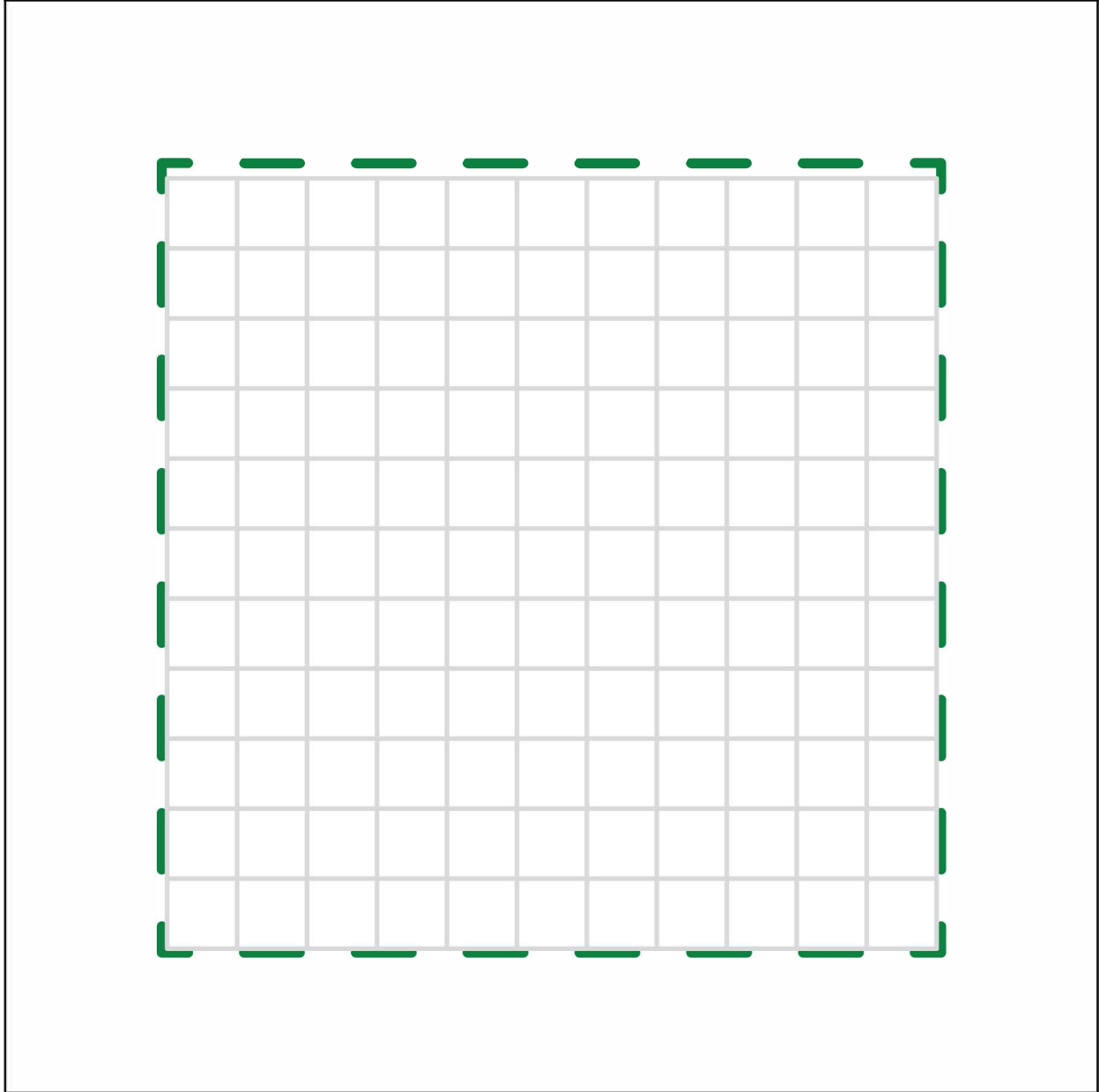


# Booth Layout

Provide a basic floor plan showing the location of equipment to include: handwashing stations, dishwashing, hot and cold holding, storage of single service utensils, cups, plates, trash cans, and cooking equipment. **Example on the reverse of the this page.** An accurate representation is required, but does not need to be to scale.

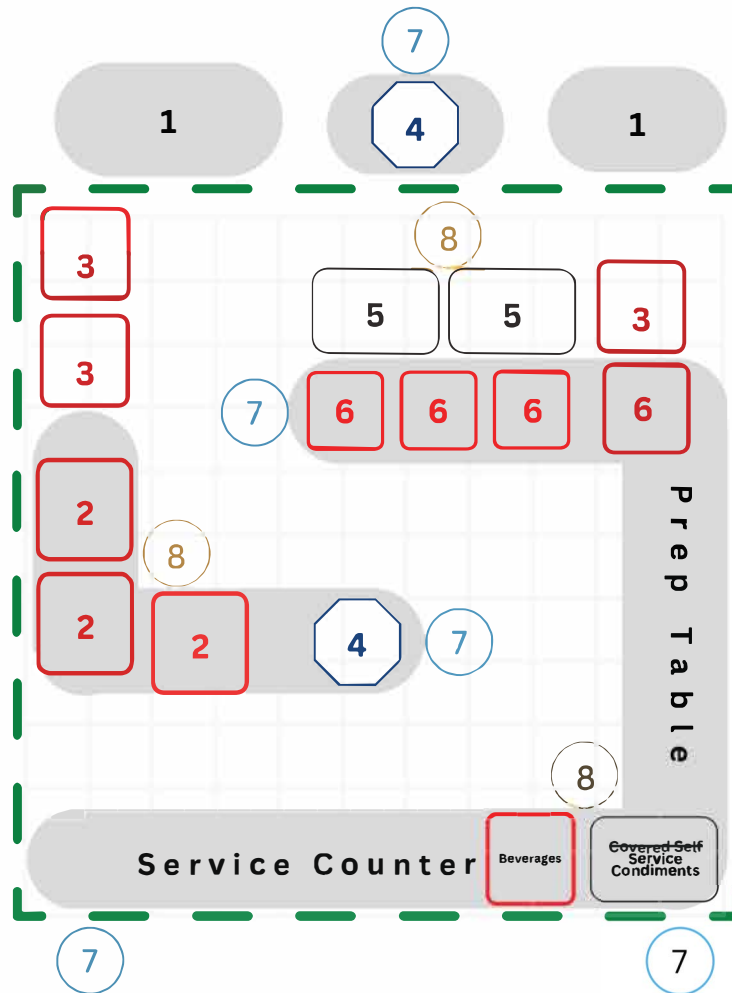


## Equipment Key:

- |   |  |
|---|--|
| 1 Cooking Equipment:<br>Grill, Oven, Fryer, Gas Burners, other          | 5 Single Service Items:<br>Utensils, Cups, plates, boxes, additional equipment |
| 2 Hot Holding Equipment:<br>Steam Table, Oven, Gas Burner, Grill, other | 6 Dishwashing Station:<br>(Wash, Rinse, Sanitize, Air Dry)                     |
| 3 Cold Holding Equipment:<br>Refrigerator, Ice Chest, other             | 7 Trash Can  |
| 4 Handwashing stations  | 8 Sanitizer Bucket    9 Other:   |

----- = covered area

## BOOTH LAYOUT EXAMPLE



### Equipment Key:

- |   |  |
|---|--|
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## How To Infographics

ILL FOOD-  
WORKERS



HANDWASH  
STATION



THERMO-  
METERS



COOKING  
TEMPS



HOLDING  
TEMPS



SANITIZER



DISH-  
WASHING



- Food safety infographics are available at [www.muni.org/foodinfo](http://www.muni.org/foodinfo)
- The Anchorage Fire Department can be reached at (907) 267-4900 for questions about the use of electricity, gas, open flame, and generators.