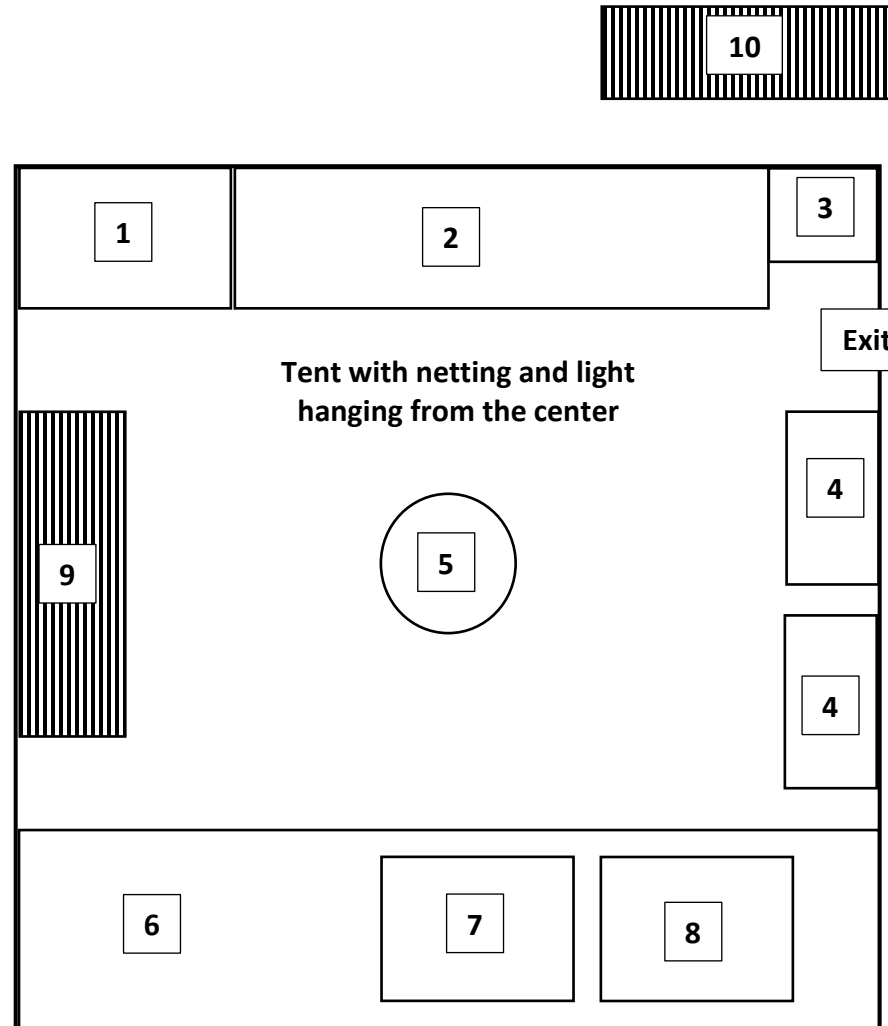


10X10 FOOD BOOTH PLAN EXAMPLE

Tips:

- If we cannot read the plan, we cannot review the plan.
- Use shapes such as rectangles, squares, and circles and label them using words or numbers with a number key.
- Search for symbols online and copy/paste them onto your plan.
- Provide an equipment list with make/model or specification sheets.
- The more effort you put into your plan, the easier it will be for us to approve.
- Include important things like:
 - Hand Sink(s) -See photo below
 - Refrigeration
 - Cooking and Hot Holding Equipment
 - Storage areas
 - Lighting
 - Ground Cover
 - Overhead Protection



EQUIPMENT SETUP

1. NSF Refrigerator
2. Prep Table
3. Hand Sink
4. Ice Chest
5. Trash Can
6. Point of Sale Service Counter
7. Lemonade Dispenser
8. Hot Holding Cabinet
9. Dunnage Rack for dry good storage
10. BBQ Grill

MENU

- Lemonade
- Warm Peach Cobbler
- BBQ Ribs
- Grilled Chicken
- Hot Links
- Potato Salad
- Baked Beans
- Green Salad

