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Vegetable Temperature (°C)
 Vegetables from refrigerator should not stay out more than 2 hours.

Chili Beans and Appenziger on Toast (V)
 Bacterial Inoculum on Toast (V)

Cottage Cheese and Vegetable Wraps (V)
 Creamy Milkshakes on Toast (V)

Hot Pepper Chili Chicken Toast (V)
 Finger Sandwiches (Vegetables and Cheese) (V)

Finger Sandwichs (Chicken, V)
 Chicken salad, spring rolls and appetizers

Mashed Potatoes (V)
 Undercooked and over-mashed potatoes, creamed potatoes, cream-filled dumplings, gratin, etc. avoid.

Mashed Chicken Wrap (V)

Waffle Fries Temperature (°C)
 Fries from pizza stand are undercooked, under-fried and