

# **Klein Independent School District**

## *Food Safety Plan*



Nutrition & Food Services Department  
7500 FM 2920 Rd  
Klein, Texas 77379

# Klein Independent School District



## HACCP TEAM

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# **DESCRIPTION OF THE CHILD NUTRITION PROGRAM**

**Nutrition & Food Services**



## **SECTION I**

## **Overview of the School District**

The Klein School District is located in Klein, Texas, just north of the city of Houston. The district is under the supervision of the Harris County Public Health Code. It is located in a rapidly growing suburban area. The enrollment in the school district is 51,713. Enrollment per school is as follows:

### **High Schools**

- Klein High School: 3,939
- Klein Forest: 3,741
- Klein Oak: 4,163
- Klein Collins: 3,757
- Vistas: 200

### **Intermediate**

- Klein Intermediate: 1,158
- Hildebrandt Intermediate: 1,362
- Wunderlich Intermediate: 1,572
- Strack Intermediate: 1,268
- Kleb Intermediate: 1,306
- Doerre Intermediate: 1,263
- Schindewolf Intermediate: 1,409
- Krimmel Intermediate: 1,335
- Ulrich Intermediate: 1,192
- Klein Annex: 300

### **Elementary**

- Kohrville Elementary: 721
- Northampton Elementary: 614
- Haude Elementary: 722
- Greenwood Elementary: 731
- Epps Island Elementary: 723
- Theiss Elementary: 608
- Benfer Elementary: 735
- Kaiser Elementary: 772
- Brill Elementary: 774
- Ehrhardt Elementary: 724
- Lemm Elementary: 718
- Nitsch Elementary: 798
- Krahn Elementary: 738
- Roth Elementary: 728
- Kuehnle Elementary: 793
- Mittelstadt Elementary: 872
- Klenk Elementary: 848
- Eiland Elementary: 575
- Schultz Elementary: 676
- Hassler Elementary: 705

- Kreinhop Elementary: 823
- McDougle Elementary: 655
- Metzler Elementary: 849
- Benignus Elementary: 879
- Frank Elementary: 646
- Mueller Elementary: 855
- Blackshear Elementary: 961
- Zwink Elementary: 1,024
- Bernshausen Elementary: 880
- French Elementary: 611
- Grace England ECC: 515
- Mahaffey Elementary: 505

There are approximately 6,600 total employees in the district. The school foodservice department has more than 500 employees, including a foodservice director and supervisors.

The school foodservice department does on-site food production at 46 campuses and has one satellite kitchen, the Vistas High School. Breakfast and lunch for the Vistas High Schools are prepared at Klein Forest High School and delivered by foodservice staff. The district produces 4,587,370 lunches annually and 1,461,717 breakfasts annually. The average participation on a daily basis is 8,400 reimbursable breakfasts and 26,365 reimbursable lunches. The district serves reimbursable lunches to approximately 77% of students who qualify for free lunch and 66% students qualify for reduced prices. The meals produced by each school annually are as follows:

<b><u>High Schools</u></b>	<b><u>Breakfast</u></b>	<b><u>Lunch</u></b>
• Klein High School:	26,245	213,111
• Klein Forest:	109,609	329,282
• Klein Oak:	31,100	214,687
• Klein Collins:	34,271	205,440
• Vistas:	10,713	13,937
<b><u>Intermediate</u></b>		
• Klein Intermediate:	41,113	148,344
• Hildebrandt Intermediate:	22,747	106,444
• Wunderlich Intermediate:	63,697	202,957
• Strack Intermediate:	13,170	105,161
• Kleb Intermediate:	13,935	108,386
• Doerre Intermediate:	7,877	61,102
• Schindewolf Intermediate:	13,117	123,026
• Krimmel Intermediate:	22,766	106,846
• Ulrich Intermediate:	36,083	133,851
• Klein Annex:	19,116	26,414
<b><u>Elementary</u></b>		
• Kohrville Elementary:	21,061	79,945
• Northampton Elementary:	12,571	49,649
• Haude Elementary:	15,616	72,109

• Greenwood Elementary:	68,864	92,750
• Epps Island Elementary:	73,714	104,943
• Theiss Elementary:	9,085	49,324
• Benfer Elementary:	22,158	78,621
• Kaiser Elementary:	80,146	114,340
• Brill Elementary:	13,486	64,473
• Ehrhardt Elementary:	12,507	77,856
• Lemm Elementary:	15,031	60,690
• Nitsch Elementary:	95,995	119,910
• Krahn Elementary:	19,374	67,276
• Roth Elementary:	15,850	67,237
• Kuehnle Elementary:	13,162	73,590
• Mittelstadt Elementary:	31,638	74,764
• Klenk Elementary:	81,560	113,845
• Eiland Elementary:	69,996	90,937
• Schultz Elementary:	29,079	98,394
• Hassler Elementary:	5,405	48,857
• Kreinhop Elementary:	16,136	80,211
• McDougale Elementary:	73,385	101,057
• Metzler Elementary:	15,948	76,633
• Benignus Elementary:	12,161	74,057
• Frank Elementary	2,221	47,512
• Mueller Elementary:	27,747	101,549
• Blackshear Elementary:	33,288	99,109
• Zwink Elementary:	22,219	101,124
• Bernshausen Elementary:	34,964	84,679
• French Elementary:	3,554	42,572
• Grace England ECC:	48,237	80,369
• Mahaffey Elementary:	N/A	N/A

### **Menu Cycle**

All elementary schools follow a four-week cycle for lunch. All intermediate schools follow a two-week cycle for lunch. All high schools have a one-week cycle for lunch. Elementary schools follow a two-week cycle for breakfast. Secondary schools follow a one-week cycle for breakfast. Grace England Childhood Center follows a two-week lunch and breakfast cycle.

Menus used throughout the district include: each high school offers a unique lunch menu, Vistas lunch menu, intermediate four-line lunch menu, intermediate three-line lunch menu, elementary lunch menu, Klein Annex lunch menu, secondary breakfast menu, elementary and annex breakfast menu, elementary breakfast in the hallway menu, and Grace England Early Childhood Center breakfast and lunch menu. Other non-reimbursable foods are offered at all secondary campuses through a la carte products and vending machines.

## **Leftover Policy**

Leftover entrees and cooked vegetables must be frozen, labeled with the name of the item and the date, or may be stored in the cooler for serving the next day. Leftovers are labeled on the end or side of the pan so that the label may be read from the aisle for efficient use of leftovers.

- Leftovers should be used the next time the item is on the menu. Leftovers may be reheated only once. If not used at this time, they must be discarded.
- Leftover fruits and fresh vegetables may be offered as a choice the next day only until these items are used up. They must be discarded if not used the next day.
- Leftover teachers' specials may be served to adults only the following day.
- Fully assembled salads may only be served on the day prepared and may not be used as leftovers.

## **Food Production Facilities**

The school foodservice department does on-site food production. The department operates 46 production kitchens.

**Elementary School**- There are thirty-one elementary schools in the school district. All elementary level schools produce and serve all meals on site. Employees at the elementary level perform jobs such as a cook, prep production, cashier, baker, or line server.

**Intermediate School**- There are nine intermediate schools in the school district. All intermediate level schools produce and serve all meals on site. Employees at the intermediate level perform jobs such as the main cook, pizza cook, meal deal cooks, prep production, baker, cashier, or line server.

**High School**- There are five high schools in the school district. Four high schools produce and serve meals on site. Vistas high school receives food from a neighboring high school. Employees at this level perform jobs such as the main cook, pizza cook, snack shop cooks, prep production, baker, cashier, or line server.

**Alternative School**- There is one alternative school and it is located in the Klein Annex. Since this school holds many students in different grade levels, there is a menu written separately for this school. All meals are produced and served on site. Employees at this school perform jobs such as the cook, baker, cashier, or line server.

**Early Education School**- There is one early education school for pre-Kindergarten students and it is located in the Grace England Early Childhood Center. Since this school holds preK students, there is a menu written separately for this school. All meals are produced and served on site. Employees at this school perform jobs such as the cook, baker, or line server.

**Catering**- The catering kitchen is located at the Klein Multipurpose Building. They have access to all the equipment available in the catering kitchen. A catering request is submitted and



evaluated by the Food Service Office. The request is then given to the catering specialists. Currently, there is one manager and two production specialists. They prepare and deliver the catering request to its desired location.

(Reference section: Task Description; part 1)

### **Types of Equipment**

The types of equipment will impact how food is prepared, held, and served. We have several different types of equipment in each of our school cafeterias. Here are a few examples of different types of equipment we have in our schools:

- ovens
- steamers & combi ovens
- steam kettles
- tilt skillets
- stoves
- refrigerators/freezers
- dish machines and pot/pan washers

(Reference section: Appendix)

### **Employees Involved in Food Production**

Employees at each cafeteria are classified as substitutes or full-time positions. Scheduled hours for each employee range from four hours a day to eight hours a day. Here is a full list of approximate numbers of substitutes and full-time employees at each school cafeteria:

<b><u>High Schools</u></b>	<b><u>Number of Staff</u></b>
• Klein High School:	35
• Klein Forest:	37
• Klein Oak:	37
• Klein Collins:	30
• Vistas High School:	2
<b><u>Intermediate</u></b>	
• Klein Intermediate:	17
• Hildebrandt Intermediate:	13
• Wunderlich Intermediate:	19
• Strack Intermediate:	13
• Kleb Intermediate:	15
• Doerre Intermediate:	12
• Schindewolf Intermediate:	14
• Krimmel Intermediate:	15
• Ulrich Intermediate:	15

• Klein Annex:	5
<b><u>Elementary</u></b>	
• Kohrville Elementary:	7
• Northampton Elementary:	6
• Haude Elementary:	6
• Greenwood Elementary:	8
• Epps Island Elementary:	9
• Theiss Elementary:	5
• Benfer Elementary:	6
• Kaiser Elementary:	10
• Brill Elementary:	6
• Ehrhardt Elementary:	6
• Lemm Elementary:	6
• Nitsch Elementary:	10
• Krahn Elementary:	6
• Roth Elementary:	6
• Kuehnle Elementary:	6
• Mittelstadt Elementary:	6
• Klenk Elementary	9
• Eiland Elementary:	10
• Schultz Elementary:	7
• Hassler Elementary:	5
• Kreinhop Elementary:	7
• McDougale Elementary:	9
• Metzler Elementary:	7
• Benignus Elementary:	6
• Frank Elementary:	6
• Mueller Elementary:	6
• Blackshear Elementary:	7
• Zwink Elementary:	6
• Bernshausen Elementary:	6
• French Elementary:	6
• Grace England ECC:	4
• Mahaffey Elementary:	6

## Training School Procedures

### Objectives:

- To provide the new staff member with exposure to the major job duties in school food service
- To provide support and feedback to the new staff member in order to help them adjust to the school food service environment

### Steps to Successfully Training the New Staff Member

1. Food Service Office completes required paper work.
2. A Food Service Supervisor conducts orientation and training classes and assigns school.
3. Food service handbook and Klein ISD map are provided at orientation.
4. A Food Service Supervisor will e-mail or leave a voice mail message for assigned school managers after orientation/training class to notify them which schools will receive new employees the following week. It is very important that managers call the FS Payroll Clerk on all days that the staff member is absent.
5. The school manager orients trainee to the kitchen on their first day in the kitchen.  
The *Production Assistant Orientation to Campus VI-F2* kitchen tour and safety tour are helpful in orientating the new staff member, and the manager at the assigned school will complete this form and send to the Field Supervisor in the FSO. Parking passes should be issued at their assigned school.
6. The school manager uses the 5 day *Training School Agenda* as a guide for conducting training. THE PAGES CAN BE DONE IN ANY ORDER. Some items may be omitted if circumstances do not permit training in these areas.
7. Training school manager assigns training buddies who are good role models for the trainee. Training buddies and trainees initial activities on the five-day plan when they are completed. Any activities not attempted should be left blank.
8. Cashiering by the trainee **MUST** be supervised at all times by the regular cashier. The regular cashier is responsible for the money in the register.
9. The school managers send 5-day training school agenda to FSO within two weeks of the new staff member's hire date.
10. The school managers evaluate each new staff member on the regular Production Assistant Evaluation form at the end of the training week.

In case of school holidays, the Food Service Supervisor will notify schools of the revised trainee schedule.

## **Purchasing**

All food is purchased through the food service office. At each cafeteria, the manager will inventory their current items. Based on their current inventory and forecasted production records, the manager will place orders on the computer. The order is then reviewed by the food service office. After a final review, the order is electronically submitted to the vendor.

Purchasing is done from four main vendors – full service distributor (groceries, beverages, commodities, and paper supplies), produce vendor, milk vendor, and ice cream vendor.

- Full Service Distributer - The vendor who was awarded the bid for food distribution is Sysco. Examples of products from the prime vendor are frozen entrees, frozen vegetables, canned fruits and vegetables, staple goods, produce, and bread products. The full service vendor makes deliveries two times each week, on Tuesday and Thursday and hot shots as needed.
- Produce Vendor – Produce is purchased from Sysco and delivered twice per week, on Tuesdays and Thursdays.
- Milk Vendor - Milk is purchased from Oak Farms Dairy and delivered on a daily basis.
- Ice Cream Vendor – Dippin’ Dots supplies all schools with Dippin’ Dots as determined by Dippin’ Dots. Hershey’s ice cream items are ordered and delivered by Sysco.
- Chemicals for cleaning and sanitizing are delivered by SFSPac PortionPac Chemical Corporation once a month.

(Reference Section: Appendix)

# **STANDARD OPERATING PROCEDURES**

## **Nutrition & Food Services**



## **SECTION II**

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## Standard Operating Procedure

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### Cleaning and Sanitizing Food Contact Surfaces Policy 1-A

**PURPOSE:** To prevent foodborne illness by ensuring that all food contact surfaces are properly cleaned and sanitized.

**SCOPE:** This procedure applies to foodservice employees involved in cleaning and sanitizing food contact surfaces.

**KEY WORDS:** Food Contact Surface, Cleaning, Sanitizing

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Follow manufacturer's instructions regarding the use and maintenance of equipment and use of chemicals for cleaning and sanitizing food contact surfaces. Refer to Storing and Using Poisonous or Toxic Chemicals SOP.
4. Sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment:
  - Before each use
  - Between uses when preparing different types of animal foods, such as eggs, fish, meat, and poultry.
  - Between uses when preparing ready-to-eat foods and animal foods, such as eggs, fish, meat, and poultry.
  - Any time contamination occurs or is suspected.
5. Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, carts, and equipment using the following procedure:
  - Clean soiled surfaces with towel in clean detergent solution; rinse.
  - Sanitize all surfaces with 200ppm quaternary sanitizing solution.
  - Allow area to air dry.
  - For sanitizing thermometers use a single use alcohol swab
6. When using the 3-compartment sink, setup and use the sink in the following manner:
  - In the first compartment, wash with a clean detergent solution at or above 110°F or at the temperature specified by the detergent manufacturer.
  - In the second compartment, rinse with clean water.
  - In the third compartment, sanitize with quaternary sanitizing solution mixed at a concentration of 200ppm. Test the sanitizer concentration by using an appropriate test kit and record on the Solution Log.
7. When a dish machine is used:
  - Follow manufacturer's instructions for use.
  - Refer to the information on the data plate for determining wash, rinse, and sanitization (final) rinse temperatures; and water pressures, if applicable.

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### Cleaning and Sanitizing Food Contact Surfaces, continued

- Turn on dish machine and booster heater.
- A digital stem thermometer must be sent through the dish machine and display a max held temperature reading of 160 °F or higher before using the machine for each meal period.
- Record on Dish Machine Temperature Chart.

### MONITORING:

Foodservice employees will:

1. During all hours of operation, visually and physically inspect food contact surfaces of equipment and utensils to ensure that the surfaces are clean.
2. In a 3-compartment sink, on a daily basis:
  - Visually monitor that the water in each compartment is clean.
  - Use a mixture of quaternary sanitizer and room temperature water to sanitize. Test the concentration of the sanitizing solution with a test strip to determine it is at 200ppm and record on the Solution Log for each meal period.
3. In a dish machine, on a daily basis:
  - Visually monitor that the water and the interior parts of the machine are clean and free of debris.
  - Monitor the temperature and pressure gauges, if applicable, to ensure that the machine is operating according to the data plate.
  - For hot water sanitizing dish machine, a computerized system will monitor the temperature of the final rinse cycle to ensure that food contact surfaces are reaching the appropriate temperature. A dedicated digital thermometer capable of holding the maximum temperature reached should be placed on a dish rack and run through the dish machine before using the machine each meal period and record on Dish Machine Temperature Chart to confirm that proper rinse temperatures are being achieved.

### CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Wash, rinse, and sanitize dirty food contact surfaces. Sanitize food contact surfaces if it is discovered that the surfaces were not properly sanitized. Discard food that comes in contact with food contact surfaces that have not been sanitized properly.
3. In a 3-compartment sink:
  - Drain and refill compartments periodically and as needed to keep the water clean.
  - Adjust the water temperature by adding hot water until the desired temperature is reached.
  - Add more sanitizer or water, as appropriate, until the proper concentration is achieved.
4. In a dish machine:
  - Drain and refill the machine periodically and as needed to keep the water clean.
  - For a hot water sanitizing dish machine, if the needed temperature is not reached the dish machine will be shut down until appropriate temperatures can be reached. The



## Standard Operating Procedure

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Maintenance Department will be contacted if repairs are needed for the dish machine. Wash, rinse, and sanitize in the 3-compartment sink until the machine is repaired or use disposable single service/single-use items if a 3-compartment sink is not available.

### **Cleaning and Sanitizing Food Contact Surfaces, continued**

#### **VERIFICATION AND RECORD KEEPING:**

Sanitizing solution concentrations will be documented twice a day on the Solution Log. Any corrective action taken will also be documented on this log. The foodservice manager will verify that foodservice employees have tested the sanitizer concentration by visually monitoring foodservice employees during the shift. The log will be kept on file for at least 1 year. The foodservice manager will complete the Food Safety Checklist weekly. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

Dish machine temperatures will be documented twice a day on the Dish Machine Temperature Log. Any corrective action taken will also be documented on this log. The foodservice manager will verify that foodservice employees have tested the dish machine temperatures by visually monitoring foodservice employees during the shift. The log will be kept on file for at least 1 year. The foodservice manager will complete the Food Safety Checklist weekly. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** August 2006      **BY:** Food Service Office

**DATE LAST REVISED:** August 2016      **BY:** Food Service Office

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## Standard Operating Procedure

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### Controlling Time and Temperature During Preparation POLICY 2-B

**PURPOSE:** To prevent foodborne illness by limiting the amount of time that Time/Temperature Control for Safety Foods are held in the temperature danger zone during preparation.

**SCOPE:** This procedure applies to foodservice employees who prepare food.

**KEY WORDS:** Cross-Contamination, Time and Temperature Control, Food Preparation, Temperature Danger Zone

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Checking Calibration of Thermometers SOP.
2. Follow State or local health department requirements.
3. Wash hands prior to preparing foods. Refer to the Washing Hands SOP.
4. Use clean and sanitized equipment and utensils while preparing food.
5. Separate raw foods from ready-to-eat foods by keeping them in separate containers until ready to use and by using separate dispensing utensils. Refer to the Preventing Cross-Contamination During Storage and Preparation SOP.
6. Pre-chill ingredients for cold foods, such as sandwiches, salads, and melons, to 41°F or below before combining with other ingredients.
7. Prepare foods as close to serving times as the menu will allow.
8. Prepare food in small batches.
9. Limit the time for preparation of any batches of food so that ingredients are not at room temperature for more than 30 minutes before cooking, serving, or being returned to the refrigerator.
10. If Time/Temperature Control for Safety Foods are not cooked or served immediately after preparation, quickly chill. Refer to the Cooling Time/Temperature Control for Safety Food SOP.

#### MONITORING:

1. Use a clean, sanitized, and calibrated probe thermometer. Refer to Using and Checking Calibration of Thermometers SOP.
2. Monitor the amount of time that food is in the temperature danger zone. It should not exceed 4 hours.

## Standard Operating Procedure

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### Controlling Time and Temperature During Preparation, continued

#### **CORRECTIVE ACTIONS:**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Begin the cooking process immediately after preparation is complete for any foods that will be served hot.
3. Rapidly cool ready-to-eat foods or foods that will be cooked at a later time.
4. Immediately return ingredients to the refrigerator if the anticipated preparation completion time is expected to exceed 30 minutes.
5. Discard food held in the temperature danger zone for more than 4 hours.

#### **VERIFICATION AND RECORD KEEPING:**

Foodservice employees will record the date, product name, start and end times of production, the temperature measurements taken, any corrective actions taken, and the amount of food prepared on the Perpetual Inventory Sheet. The foodservice manager will verify that foodservice employees are taking the required temperatures and following the proper preparation procedure by visually monitoring foodservice employees during the shift. This will be included in the Food Safety Checklist, which will be completed weekly. The Perpetual Inventory Sheet and the Food Safety Checklist are to be kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** August 2006      **BY:** Food Service Office

**DATE LAST REVISED:** August 2016      **BY:** Food Service Office

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## Standard Operating Procedure

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### Cooking Time/Temperature Control for Safety Foods POLICY 3-C

**PURPOSE:** To prevent foodborne illness by ensuring that all foods are cooked to the appropriate internal temperature.

**SCOPE:** This procedure applies to foodservice employees who prepare or serve food.

**KEY WORDS:** Cross-Contamination, Temperatures, Cooking

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Checking Calibration of Thermometers SOP.
2. Follow State or local health department requirements.
3. If a recipe contains a combination of meat products, cook the product to the highest required temperature.
4. Cook products to the following temperatures:
  - a. 165°F for 15 seconds
    - Seafood, beef, and pork
    - Eggs cooked to order that are placed onto a plate and immediately served
    - Ground products containing beef, pork, or fish
    - Fish nuggets or sticks
    - Eggs held on a steam table
    - Cubed or Salisbury steaks
    - Poultry
    - Stuffed fish, pork, or beef
    - Pasta stuffed with eggs, fish, pork, or beef (such as lasagna or manicotti)
  - b. 140°F for 15 seconds
    - Fresh, frozen, or canned fruits and vegetables that are going to be held on a steam table or in a hot box

#### MONITORING:

1. Use a clean, sanitized, and calibrated probe thermometer.
2. Avoid inserting the thermometer into pockets of fat or near bones when taking internal cooking temperatures.
3. Take at least two internal temperatures from each batch of food by inserting the thermometer into the thickest part of the product that usually is in the center.
4. Take at least two internal temperatures of each large food item, such as a turkey, to ensure that all parts of the product reach the required cooking temperature.
5. Record date, product name, start and end times of production, the temperature measurements taken, any corrective actions taken, and the amount of food prepared on the perpetual inventory sheet.

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## Standard Operating Procedure

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### Cooking Time/Temperature Control for Safety Foods, Continued

#### **CORRECTIVE ACTION:**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Continue cooking food until the internal temperature reaches the required temperature.

#### **VERIFICATION AND RECORD KEEPING:**

Foodservice employees will record date, product name, start and end times of production, the temperature measurements taken, any corrective actions taken, and the amount of food prepared on the perpetual inventory sheet. The Foodservice manager will verify that foodservice employees have taken the required cooking temperatures by visually monitoring the preparation procedures during the shift. This will be included in the Food Safety Checklist, which will be completed weekly. The Perpetual Inventory Sheet and the Food Safety Checklist are to be kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** August 2006

**BY:** Food Service Office

**DATE LAST REVISED:** August 2016

**BY:** Food Service Office

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## Standard Operating Procedure

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### Cooling Time/Temperature Control for Safety Foods POLICY 4-D

**PURPOSE:** To prevent foodborne illness by ensuring that all Time/Temperature Control for Safety Foods are cooled properly.

**SCOPE:** This procedure applies to foodservice employees who prepare or serve food.

**KEY WORDS:** Cross-Contamination, Temperatures, Cooling, Holding

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Checking Calibration of Thermometers SOP.
2. Follow State or local health department requirements.
3. Modify menus, production schedules, and staff work hours to allow for implementation of proper cooling procedures.
4. Prepare and cool food in small batches.
5. Chill food rapidly using an appropriate cooling method.
  - Place food in shallow containers no more than 2 inches deep on the top shelf in the back of the walk-in or reach-in cooler.
  - Stir the food in a container placed in an ice water bath.
  - Separate food into smaller or thinner portions.
  - Pre-chill ingredients and containers used for making bulk items such as salads.

#### MONITORING:

Manager will monitor staff members to make sure leftover policy and reheating guidelines are being met at all times. Refer to Reheating Time/Temperature Control for Safety Foods SOP.

#### CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Any leftover foods not stored following leftover policy will be discarded.
3. Foods that have been in the temperature danger zone for more than 4 hours due to equipment failure or any other reason will be discarded.

#### VERIFICATION AND RECORD KEEPING:

The Food Service Office conducted research to test and document the cooling times for foods of similar density to ensure that the leftover policy and reheating guidelines meet safe time and temperature regulations. Managers will oversee kitchen staff members to make sure leftover

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### **Cooling Time/Temperature Control for Safety Foods, Continued**

policy is followed. Any discarded foods should be documented on the Perpetual Inventory Sheet. Perpetual inventory slips are kept for 1 year.

**DATE IMPLEMENTED:** August 2006

**BY:** Food Service Office

**DATE LAST REVISED:** August 2016

**BY:** Food Service Office

## Standard Operating Procedure

### Date Marking Ready-to-Eat, Time/Temperature Control for Safety Foods POLICY 5-E

**PURPOSE:** To ensure appropriate rotation of ready-to-eat food to prevent or reduce foodborne illness from foodborne pathogens.

**SCOPE:** This procedure applies to foodservice employees who prepare, store, or serve food.

**KEY WORDS:** Ready-to-Eat Food, Time/Temperature Control for Safety Foods, Date Marking, Cross-Contamination

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP. The employees will write the product name, the day or date, and time it was prepared or opened.
2. Follow State or local health department requirements.
3. Label ready-to-eat, Time/Temperature Control for Safety Foods that are prepared on site.
4. Label any processed, ready-to-eat, Time/Temperature Control for Safety Foods when opened.
5. Refrigerate all ready-to-eat, Time/Temperature Control for Safety Foods at 41°F or below.
6. Serve or discard refrigerated, ready-to-eat, Time/Temperature Control for Safety Foods within 7 days.
7. Follow the "Use by Date" calendar. This calendar indicates dates when Time/Temperature Control for Safety Foods are safe to use and when they should be discarded.

#### MONITORING:

A designated employee will check refrigerators daily to verify that foods are date marked and that foods exceeding the dates indicated on the "use by calendar" are not being used or stored.

#### CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Foods that are not date marked or that exceed the dates indicated by the "use by calendar" will be discarded.
3. Any discarded foods should be documented on the Perpetual Inventory Sheet.

#### VERIFICATION AND RECORD KEEPING:

The foodservice manager will complete the Food Safety Checklist weekly. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** August 2006 **BY:** Food Service Office

**DATE LAST REVISED:** August 2016 **BY:** Food Service Office



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## Standard Operating Procedure

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### Handling a Food Recall POLICY 6-F

**PURPOSE:** To prevent foodborne illness in the event of a product recall.

**SCOPE:** This procedure applies to foodservice employees who prepare or serve food.

**KEY WORDS:** Food Recalls

**INSTRUCTIONS:**

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Review the food recall notice and specific instructions that have been identified in the notice.
4. Communicate the food recall notice to feeding sites.
5. Hold the recalled product using the following steps:
  - Physically segregate the product, including any open containers, leftover product, and food items in current production that contain the recalled product.
  - If an item is suspected to contain the recalled product, but label information is not available, follow the guidance from the Food Service Office.
6. Mark recalled product “Do Not Use” and “Do Not Discard”. Inform the entire staff not to use the product.
7. Do not destroy any USDA commodity food without official written notification from the State Distributing Agency, USDA Food Safety Inspection Services (FSIS), or State or local health department.
8. Inform the school district’s Public Relations Department, as requested, of the recalled product.
9. Identify and record whether any of the product was received in the district, locate the food recall product by feeding site, and verify that the food items bear the product identification code(s) and production date(s) listed in the recall notice.
10. Obtain accurate inventory counts of the recalled products from every feeding site, including the amount in inventory and amount used.
11. Account for all recalled product by verifying inventory counts against records of food received at the feeding site.

## Standard Operating Procedure

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### Handling a Food Recall, continued

12. Wait on instructions from Food Service Department to determine if the recalled product will be returned and to whom, or destroyed and by whom.

#### **MONITORING:**

Foodservice employees and foodservice manager will visually observe that school sites have segregated and secured all recalled products.

#### **CORRECTIVE ACTION:**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Determine if the recalled product is to be returned and to whom, or destroyed and by whom.
3. Notify feeding site staff of procedures, dates, and other specific directions to be followed for the collection or destruction of the recalled product.
4. Consolidate the recall product as quickly as possible, but no later than 30 days after the recall notification.
5. Conform to the recall notice using the following steps:
  - Report quantity and site where product is located to manufacturer, distributor, or State agency for collection. The quantity and location of the affected USDA commodity food must be submitted to the State Distributing Agency within 10 calendars days of the recall.
  - Obtain the necessary documents from the State Distributing Agency for USDA commodity foods. Submit necessary documentation for reimbursement of food costs.
  - Complete and maintain all required documentation related to the recall including:
    - Recall notice
    - Records of how food product was returned or destroyed
    - Reimbursable costs
    - Public notice and media communications
    - Correspondence to and from the public health department and State agency

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### **VERIFICATION AND RECORD KEEPING**

Foodservice employees will record the name of the contaminated food, date, time, and the reason why the food was discarded. This information will be added to the perpetual. The foodservice manager will verify that appropriate corrective actions were taken. The Food Service Office maintains records for a minimum of 1 year.

**DATE IMPLEMENTED:** August 2006

**BY:** Food Service Office

**DATE LAST REVISED:** August 2016

**BY:** Food Service Office

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## Standard Operating Procedure

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### Holding Hot and Cold Time/Temperature Control for Safety Foods POLICY 7-G

**PURPOSE:** To prevent foodborne illness by ensuring that all Time/Temperature Control for Safety Foods are held under the proper temperature.

**SCOPE:** This procedure applies to foodservice employees who prepare or serve food.

**KEY WORDS:** Cross-Contamination, Temperatures, Holding, Hot Holding, Cold Holding, Storage

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Checking Calibration of Thermometers SOP.
2. Follow State or local health department requirements.
3. The holding requirements are:
  - Hold hot foods at 140°F or above
  - Hold cold foods at 41°F or below
4. Preheat steam tables and hot boxes.

#### MONITORING:

1. Use a clean, sanitized, and calibrated probe thermometer to measure the temperature of the food.
2. Take temperatures of foods by inserting the thermometer near the surface of the product, at the thickest part, and at other various locations.
3. Take temperatures of holding units by placing a calibrated thermometer in the coolest part of a hot holding unit or warmest part of a cold holding unit.
4. For hot foods held for service:
  - Verify that the air/water temperature of any unit is at 140 °F or above before use.
  - Reheat foods in accordance with the Reheating Time/Temperature Control for Safety Foods SOP.
  - All hot Time/Temperature Control for Safety Foods should be 140°F or above before placing the food out for display or service.
  - Take the internal temperature of food before placing it on a steam table or in a hot holding unit and at least every 30 minutes after.

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## Standard Operating Procedure

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### Holding Hot and Cold Time/Temperature Control for Safety Foods, continued

5. For cold foods held for service:
  - Verify that the air/water temperature of any unit is at 41°F or below before use.
  - Chill foods, if applicable, in accordance with the Cooling Time/Temperature Control for Safety Foods SOP.
  - All cold Time/Temperature Control for Safety Foods should be 41°F or below before placing the food out for display or service.
  - Take the internal temperature of the food before placing it onto any salad bar, display cooler, or cold serving line and at least every 30 minutes thereafter.
6. For cold foods in storage:
  - Take the internal temperature of the food before placing it into any walk-in cooler or reach-in cold holding unit.
  - Chill food in accordance with the Cooling Time/Temperature Control for Safety Foods SOP if the food is not 41°F or below.
  - Verify that the air temperature of any cold holding unit is at 41°F or below before use and at least every 4 hours thereafter during all hours of operation.

### **CORRECTIVE ACTION:**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. For hot foods:
  - Reheat the food to 165°F rapidly if the temperature is found to be below 140°F and the last temperature measurement was 140°F or higher and taken within the last 2 hours. Repair or reset holding equipment before returning the food to the unit, if applicable.
  - Discard the food if it cannot be determined how long the food temperature was below 140°F.
3. For cold foods:
  - Rapidly chill the food using an appropriate cooling method if the temperature is found to be above 41°F and the last temperature measurement was 41°F or below and taken within the last 2 hours:
    - Place food in shallow containers (no more than 2 inches deep) on the top shelf in the back of the walk-in or reach-in cooler.

## Standard Operating Procedure

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### Holding Hot and Cold Time/Temperature Control for Safety Foods, continued

- Stir the food in a container placed in an ice water bath.
  - Separate food into smaller or thinner portions.
4. Repair or reset holding equipment before returning the food to the unit, if applicable.
  5. Discard the food if it cannot be determined how long the food temperature was above 41°F.

#### VERIFICATION AND RECORD KEEPING:

Foodservice employees will record temperatures of food items and document corrective actions taken on the holding log every thirty minutes each item is being held. The foodservice manager will verify that foodservice employees have taken the required holding temperatures by visually monitoring foodservice employees during the shift and reviewing the temperature logs at the close of each day. The temperature logs are to be kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** August 2006      **BY:** Food Service Office

**DATE LAST REVISED:** August 2016      **BY:** Food Service Office

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## Standard Operating Procedure

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### Personal Hygiene POLICY 8-H

**PURPOSE:** To prevent contamination of food by foodservice employees.

**SCOPE:** This procedure applies to foodservice employees who handle, prepare, or serve food.

**KEY WORDS:** Personal Hygiene, Cross-Contamination, Contamination

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Follow the local employee health guidelines. (Employee health policy is not included in this resource.)
4. Report to work in good health, clean, and dressed in clean attire. *Refer to Operations Manual Procedures for Staff-Dress Code & Personal Hygiene.*
5. Change apron when it becomes soiled.
6. Wash hands properly, frequently, and at the appropriate times.
7. Keep fingernails trimmed, filed, and maintained so that the edges are cleanable and not rough.
8. Avoid wearing artificial fingernails and fingernail polish.
9. Avoid wearing false eyelashes.
10. Do not wear any jewelry except for a plain ring such as a wedding band or stud-type earrings.
11. Treat and bandage wounds and sores immediately. When hands are bandaged, single-use gloves must be worn.
12. Cover a lesion with a bandage. If the lesion is on a hand or wrist, cover with an impermeable cover such as a finger cot or stall and a single-use glove.
13. Eat and drink only in designated break areas where food or food contact surfaces may not become contaminated.
14. Taste food the correct way:
  - Place a small amount of food into a separate container.
  - Step away from exposed food and food contact surfaces.

## Standard Operating Procedure

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### Personal Hygiene, continued

- Use a teaspoon to taste the food. Remove the used teaspoon and container to the dish room. Never reuse a spoon that has already been used for tasting.
- Wash hands immediately.

15. Wear suitable and effective hair restraints while in the kitchen.

### MONITORING:

- A designated foodservice employee will inspect employees when they report to work to be sure that each employee is following this SOP.
- The designated foodservice employee will monitor that all foodservice employees are adhering to the personal hygiene policy during all hours of operation.

### CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Discard affected food.

### VERIFICATION AND RECORD KEEPING:

The foodservice manager will verify that foodservice employees are following this SOP by visually observing the employees during all hours of operation. The foodservice manager will complete the Food Safety Checklist weekly. Foodservice employees will record any discarded food on the perpetual inventory sheet. The Food Safety Checklist and perpetual inventory sheet are to be kept on file for a minimum of 1 year.

DATE IMPLEMENTED: August 2006

BY: Food Service Office

DATE LAST REVISED: August 2016

BY: Food Service Office



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## Standard Operating Procedure

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### Preventing Contamination at Food Bars POLICY 9-I

**PURPOSE:** To prevent foodborne illness by ensuring that all items held on food bars are protected from contamination.

**SCOPE:** This procedure applies to anyone who is responsible for maintaining and monitoring the self-service food bars.

**KEY WORDS:** Contamination, Self-Service, Salad Bars, Food Bars

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Follow Employee Health Policy, Personal Hygiene, and Washing Hands SOPs. (Employee health policy is not included in this resource.)
4. Follow manufacturer's instructions for pre-heating and pre-chilling food bar equipment before use.
5. Place all exposed food under sneeze guards.
6. Provide an appropriate clean and sanitized utensil for each container on the food bar.
7. Replace existing containers of food with new containers when replenishing the food bar.
8. Replace existing utensils with clean and sanitized utensils when replenishing the food bar.
9. Assist customers who are unable to properly use utensils.
10. Ensure that customers use a clean dish when returning to the food bar.
11. Store eating utensils with the handles up or in a manner to prevent customers from touching the food contact surfaces.
12. Avoid using spray chemicals to clean food bars when in use.

#### MONITORING:

1. Monitor and record temperatures of food in accordance with the Holding Hot and Cold Time/Temperature Control for Safety Foods SOP.
2. Continually monitor food containers to ensure that utensils are stored on a clean and sanitized surface or in the containers with the handles out of the food.

## Standard Operating Procedure

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### Preventing Contamination at Food Bars, continued

3. Continually monitor customers' use of the food bar to ensure that customers are not:
  - Touching food with their bare hands
  - Coughing, spitting, or sneezing on the food
  - Placing foreign objects in the food

### CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Remove and discard contaminated food.
3. Demonstrate to customers how to properly use utensils.
4. Discard the food if it cannot be determined how long the food temperature was above 41 °F or below 140°F.

### VERIFICATION AND RECORD KEEPING:

The foodservice manager will verify that foodservice employees are assigned to maintain food bars during all hours of operation. Foodservice employees will record temperatures of food items and document corrective actions taken on the perpetual inventory slip. The foodservice manager will complete the Food Safety Checklist weekly. This form is to be kept on file for a minimum of 1 year. Foodservice employees will document any discarded food on the Perpetual Inventory sheet. The foodservice manager will verify that appropriate corrective actions are being taken. This will be included in the food safety checklist, which will be completed weekly. The Perpetual Inventory sheets are to be kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** August 2006      **BY:** Food Service Office

**DATE LAST REVISED:** August 2016      **BY:** Food Service Office

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## Standard Operating Procedure

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### Preventing Cross-Contamination During Storage and Preparation POLICY 10-J

**PURPOSE:** To reduce foodborne illness by preventing unintentional contamination of food.

**SCOPE:** This procedure applies to anyone who is responsible for receiving, storing, preparing, and serving food.

**KEY WORDS:** Cross-Contamination, Preparation, Contamination, Storage, Receiving

**INSTRUCTIONS:**

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Wash hands properly. Refer to the Washing Hands SOP.
4. Avoid touching ready-to-eat food with bare hands. Refer to Using Suitable Utensils When Handling Ready-To-Eat Foods SOP.
5. Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, melon and lunch meats during receiving, storage, and preparation.
6. Separate different types of raw animal foods, such as eggs, fish, meat, and poultry, from each other, except when combined in recipes.
7. Store raw animal foods in refrigerators or walk-in coolers by placing the raw animal foods on shelves in order of cooking temperatures with the raw animal food requiring the highest cooking temperature, such as chicken, on the lowest shelf.
8. Separate unwashed fruits and vegetables from washed fruits and vegetables and other ready-to-eat foods.
9. Use only dry, cleaned, sanitized equipment, and utensils. Refer to Cleaning and Sanitizing Food Contact Surfaces SOP for proper cleaning and sanitizing procedure.
10. Touch only those surfaces of equipment and utensils that will not come in direct contact with food.
11. Place food in covered containers or packages, except during cooling, and store in the walk-in refrigerator or cooler.
12. Designate an upper shelf of a refrigerator or walk-in cooler as the “cooling” shelf. Uncover containers of food during the initial quick cool-down phase to facilitate cooling.

## Standard Operating Procedure

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### Preventing Cross-Contamination During Storage and Preparation, continued

13. Clean the exterior surfaces of food containers, such as cans and jars, of visible soil before opening.
14. Store damaged goods in a separate location. Refer to Segregating Damaged Goods SOP.

### MONITORING:

A designated foodservice employee will continually monitor food storage and preparation to ensure that food is not cross-contaminated.

### CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Separate foods found improperly stored.
3. Discard ready-to-eat foods that are contaminated by raw eggs, raw fish, raw meat, or raw poultry.

### VERIFICATION AND RECORD KEEPING:

The foodservice manager will visually observe that employees are following these procedures and taking all necessary corrective actions during all hours of operation. The foodservice manager will periodically check the storage of foods during hours of operation and complete the Food Safety Checklist weekly. The Food Safety Checklist will be kept on file for a minimum of 1 year. Foodservice employees will document any discarded food on the Perpetual Inventory sheet. The foodservice manager will verify that corrective actions are being taken by reviewing, initialing, and dating the Perpetual Inventory. The Perpetual Inventory sheet is to be kept on file for a minimum of 1 year.

DATE IMPLEMENTED: August 2006 BY: Food Service Office

DATE LAST REVISED: August 2016 BY: Food Service Office

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## Standard Operating Procedure

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### Receiving Deliveries POLICY 11-K

**PURPOSE:** To ensure that all food is received fresh and safe when it enters the foodservice operation and to transfer food to proper storage as quickly as possible.

**SCOPE:** This procedure applies to foodservice employees who handle, prepare, or serve food.

**KEY WORDS:** Cross-Contamination, Temperatures, Receiving, Holding, Frozen Goods, Delivery

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Schedule deliveries to arrive at designated times.
4. Utilize the Bad Merchandise form to ensure effective refusal and return of rejected goods.
5. Organize freezer and refrigeration space, loading docks, and store rooms before deliveries.
6. Gather product specification lists and purchase orders, temperature logs, calibrated thermometers, pens, flashlights, and clean loading carts before deliveries. Refer to the Using and Checking Calibration of Thermometers SOP.
7. Keep receiving area clean and well lighted.
8. Do not touch ready-to-eat foods with bare hands. Always use clean gloves.
9. All food products will be marked with the date upon arrival.
10. Compare delivery invoice against products ordered and products delivered.
11. Transfer foods to their appropriate locations as quickly as possible.

#### MONITORING:

1. Inspect the delivery truck when it arrives to ensure that it is clean, free of putrid odors, and organized to prevent cross-contamination. Be sure refrigerated foods are delivered on a refrigerated truck.
2. Check the interior temperature of refrigerated trucks.
3. Confirm vendor name, day and time of delivery.
4. Check frozen foods to ensure that they are all frozen solid and show no signs of thawing and refreezing, such as the presence of large ice crystals or liquids on the bottom of cartons.
5. Check the temperature of refrigerated foods.
  - a. For fresh meat, fish, and poultry products, insert a clean and sanitized thermometer into the center of the product to ensure a temperature of 41°F or below. The temperature of milk should be 45°F or below.

## Standard Operating Procedure

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### Receiving Deliveries, continued

- b. For packaged products, insert a food thermometer between two packages being careful not to puncture the wrapper. If the temperature exceeds 41°F, it may be necessary to take the internal temperature before accepting the product.
  - c. For eggs, the interior temperature of the truck should be 45°F or below.
6. Check dates of milk, eggs, and other perishable goods to ensure safety and quality.
  7. Check the integrity of food packaging.
  8. Check the cleanliness of crates and other shipping containers before accepting products. Reject foods that are shipped in dirty crates.

### CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Reject the following:
  - Frozen foods with signs of previous thawing
  - Cans that have signs of deterioration, such as swollen sides or ends, flawed seals or seams, dents, or rust
  - Punctured packages
  - Foods with outdated expiration dates
  - Foods that are out of safe temperature zone or deemed unacceptable by the established rejection policy

### VERIFICATION AND RECORD KEEPING:

The manager will record one temperature from frozen goods and one temperature from refrigerated goods. Record the temperature and the corrective action on the Receiving Log. The Vistas High School will use the Receiving Log to document temperatures of foods received from Klein Forest High School twice a day. The foodservice manager will verify that foodservice employees are receiving products using the proper procedure by visually monitoring receiving practices during the shift and reviewing the Receiving Log at the close of each day. Receiving Logs are kept on file for a minimum of 1 year.

DATE IMPLEMENTED: August 2006 BY: Food Service Office

DATE LAST REVISED: August 2016 BY: Food Service Office

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## Standard Operating Procedure

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### Reheating Time/Temperature Control for Safety Foods POLICY 12-L

**PURPOSE:** To prevent foodborne illness by ensuring that all foods are reheated to the appropriate internal temperature.

**SCOPE:** This procedure applies to foodservice employees who prepare or serve food.

**KEY WORDS:** Cross-Contamination, Temperatures, Reheating, Holding, Hot Holding

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Checking Calibration of Thermometers SOP.
2. Follow State or local health department requirements.
3. Reheat Time/Temperature Control for Safety Foods rapidly to above 165°F. Reheat vegetables and other hot foods to above 140°F.
4. Reheat all foods rapidly. The total time the temperature of the food is between 41°F and 140 °F may not exceed 2 hours.
5. Serve reheated food immediately or transfer to an appropriate hot holding unit.
6. If hot holding, take and record temperature, if held for > 30 minutes, not to exceed 2 hours total holding time.

#### MONITORING:

1. Use a clean, sanitized, and calibrated probe thermometer.
2. Take at least two internal temperatures from each pan of food.

#### CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Continue reheating and heating food if the internal temperature does not reach the required temperature.
3. Throw the product away.

#### VERIFICATION AND RECORD KEEPING:

Foodservice employees will record product name, temperature, and any corrective action taken on the Perpetual Inventory sheet. Foodservice manager will verify that foodservice employees have taken the required reheating temperatures by visually monitoring foodservice employees during the shift. This will be included on the Food Safety Checklist, which will be completed weekly. The Perpetual Inventory sheets and weekly checklist are kept on file for a minimum of 1 year.

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### **Reheating Time/Temperature Control for Safety Foods, Continued**

**DATE IMPLEMENTED:** August 2006      **BY:** Food Service Office

**DATE LAST REVISED:** August 2016      **BY:** Food Service Office



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## Standard Operating Procedure

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### Serving Food POLICY 13-M

**PURPOSE:** To prevent foodborne illness by ensuring that all foods are served in a sanitary manner.

**SCOPE:** This procedure applies to foodservice employees who serve food.

**KEY WORDS:** Cross-Contamination, Service

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Checking Calibration of Thermometers SOP.
2. Follow State or local health department requirements.
3. Follow the employee health policy. *Refer to the Safety Chapter of the Operations Manual.*
4. Wash hands before putting on gloves, each time the gloves are changed, when changing tasks, and before serving food with utensils. Refer to the Washing Hands SOP.
5. Avoid touching ready-to-eat foods with bare hands. Always use a clean glove. Refer to the Using Suitable Utensils when Handling Ready-To-Eat Foods SOP.
6. Handle trays by the edge or bottom; cups by the handle or bottom; and utensils by the handles.
7. Store utensils with the handles up or by other means to prevent contamination.
8. Wash and sanitize vessels/pans that hold utensils.
9. Hold Time/Temperature Control for Safety Foods at the proper temperature. Refer to the Holding Hot and Cold Time/Temperature Control for Safety Foods SOP.
10. Serve food with clean and sanitized utensils.
11. Store in-use utensils properly. Refer to the Storing In-Use Utensils SOP.
12. Label, cover, date, and cool Time/Temperature Control for Safety Foods or discard leftovers. Refer to the Date Marking Ready-to-Eat, Time/Temperature Control for Safety Foods, and Cooling Time/Temperature Control for Safety Foods SOPs.

#### MONITORING:

A designated foodservice employee and/or foodservice manager will visually observe that food is being served in a manner that prevents contamination during all hours of service.

## Standard Operating Procedure

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### Serving Food, continued

#### **CORRECTIVE ACTION:**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Replace improperly handled plates, cups, or utensils with clean ones.
3. Discard ready-to-eat food that has been touched with bare hands.
4. Follow the corrective actions identified in the Washing Hands; Using Suitable Utensils When Handling Ready-To-Eat Foods; Date Marking Ready-to-Eat, Time/Temperature Control for Safety Foods; Cooling Time/Temperature Control for Safety Foods; and Holding Hot and Cold Time/Temperature Control for Safety Foods SOPs.

#### **VERIFICATION AND RECORD KEEPING:**

The foodservice manager will periodically check the storage and use of utensils during service. In addition, the foodservice manager will complete the Food Safety Checklist weekly. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** August 2006      **BY:** Food Service Office

**DATE LAST REVISED:** August 2016      **BY:** Food Service Office

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## Standard Operating Procedure

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### Storing and Using Poisonous or Toxic Chemicals POLICY 14-N

**PURPOSE:** To prevent foodborne illness by chemical contamination.

**SCOPE:** This procedure applies to foodservice employees who use chemicals in the kitchen.

**KEY WORDS:** Chemicals, Cross-Contamination, Contamination, Safety Data Sheet (SDS)

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. SDS are stored electronically. An icon has been placed on your computer desktop to access these.
4. Follow manufacturer's directions for storing, and first aid instructions on the chemical containers in the SDS.
5. Label and date all poisonous or toxic chemicals with the common name of the substance.
6. Store all chemicals in a designated secured area away from food and food contact surfaces using spacing or partitioning.
7. Limit access to chemicals by use of locks, seals, or key cards.
8. Maintain an inventory of chemicals.
9. Store only chemicals that are necessary to the operation and maintenance of the kitchen.
10. Do not use chemical containers for storing food or water.
11. Label and store medicines for employee use in an employee designated area and away from food contact surfaces. Do not store medicines in food storage areas.
12. Store refrigerated medicines in a covered, leak proof container where they are not accessible to children and cannot contaminate food.
13. Discard chemicals according to disposal method on SDS.

#### MONITORING:

Foodservice employees and foodservice manager will visually observe that chemicals are being stored, labeled, and used properly during all hours of operation.

#### CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Discard any food contaminated by chemicals.
3. Label and properly store any unlabeled or misplaced chemicals.

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## Standard Operating Procedure

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### Storing and Using Poisonous or Toxic Chemicals, Continued

#### VERIFICATION AND RECORD KEEPING:

The foodservice manager will complete the Food Safety Checklist weekly to indicate that monitoring is completed. Foodservice employees will record the name of the contaminated food, date, time, and the reason why the food was discarded on the Perpetual Inventory sheet. The foodservice manager will verify that appropriate corrective actions are being. The Food Safety Checklist and Perpetual Inventory sheet are kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** August 2006      **BY:** Food Service Office

**DATE LAST REVISED:** August 2016      **BY:** Food Service Office

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## Standard Operating Procedure

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### Transporting Food to Remote Sites (Satellite Kitchens) POLICY 15-O

**PURPOSE:** To prevent foodborne illness by ensuring that food temperatures are maintained during transportation and contamination is prevented.

**SCOPE:** This procedure applies to foodservice employees who transport food from a central kitchen to remote sites (satellite kitchens).

**KEY WORDS:** Hot Holding, Cold Holding, Reheating, Cooling, Transporting Food

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
  - Keep frozen foods frozen during transportation.
  - Maintain the temperature of refrigerated, Time/Temperature Control for Safety Foods at 41°F or below and cooked foods that are transported hot at 140°F or above.
3. Use only food carriers for transporting food approved by the National Sanitation Foundation International or that have otherwise been approved by the state or local health department.
4. Prepare the food carrier before use:
  - Ensure that all surfaces of the food carrier are clean.
  - Wash, rinse, and sanitize the interior surfaces.
  - Ensure that the food carrier is designed to maintain cold food temperatures at 41°F or below and hot food temperatures above 140°F.
  - Place a calibrated stem thermometer in the warmest part of the carrier if used for transporting cold food, or the coolest part of the carrier if used for transporting hot food. Refer to the Using and Checking Calibration of Thermometers SOP.
  - Pre-heat or pre-chill the food carrier according to the manufacturer's recommendations.
5. Store food in containers suitable for transportation. Containers should be:
  - Rigid and sectioned so that foods do not mix
  - Tightly closed to retain the proper food temperature
  - Nonporous to avoid leakage
  - Easy-to-clean or disposable
  - Approved to hold food

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## Standard Operating Procedure

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### Transporting Food to Remote Sites (Satellite Kitchens), continued

#### **INSTRUCTIONS, continued:**

6. Place food containers in food carriers and transport the food in clean trucks, if applicable, to remote sites as quickly as possible.
7. Follow Receiving Deliveries SOP when food arrives at remote site.

#### **MONITORING:**

1. Check the air temperature of the food carrier to ensure that the temperature suggested by the manufacturer is reached prior to placing food into it.
2. Check the internal temperatures of food using a calibrated thermometer before placing it into the food carrier. Refer to the Holding Hot and Cold Time/Temperature Control for Safety Foods SOP for the proper procedures to follow when taking holding temperatures.

#### **CORRECTIVE ACTION:**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Continue heating or chilling food carrier if the proper air temperature is not reached.
3. Reheat food to 165°F for 15 seconds if the internal temperature of hot food is less than 140 °F. Refer to the Reheating Time/Temperature Control for Safety Foods SOP.
4. Cool food to 41°F or below using a proper cooling procedure if the internal temperature of cold food is greater than 41°F. Refer to the Cooling Time/Temperature Control for Safety Foods SOP for the proper procedures to follow when cooling food.
5. Discard foods held in the danger zone for greater than 4 hours.

#### **VERIFICATION AND RECORD KEEPING:**

Before transporting food to remote sites, foodservice employees will record food product name, time, internal temperatures, and any corrective action taken on the Perpetual Inventory sheet. Upon receipt of food at remote sites, foodservice employees will record receiving temperatures and corrective action taken on the Receiving Log. The foodservice manager at central kitchens will verify that foodservice employees are following this SOP by visually observing employees and reviewing and initialing the Food Safety checklist weekly. The foodservice manager at the remote site(s) will verify that foodservice employees are receiving foods at the proper temperature and following the proper receiving procedures by visually observing receiving practices during the shift and reviewing and initialing the Receiving Log daily. All logs are kept on file for a minimum of 1 year. The foodservice manager will complete the Food Safety Checklist weekly. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

School District:  
Department:

Klein Independent School District  
Nutrition & Food Services Department

## **Standard Operating Procedure**

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### **Transporting Food to Remote Sites (Satellite Kitchens), continued**

**DATE IMPLEMENTED:** August 2006      **BY:** Food Service Office

**DATE LAST REVISED:** August 2016      **BY:** Food Service Office

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## Standard Operating Procedure

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### Using and Checking Calibration of Thermometers POLICY 16-P

**PURPOSE:** To prevent food-borne illness by ensuring that the appropriate type of thermometer is used to measure internal product temperatures, and that they are properly calibrated and accurate.

**SCOPE:** This procedure applies to foodservice employees who prepare, cook, cool and receive food.

**KEY WORDS:** Thermometers, Calibration

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Follow the food thermometer manufacturer's instructions for use. Use a food thermometer that measures temperatures from 0°F (-18°C) to 220°F (104°C) and is appropriate for the temperature being taken. For example:
  - Temperatures of thin products, such as hamburgers, chicken breasts, pizza, filets, nuggets, hot dogs, and sausage patties, must be taken using a thermometer with a thin probe.
  - Use only oven-safe, bimetallic thermometers when measuring temperatures of food while cooking in an oven.
4. Have food thermometers easily-accessible to foodservice employees during all hours of operation.
5. Clean and sanitize food thermometers before each use. Refer to the Cleaning and Sanitizing Food Contact Surfaces SOP for the proper procedure to follow.
6. Store food thermometers in an area that is clean and where they are not subject to contamination.

#### MONITORING:

1. Foodservice employees will use the ice-point method to verify the accuracy of food thermometers. This is known as checking the calibration of the thermometer.

##### To use ice-point method:

- Insert the thermometer probe into a cup of crushed ice.
- Add enough cold water to remove any air pockets that might remain.
- Allow the temperature reading to stabilize before reading temperature.
- Temperature measurement should be 32°F ( $\pm 2^\circ\text{F}$ ) [or 0°C ( $\pm 1^\circ\text{C}$ )]. If not, send through inter office mail to the Food Service Office.



## Standard Operating Procedure

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### Using and Calibrating Thermometers, continued

2. Foodservice employees will check the accuracy of the food thermometers:
  - Weekly
  - Whenever accuracy is in question

### **CORRECTIVE ACTION:**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. For an inaccurate digital thermometer send through interoffice mail to the Food Service Office.
3. Retrain employees who are not using or calibrating food thermometers improperly.

### **VERIFICATION AND RECORD KEEPING:**

Foodservice employees will record the temperature from the calibration check and note any corrective action taken, if applicable, on the Thermometer Calibration Log weekly. The foodservice manager will verify that foodservice employees are using and checking for accurate calibration of thermometers. This will be done by making visual observations of the employees during the calibration check process and throughout all operating hours. The foodservice manager will review and initial the Calibration Log weekly. The Calibration Log will be kept on file a minimum of 1 year. The foodservice manager will complete the Food Safety Checklist weekly. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** August 2006      **BY:** Food Service Office

**DATE LAST REVISED:** August 2016      **BY:** Food Service Office

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## Standard Operating Procedure

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### Using Appropriate Utensils When Handling Ready-to-Eat Food POLICY 17-Q

**PURPOSE:** To prevent food-borne illness due to hand-to-food cross-contamination.

**SCOPE:** This procedure applies to foodservice employees who prepare, handle, store or serve food.

**KEY WORDS:** Ready-to-Eat Food, Cross-Contamination

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Use proper hand-washing procedures to wash hands and exposed arms prior to preparing or handling food or at any time when the hands may have become contaminated.
4. Do not use bare hands to handle ready-to-eat foods at any time unless washing fruits and vegetables.
5. Use appropriate utensils when working with ready-to-eat food. Appropriate utensils may include:
  - Single-use gloves
  - Deli tissue
  - Foil wrap
  - Tongs, spoodles, spoons, and spatulas
  - Clean/sanitized table or work area
6. Wash hands and change gloves:
  - Before exiting the restroom (put on new pair of gloves after exiting the restroom)
  - Before beginning food preparation
  - Before beginning a new task
  - After touching equipment such as refrigerator doors or utensils that have not been cleaned and sanitized
  - After touching/handling chemicals
  - After throwing out trash
  - When interruptions in food preparation occur, such as when answering the telephone or checking in a delivery
  - When handling money
  - Anytime a glove is torn, damaged, or soiled
  - Anytime contamination of a glove might have occurred

#### MONITORING:

A designated foodservice employee will visually observe that gloves and/or appropriate utensils are used and changed at the appropriate times during all hours of operation.

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## Standard Operating Procedure

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### Using Appropriate utensils When Handling Ready-to-Eat Foods, continued

#### **CORRECTIVE ACTION:**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Discard ready-to-eat food touched with bare hands except with fresh fruits and vegetables.

#### **VERIFICATION AND RECORD KEEPING:**

The foodservice manager will verify that foodservice workers are using appropriate utensils by visually monitoring foodservice employees during all hours of operation. The foodservice manager will complete the Food Safety Checklist weekly. The designated foodservice employee responsible for monitoring will record any discarded food on the Perpetual Inventory sheet. The Food Safety Checklist and Perpetual Inventory sheets are kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** August 2006      **BY:** Food Service Office

**DATE LAST REVISED:** August 2016      **BY:** Food Service Office

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## Standard Operating Procedure

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### Washing Fruits and Vegetables POLICY 18-R

**PURPOSE:** To prevent or reduce risk of food-borne illness or injury by contaminated fruits and vegetables.

**SCOPE:** This procedure applies to foodservice employees who prepare or serve food.

**KEY WORDS:** Fruits, Vegetables, Cross-Contamination, Washing

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Wash hands using the proper procedure (SOP 19-S).
4. Wash, rinse, sanitize, and air-dry all food-contact surfaces, equipment, and utensils that will be in contact with produce, such as cutting boards, knives, and sinks.
5. Follow manufacturer's instructions for proper use of chemicals.
6. Only use sinks designated for food preparation.
7. Wash all raw fruits and vegetables thoroughly to help prevent cross contamination before combining with other ingredients, including:
  - Unpeeled fresh fruit and vegetables that are served whole or cut into pieces.
  - Fruits and vegetables that are peeled and cut to use in cooking or served ready-to-eat.
  - Visually check to ensure proper washing has occurred.
8. Wash fresh produce vigorously under cold running water. Packaged fruits and vegetables labeled as being previously washed and ready-to-eat do not have to be washed.
9. Scrub the surface of firm fruits or vegetables such as apples or potatoes using a clean and sanitized brush available from the warehouse designated for this purpose.
10. Remove any damaged or bruised areas.
11. Label, date, and refrigerate fresh-cut items.
12. Serve cut melons within 7 days if held at 41°F or below. Refer to the Date Marking Ready-to-Eat, Time/Temperature Control for Safety Foods SOP.

#### MONITORING:

1. The foodservice manager will visually monitor that fruits and vegetables are being properly washed, labeled, and dated during all hours of operation.
2. Foodservice employees will check daily the quality of fruits and vegetables in cold storage.
3. Document all discarded food on the Perpetual Inventory sheet.

## Standard Operating Procedure

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### Washing Fruits and Vegetables, continued

#### **CORRECTIVE ACTION:**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Remove unwashed fruits and vegetables from service and wash immediately before being served.
3. Label and date fresh cut fruits and vegetables.
4. Discard cut melons held after 7 days.

#### **VERIFICATION AND RECORD KEEPING:**

The foodservice manager will complete the Food Safety Checklist daily to indicate that monitoring is being conducted as specified in this SOP. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** August 2006      **BY:** Food Service Office

**DATE LAST REVISED:** August 2016      **BY:** Food Service Office

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## Standard Operating Procedure

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### Washing Hands POLICY 19-S

**PURPOSE:** To prevent food-borne illness by contaminated hands.

**SCOPE:** This procedure applies to anyone who handles, prepares, and serves food.

**KEY WORDS:** Hand-washing, Cross-Contamination

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Post hand-washing signs near all hand-washing sinks, in food preparation areas, and restrooms.
4. Use designated hand-washing sinks for hand-washing only. Do not use food preparation, utility, and dishwashing sinks for hand-washing.
5. Provide warm running water, soap, and a means to dry hands. Provide a waste container at each hand-washing sink or near the door in restrooms.
6. Keep hand-washing sinks accessible anytime employees are present.
7. Wash hands:
  - Before starting work
  - During food preparation
  - When moving from one food preparation area to another
  - Before putting on or changing gloves
  - After using the restroom
  - After sneezing, coughing, or using a handkerchief or tissue
  - After touching hair, face, or body
  - After smoking, eating, drinking, or chewing gum or tobacco
  - After using the phone
  - After handling raw meats, poultry, or fish
  - After any clean up activity such as sweeping, mopping, or wiping counters
  - After touching dirty dishes, equipment, or utensils
  - After handling trash
  - After handling money
  - Before/after changing job duties
  - Before/after treating a cut or wound
  - After any time the hands may become contaminated

## Standard Operating Procedure

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### Washing Hands, continued

#### INSTRUCTIONS, continued:

8. Follow proper hand-washing procedures as indicated below:
  - Wet hands and forearms with warm, running water at least 100°F and apply soap.
  - Scrub lathered hands and forearms, under fingernails, and between fingers for at least 10-15 seconds. Rinse thoroughly under warm running water for 5-10 seconds.
  - It is acceptable to utilize a nailbrush to remove soil from underneath fingernails.
  - Dry hands and forearms thoroughly with single-use paper towels.
  - Dry hands for at least 30 seconds if using a warm air hand dryer.
  - Turn off water using paper towels.
  - Use paper towel to open door when exiting the restroom.
9. Follow FDA recommendations when using hand sanitizers. These recommendations are as follows:
  - Use hand sanitizers only after hands have been properly washed and dried.
  - Use hand sanitizers in the manner specified by the manufacturer.

#### MONITORING:

1. A designated employee will visually observe the hand-washing practices of the foodservice staff during all hours of operation.
2. The designated employee will visually observe that hand-washing sinks are properly supplied during all hours of operation.

#### CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Ask employees who are observed not washing their hands at the appropriate times or using the proper procedure to wash their hands immediately.
3. Retrain employee to ensure proper hand-washing procedure.

#### VERIFICATION AND RECORD KEEPING:

The foodservice manager will complete the Food Safety Checklist weekly to indicate that monitoring is being conducted as specified. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

DATE IMPLEMENTED: August 2006 BY: Food Service Office

DATE LAST REVISED: August 2016 BY: Food Service Office

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## Standard Operating Procedure

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### Transporting Food from Kitchen to Another Area on Campus POLICY 20-T

**PURPOSE:** To ensure safe delivery of meals prepared in a school kitchen to other areas on campus for consumption.

**SCOPE:** This procedure applies to employees preparing and delivering meals on campuses where meals are transported from the kitchen to another area on campus for consumption.

**KEY WORDS:** Cooking, Hot Holding, Cold Holding, Transporting Food

#### INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Prepare foods according to Cooking Time/Temperature Control for Safety Foods SOP when menu items require cooking. Hold foods to be served cold according to Cold Holding Time/Temperature Control for Safety Foods SOP.
3. Foods will be wrapped, packaged, bagged, or purchased individually wrapped as needed to ensure foods will maintain food safety standards while being transported from the kitchen to the area where foods will be served and eaten.
4. Store food in containers suitable for transportation. Containers should be:
  - Rigid and sectioned so that foods do not mix
  - Tightly closed to retain the proper food temperature
  - Nonporous to avoid leakage
  - Easy-to-clean or disposable
  - Approved to hold food
  - Pre-heat or pre-chill food carrier when possible
5. Place food containers in food carriers and transport the food on clean carts to serving sites as quickly as possible.

#### MONITORING:

1. Check the internal temperatures of food using a calibrated sanitized thermometer before placing it into the food carrier. Refer to the Holding Hot and Cold Time/Temperature Control for Safety Foods SOP for the proper procedures to follow when taking holding temperatures.
2. Note the time the temperature was taken.
3. Monitor safe food handling from the kitchen to area established for consumption.

#### CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.



## Standard Operating Procedure

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### Transporting Food from Kitchen to Another Area on Campus, continued

2. Reheat food to 165°F for 15 seconds if the internal temperature of hot food is less than 140 °F. Refer to the Reheating Time/Temperature Control for Safety Foods SOP.
3. Cool food to 41°F or below using a proper cooling procedure if the internal temperature of cold food is greater than 41°F. Refer to the Cooling Time/Temperature Control for Safety Foods SOP for the proper procedures to follow when cooling food.
4. Discard foods held in the danger zone for greater than 4 hours.

### VERIFICATION AND RECORD KEEPING:

Cook temperatures will be logged on perpetual inventory slips. All logs are kept on file for a minimum of 1 year. The foodservice manager will complete the Food Safety Checklist weekly. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

DATE IMPLEMENTED: August 2006 BY: Food Service Office

DATE LAST REVISED: August 2016 BY: Food Service Office

## **FOOD PREPARATION ACTION PLAN**

### **Process Approach for Grouping Menu Items**

The following menu groupings are based on the FDA Process Approach groups of No Cook, Same Day Service, and Complex. Critical Control Points (CCPs) and Critical Limits (CLs) are indicated on each worksheet. CLs are based on the City of Houston Food Ordinance and the state of Texas Food Establishment Regulations.

<b>No-Cook Process Worksheet</b>		
<b>Food Category</b>	<b>Menu Items</b>	<b>Specific Instructions</b>
Milk	skim milk, bottled milk	Hold 41°F or below
Yogurt	Yogurt	Hold 41°F or below
Produce served raw	Grapes, bananas, lettuce, tomatoes, oranges, kiwi, apples, carrot sticks, celery sticks, spinach, jicama sticks, cucumbers, strawberries, cantaloupe, honey dew melon, green bell peppers, pears	Hold 41°F or below
Canned fruits	Peaches, pears, pineapple, mandarin oranges, mixed fruit, applesauce	Hold 41°F or below
Condiments	Ranch dressing (PC), Italian dressing (PC), Caesar (PC), Vinaigrette (PC), Asian (PC), hot sauce, crackers, croutons, chips, granola, jerky, rice krispie,	Room temperature
Cold Condiments	Homemade dressings, BBQ, tartar, picante, sweet and sour, soy, chipotle, ketchup, mustard, cream cheese, jelly, syrup, butter, mayo, ranch dressing (bulk), sour cream, jalapenos, banana peppers, pickles, guacamole, olives	Hold 41°F or below
Cold sandwiches	Turkey & cheese sandwich, cold hoagies, wrapped sandwiches	Hold 41°F or below
Cold Entrée	Munchables, Salads	Hold 41°F or below

## **CONTROL MEASURES**

### **CCPs:**

- Cold holding - Critical limit is 41°F or below

### **SOPs:**

- Keep Food Out of the Temperature Danger Zone
- Personal Hygiene
- Washing Fresh Fruits and Vegetables
- Receiving
- Date Mark Ready-to-Eat Food
- Using Suitable Utensils When Handling Ready-to-Eat Foods
- Washing Hands
- Holding Hot and Cold Time/Temperature Control for Safety Foods

Same Day Service Process Worksheet		
Food Category	Menu Item	Specific Instructions
Homemade breads	Homemade rolls, cinnamon rolls, jalapeno cheese bread	Follow recipe cooking instructions
Cooked pre-prepared breads	Toast, wheat rolls, tortillas, garlic bread stick, garlic toast, mini waffles, pancakes, mini pancakes, biscuits, banana bread, muffins, crumb cake	Follow package cooking instructions
Cooked dessert items	Cookies, brownies	Follow package cooking instructions
Cold Entrée	Salads: Chef, Cobb, Asian, Southwestern Salad	Follow recipe cooking instructions

## CONTROL MEASURES

### CCPs:

- **COOKING** - Destroy bacteria and other pathogens (Critical limits are outlined above)
- **HOLDING** - To inhibit bacterial growth and toxin formation, hot foods shall be held at greater than 140°F

### SOPs:

- Limit Time in the Danger Zone
- Cooking
- Cooling
- Hot and Cold Holding or Limiting Time in the Danger Zone
- Using Suitable Utensils When Handling Ready-to-Eat Foods
- Washing Hands
- Personal Hygiene

Complex Process Worksheet		
Food Category	Menu Items	Cooking Temperature
Soups	cheesy potato soup	165°F
Cold Vegetable salad	bean salad, edamame	140°F
Canned vegetables	Pinto beans, green beans, black beans, chick peas, red kidney	140°F
Frozen vegetables	Carrots, Green Peas, Corn, Green Beans, Broccoli	140°F
Cooked dried and dehydrated vegetables	Mashed potatoes, refried beans	140°F
Cooked potato products	French fries, potato wedges, , baked potatoes, sweet potato fries	140°F
Cooked vegetable casseroles	Baked beans, green bean casserole,	140°F
Cooked entrée Salads	Cobb salad,	165°F
Hot wraps	Buffalo Chicken Wrap	165°F
Hot sandwiches	Toasted hoagies, hamburgers, cheese burgers, grilled chicken sandwiches, BBQ sandwich, spicy breaded chicken patty sandwich, grilled cheese sandwich, breaded chicken sandwich, turkey burger, sausage on a bun, Cuban sandwich, cfs on a bun, hot dog,	165°F
Fully cooked prepared meats in sauce	Chopped BBQ, taco meat, chicken fajita meat, chili without beans	165°F
Fully cooked chicken items	Spicy popcorn chicken, chicken nuggets, chicken strips, breaded chicken patty, crispy baked chicken, chicken fried steak chicken alfredo,	165°F
Pizzas	Round pizza, homemade pizzas, calzone	165°F
Entrees prepared from fully cooked beef	Lasagna, square hamburger, spaghetti w/ meatballs, meatball sub sandwich,	155°F
Tacos using precooked meat	Soft tacos, chicken fajitas	165°F

Fully cooked turkey entrees	Mini corn dogs, hot dogs, roasted turkey	165°F
Fully cooked breaded beef entrees	Steak fingers, chicken fried steak	155°F
Cheese entrees	Cheese sticks, quesadillas, cheese pizza, cheese filled breadsticks	Follow package cooking instructions
Bread side dishes	Cornbread dressing, steamed rice	Follow package or recipe cooking instructions
Entrees containing pork	Egg rolls, Cuban, bbq pork sandwich, pork quesadillas	165°F
Pasta dishes	Macaroni & cheese, chicken alfredo, parmesan pasta spirals, spaghetti and meatballs	165°F
Breaded fully cooked seafood entrees	Fish sticks	145°F
Hot breakfast bread entrees	Mini waffles, pancakes, mini pancakes	Follow package cooking instructions
Fully cooked pre-prepared breakfast entrées	Sausage kolache, sausage pancake on a stick, sausage biscuit, chicken biscuit, cfs on a bun	165°F
Homemade breakfast entrée	kolaches, tacos, cinnamon rolls	165°F
Dessert	Pies, cobblers, bread pudding	Follow recipe cooking instructions
Casseroles using precooked chicken	Chicken pot pie, enchiladas, chicken quesadillas, BBQ, alfredo chicken, chicken noel, sweet and sour chicken, General Tso's chicken	165°F

## CONTROL MEASURES

### CCPs

- **COOKING** - destroy bacteria and other pathogens (Critical limits are outlined above)
- **COOLING** - to prevent the outgrowth of spore-forming or toxin-forming bacteria.
- **REHEATING** - for hot holding or serving, if applicable (CCP's and critical limits are outlined above)
- **HOLDING** - to inhibit bacterial growth and toxin formation.
  - Hot foods shall be held at greater than 140°F
  - Cold foods shall be held at 41°F or below

## **SOPs**

- Limit Time and Temperature in the Danger Zone
- Cooling
- Cooking
- Hot and Cold Holding or Limit Time in the Danger Zone
- Washing Hands
- Personal Hygiene
- Date Marking of Ready-to-Eat PHF held for more than 24 hours to control the growth of *Listeria monocytogenes*



## **MONITORING, RECORDKEEPING, AND CORRECTIVE ACTION**

# Klein ISD Food Services

## Bad Merchandise/Complaint Form

Please fill out the below form and email the saved copy to Kelly Fair ([kfair1@kleinisd.net](mailto:kfair1@kleinisd.net)).

School:	<input type="text"/>
Manager:	<input type="text"/>
Date Item Received:	<input type="text"/>
Brand:	<input type="text"/>
Code #	<input type="text"/>
Company Purchased From:	<input type="text"/>
Company Invoice #	<input type="text"/>

---

I wish to report the following:

- ☐ Damaged or bad merchandise received
- ☐ Complaint or comment about product (likes or dislikes)
- ☐ Complaint regarding delivery driver
- ☐ Product packing error
- ☐ Other

Number of cases:

Please write a detailed explanation:

Klein ISD Food Service  
Refrigeration/Freezer Temperature Chart

Month \_\_\_\_\_ School \_\_\_\_\_

Equipment \_\_\_\_\_

Days	Breakfast	Lunch	Corrective Action
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			
17			
18			
19			
20			
21			
22			
23			
24			
25			
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27			
28			
29			
30			
31			

Proper temperature:  
refrigerators: < 41° F  
freezers: < 10° F

Record temperatures before breakfast and before lunch. Record the temperature from the independent thermometer inside equipment. Staple chart to food production record on last day of month.

Corrective Action: 1 = called in work order  
2 = inspected and took temperatures of food  
3 = will check temperature again in 30 minutes

Klein ISD Food Service  
Refrigeration/Freezer Temperature Chart

Month \_\_\_\_\_ School \_\_\_\_\_

Equipment \_\_\_\_\_

Days	Breakfast	Lunch	Corrective Action
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
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24			
25			
26			
27			
28			
29			
30			
31			

Proper temperature:  
refrigerators: < 41° F  
freezers: < 10° F

Record temperatures before breakfast and before lunch. Record the temperature from the independent thermometer inside equipment. Staple chart to food production record on last day of month.

Corrective Action: 1 = called in work order  
2 = inspected and took temperatures of food  
3 = will check temperature again in 30 minutes

**Klein ISD Food Service  
Dish Machine Temperature Chart**

**Month** \_\_\_\_\_ **School** \_\_\_\_\_

Days	Before Breakfast Rinse Water Temp	Time	Corrective Action	Initials	Before Lunch Rinse Water Temp	Time	Corrective Action	Initials
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								
12								
13								
14								
15								
16								
17								
18								
19								
20								
21								
22								
23								
24								
25								
26								
27								
28								
29								
30								
31								

**Record highest temperature reading from stem thermometer as the rinse surface temperature before using dish machine before breakfast and before lunch**

**Corrective Action:** If the rinse surface temperature is <160° record a 1 as corrective action. 1 = After rechecking rinse surface temperature with the highest reading <160°, call in a work order to the food service office, discontinue use of dish machine, wash and sanitize with the 3 compartment sink

**Staple completed chart to food production record on last day of month.**

**Location of unit**\_\_\_\_\_

(example: oven, milk box, warming cabinet etc.)

Date \_\_\_\_\_

[illegible]

**Holding Temp:** Hot foods must be held over 140 degrees. Cold foods must be held at or below 41 degrees.

**Corrective Action:** Heat foods rapidly that fall under 140 degrees or Chill foods quickly that rise above 41 degrees.

**Klein ISD Food Service**

DATE: \_\_\_\_\_

[illegible]

\* Must record one cooking temperature for each batch of food prepared.

**COOKING TEMP:** Cook to an internal temperature of 165 degrees. Vegetables should be cooked to 140 degrees.

**CORRECTIVE ACTION:** Foods not at 165 degrees must be cooked further until 165 is reached.

**CORRECTIVE ACTION LEGEND: 1 = Heat rapidly - Place "1" in the box if the item needs to be reheated.**

**Receiving Log**

**Instructions:** Use this Log for deliveries or receiving foods from a centralized kitchen. Record any temperatures and corrective action taken on the Receiving Log. The foodservice manager will verify that foodservice employees are receiving products using the proper procedure by visually monitoring foodservice employees and receiving practices during the shift and reviewing the log daily. Maintain this log for a minimum of 1 year.

**Temperature:** Frozen product = - 5° to +32°; Walk-in Cooler product 41° or below

**Milk < 45° Produce = Lettuce 40°-60° / Tomatoes = 40° to Room Temperature / Potatoes = 40° to Room Temperature**

**CORRECTIVE ACTION LEGEND: 1 = refused product /**

**Instructions:** Use this Log for deliveries or receiving foods from a centralized kitchen. Record any temperatures and corrective action taken on the Receiving Log. The foodservice manager will verify that foodservice employees are receiving products using the proper procedure by visually monitoring foodservice employees and receiving practices during the shift and reviewing the log daily. Maintain this log for a minimum of 1 year.

**CORRECTIVE ACTION LEGEND: 1 = refused product /**

**Temperature: Frozen product = -5° to +32°; Walk-in Cooler product 41° or below**

**Temperature: Frozen product = -5° to +32°; Walk-in Cooler product 41° or below**

Milk &lt; 45° Produce = Lettuce 40°-60° / Tomatoes = 40° to Room Temperature / Potatoes = 40° to Room Temperature

[illegible]

## Thermometer Calibration Log

**Production Assistants:** Use the ice-point method described in the SOP and Operations Manual to check calibration on all thermometers weekly. The correct temperature range is from **30°F to 34°F**.

**Corrective Action:** Write 1 in the Corrective Action Column to indicate you sent the thermometer through inter office mail to the Food Service Office.

**Managers:** Review and initial the log weekly. Maintain this log for a minimum of 1 year.

[illegible]



Month \_\_\_\_\_ School \_\_\_\_\_

## SANITIZING BUCKET

Days	Breakfast	Corrective Action	Lunch	Corrective Action	Initials
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					
26					
27					
28					
29					
30					
31					

**Place a "1" in the corrective action column to indicate solution was discarded and new solution was prepared.**

## **FOOD SAFETY TRAINING PROGRAM**

**KLEIN ISD NUTRITION & FOOD SERVICES  
PRODUCTION ASSISTANT TRAINING PROGRAM  
FIRST DAY ORIENTATION TO CAMPUS - PROCEDURES FOR MANAGERS  
“WELCOME TO OUR WORLD”**

**I. LEARNING OBJECTIVES**

**The staff member will be able to:**

- **locate facilities and materials needed for personal comfort while at the work site**
- **locate key work stations and storage areas in the kitchen**
- **recognize hazards and explain key safety guidelines for the kitchen**

**II. WHEN TO USE THESE PROCEDURES**

- A. Use with **all** new staff members assigned to your campus.
- B. When receiving a production assistant for a day or a few hours, it is not necessary to complete the checklists but it is necessary to give the staff member some basic information and orient them to the area they are assigned to work in.

**III. PROCEDURES**

- A. Manager (or person assigned by manager) completes the KITCHEN TOUR CHECKLIST while taking the new staff member through the kitchen. Check off items only after they have been completely carried out.
- B. Safety representative completes the SAFETY CHECKLIST while orienting the new staff member to kitchen safety.
- C. Manager and staff member sign the KITCHEN TOUR CHECKLIST and the SAFETY CHECKLIST when all items are complete (**ideally by the end of the first day**).

**Send signed original forms to the FSO within two weeks of employees hire date.**

- D. Assign the new staff member a “buddy”. The buddy must set a good example in appearance, procedure and attitude. Select your knowledgeable and positive staff members to be buddies.
- E. Clarify to ALL of your staff members that the new staff member is to take instructions only from the manager and the “buddy”.

**ALWAYS:**

- **encourage all staff to welcome the new staff member and promote a positive attitude and team work**
- **check on the new staff member periodically**
- **encourage the staff member to ask questions of manager and “buddies”**
- **touch base at the end of the day, send them home with a word of encouragement**

**Print** Staff Member Name \_\_\_\_\_ School \_\_\_\_\_

***KLEIN ISD NUTRITION & FOOD SERVICES***  
**PRODUCTION ASSISTANT TRAINING PROGRAM**  
**FIRST DAY ORIENTATION TO CAMPUS**  
**“WELCOME TO OUR WORLD”**

**KITCHEN TOUR CHECK LIST**

- \_\_\_\_\_ greet new staff member/introduce self to new staff member
- \_\_\_\_\_ introduce new staff member to kitchen staff, training buddy of the day and safety representative
- \_\_\_\_\_ ask if the staff member had any trouble locating the school and proper parking; assist if needed
- \_\_\_\_\_ explain that a parking sticker is needed; get this for them during first week
- \_\_\_\_\_ show staff member how/where to sign in and out
- \_\_\_\_\_ review work hours, break and lunch times
- \_\_\_\_\_ give staff member manager phone number, kitchen and school phone numbers; explain procedure for calling manager if the staff member will be absent; mention absence from duty form
- \_\_\_\_\_ get emergency contact telephone numbers from staff member
- \_\_\_\_\_ show lockers; explain that they need to bring their own lock; let staff member store personal items and put on hair net
- \_\_\_\_\_ show where to get aprons; let staff member put on apron
- \_\_\_\_\_ show hand sink and let staff member wash hands; can discuss food contamination while you do this
- \_\_\_\_\_ discuss no smoking policy
- \_\_\_\_\_ discuss no cell phone policy; cell phones must be locked in lockers if brought to work.

**Tour facility:**

- \_\_\_\_\_ all work areas and key pieces of equipment
- \_\_\_\_\_ all storage areas (food, paper, chemical, utensil)
- \_\_\_\_\_ walk-ins; show them how to get out if door closes while they are inside
- \_\_\_\_\_ location of work schedule; explain how to read schedule and today's assignment
- \_\_\_\_\_ location of menu/food production sheets
- \_\_\_\_\_ location of cleaning schedule; explain how to read schedule and today's assignment
- \_\_\_\_\_ location of student lunch schedule; explain how to read
- \_\_\_\_\_ serving lines from the OUTSIDE (customer side) and the cafeteria itself

**Make certain that a “buddy” takes the staff member to lunch:**

- \_\_\_\_\_ discuss lunch procedures, where to get food, what food is allowed, where to sit for lunch
- \_\_\_\_\_ no eating is permitted in the work areas at other than taste testing; personal drinks in the work area must be covered with a lid and have a straw to allow for drinking without touching contaminated surfaces
- \_\_\_\_\_ show designated area in cooler for any foods brought from home
- \_\_\_\_\_ review that no food goes out of the back door unless it is in the garbage and is being thrown out in dumpsters

-----  
**Staff member signature**

-----  
**Manager signature**

-----  
**Date**

**SIGN BOTH SIDES AND RETURN TO THE FOOD SERVICE OFFICE**

**Print** Staff Member Name \_\_\_\_\_ School \_\_\_\_\_

**KLEIN ISD NUTRITION & FOOD SERVICES  
PRODUCTION ASSISTANT TRAINING PROGRAM  
FIRST DAY ORIENTATION TO CAMPUS  
“WELCOME TO OUR WORLD”**

**SAFETY CHECK LIST**

- \_\_\_\_\_ MASKS: issued, stored in personal locker or location of disposables worn when working with oven cleaner, de-limer or other strong cleaning agents to avoid inhaling irritating fumes
- \_\_\_\_\_ GOGGLES: worn for oven cleaning, dish/tray washing, when adding detergent to dish machine; sanitize before and after use (be sure they understand how to sanitize)
- \_\_\_\_\_ WIZARD GLOVES: worn for cutting, chopping, slicing with knives or cleaning electric slicer; wear it on the hand that holds the food when slicing with the knife
- \_\_\_\_\_ RUBBER GLOVES: worn when handling cleaners, chemicals, washing dishes-by hand & machine
- \_\_\_\_\_ POT HOLDERS: for picking up all hot items; return them to same location where found; never use wet pot holders or substitute aprons/towels for pot holders
- \_\_\_\_\_ KEVLAR SLEEVES: available to wear on arms during baking, frying; they do not guarantee burn prevention
- \_\_\_\_\_ RUBBER APRONS: worn while operating dish machine, washing dishes or handling chemicals/cleaners
- \_\_\_\_\_ BACK SUPPORT BELT: available for heavy/prolonged lifting such as loading freezer, filling milk box or storing groceries, lifting and putting down tables
- \_\_\_\_\_ MSDS BOOK: (Material Safety Data Sheet) contains information on every chemical/cleaner used in kitchen; identifies hazardous ingredients, appearance, odor, storage temperature, spill or leak procedures, health hazards and first aid treatment
- \_\_\_\_\_ FIRST AID SUPPLIES: treatment of minor cuts, burns, etc.; discourage use of home remedies
- \_\_\_\_\_ EXITS: where, when, how used
- \_\_\_\_\_ LADDERS AND STOOLS: must be used for climbing, reaching; never use chairs, boxes or crates
- \_\_\_\_\_ CARTS & DOLLIES: for heavy or numerous items; can be unwieldy, may need two people to guide large carts or other large equipment on wheels
- \_\_\_\_\_ CHEMICALS & CLEANERS: use only as directed on container; NEVER mix ANY chemicals; chemicals must be stored away from food and no open chemical containers should be near food; bleach should be used per the label directions only
- \_\_\_\_\_ KNIVES: stored/placed in designated locations only; knives never placed in sink under water or where they may fall into the water
- \_\_\_\_\_ WALK IN COOLER/FREEZER: demonstrate how to exit from inside the walk-in should door close while staff member is inside; caution about walking too close to cooler/freezer doors that can swing open unexpectedly

**KITCHEN SPECIFIC ITEMS**

- \_\_\_\_\_ discuss any specific equipment issues in your kitchen (special features or differences about equipment in your kitchen; any unsafe condition of equipment awaiting repair/replacement; any blind corners)
- \_\_\_\_\_ safety representative explains:
  - that the new staff member may ask them or the manager about safety related issues in the kitchen
  - that the new staff member should never use any equipment or do any procedure on which they have not been trained
- \_\_\_\_\_ staff member completes emergency information card including allergic reaction information; use caution with allergens in the kitchen; mention possibility of bees at the dumpster site, if applicable

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Staff member signature

-----  
Manager signature

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Date

**SIGN BOTH SIDES AND RETURN TO THE FOOD SERVICE OFFICE**

School \_\_\_\_\_  
Date \_\_\_\_\_

Print Staff Member Name \_\_\_\_\_

**KLEIN ISD NUTRITION & FOOD SERVICES  
PRODUCTION ASSISTANT TRAINING SCHOOL AGENDA**

**DIAMOND DAY TRAINING PLAN: FOOD PRODUCTION SHEET, SET UP AND BREAK DOWN OF SERVING LINE, CONDIMENT CART, SMALL UTENSIL IDENTIFICATION, TEA**

**IN ALL AREAS, EMPHASIZE:**

- **USE OF FOOD PRODUCTION RECORD**
- **SAFETY**
- **CLEAN UP OF UTENSILS AND EQUIPMENT**
- 

✍️ **Initials below by new employee and training buddy indicate that all tasks in category were attempted. DO NOT INITIAL if all tasks were not attempted, leave blank.**

\_\_\_\_\_ **FOOD PRODUCTION**

1. food production sheet and its parts:
2. serving size and serving utensil
3. how many servings to prepare
4. recipe number
5. component of meal pattern
6. condiments that need to be prepared
7. instructions section

\_\_\_\_\_ **UTENSIL IDENTIFICATION**

1. identify by name and use the most common small utensils used
2. emphasize storage location and importance of returning utensils to their proper storage location when finished with them

\_\_\_\_\_ **CONDIMENT CART**

1. put together condiment pumps, take apart, clean and sanitize by hand
2. fill napkin dispensers
3. fill in perpetual inventory sheets
4. storage and/or disposal of leftover condiments
5. importance of restocking and cleaning cart periodically throughout meal service

\_\_\_\_\_ **TEA CART**

1. make tea, fill dispenser
2. cut lemon wedges
3. prepare all condiments; sweeteners, salt, pepper, etc.
4. supply tea cups, straws, napkins, cutlery packs, etc.
5. prepare ice
6. set up a container for the ice scoop

\_\_\_\_\_ **LINE SET UP**

1. review production record
2. locate and place proper serving utensils on the serving line
3. prepare sanitizing water with clean towels
4. have all items ready for serving line (hot pads, disposable gloves, thermometers, menu tissue)

\_\_\_\_\_ **LINE BREAK DOWN**

1. turn off all wells both hot and cold
2. clean and sanitize the serving line
3. remove anything stored under serving lines after the end of day
4. leave wells empty

Training School \_\_\_\_\_  
Date \_\_\_\_\_

Print Staff Member Name \_\_\_\_\_

**KLEIN ISD NUTRITION & FOOD SERVICES  
PRODUCTION ASSISTANT TRAINING SCHOOL AGENDA**

**EMERALD DAY TRAINING PLAN: SALADS, FRUIT, SANDWICHES**

**IN ALL AREAS, EMPHASIZE:**

- **USE OF FOOD PRODUCTION RECORD**
- **SAFETY**
- **CLEAN UP OF UTENSILS AND EQUIPMENT**

**✍ Initials below by new employee and training buddy indicate that all tasks in category were attempted. DO NOT INITIAL if all tasks were not attempted, leave blank.**

\_\_\_\_\_ **SALADS:**

1. follow standardized recipe, use proper containers, use labels as instructed
2. line salads per instructions
3. knife use and safety, cleaning, storage, use of Wizard glove

\_\_\_\_\_ **FRUIT:**

1. properly wash fresh fruit in fruit/vegetable sink
2. use fruit sectionizer
3. dish fresh and canned fruit per instructions
4. attractive arrangement of fruit on tray for eye appeal "We eat with our eyes."
5. use, safety of table top can opener and safe disposal of lids/cans

\_\_\_\_\_ **SANDWICHES:**

1. prepare sandwiches, following standardized recipe

\_\_\_\_\_ **SLICER:**

1. safely use and clean slicer
2. Wizard glove use when cleaning slicer

\_\_\_\_\_ **SERVING OR BACK UP**

1. Use meal service time for serving or back up as needed by this employee.

\_\_\_\_\_ **ANY CLEANING DUTIES AS TIME ALLOWS**

List below all cleaning duties performed today.

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Training School \_\_\_\_\_  
Date \_\_\_\_\_

Print Staff Member Name \_\_\_\_\_

**KLEIN ISD NUTRITION & FOOD SERVICES  
PRODUCTION ASSISTANT TRAINING SCHOOL AGENDA**

**OPAL DAY TRAINING PLAN: CASHIER, CART/SANDWICH SHOP, DISH MACHINE**  
**(ACTIVITIES DEPEND ON KITCHEN SET UP/EQUIPMENT)**

**✍️ Initials below by new employee and training buddy indicate that all tasks in category were attempted. DO NOT INITIAL if all tasks were not attempted, leave blank.**

\_\_\_\_\_ **CASHIER: (MAY ROTATE TO DIFFERENT LINES TO OBSERVE)**

1. observe cashier on a reimbursable line, ask the new employee questions to determine understanding
2. review what counts as a reimbursable meal using a production record
3. review a la carte prices and names of a la carte items
4. show new employee basic key strokes used on the cash register
5. explain what to do if a student does not know their PIN number
6. explain borrowing policy at your campus (and that it may be different at other campuses)
7. explain any special guidelines per the principal of your campus
8. explain the importance of good customer service; smile and be friendly

**SANDWICH SHOP :**

\_\_\_\_\_ **SANDWICH SHOP, if applicable:**

1. sandwich shop production as time allows

\_\_\_\_\_ **THREE COMPARTMENT SINK:**

1. set up three compartment sink properly with wash, rinse and sanitizer water
2. use test strips and read results correctly
3. wash, air dry, store

\_\_\_\_\_ **DISH MACHINE:**

1. set up dish room: soap, drying agent filling procedures, mat placement
2. safety and proper temperature procedures
3. run dish machine
4. make sure no cross contamination occurs by touching dirty dishes and then clean
5. proper air drying and storage procedures

\_\_\_\_\_ **DEEP CLEANING/MOPPING:**

List below all cleaning duties performed today.

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Training School \_\_\_\_\_  
Date \_\_\_\_\_

Print Staff Member Name \_\_\_\_\_

**KLEIN ISD NUTRITION & FOOD SERVICES  
PRODUCTION ASSISTANT TRAINING SCHOOL AGENDA**

**RUBY DAY TRAINING PLAN: BAKING, LARGE EQUIPMENT FOR BAKING, SERVING**

**IN ALL AREAS, EMPHASIZE:**

- **USE OF FOOD PRODUCTION RECORD**
- **SAFETY**
- **CLEAN UP OF UTENSILS AND EQUIPMENT**

**✍️ Initials below by new employee and training buddy indicate that all tasks in category were attempted. DO NOT INITIAL if all tasks were not attempted, leave blank.**

**BAKING**

- \_\_\_\_ \_\_\_\_ 1. preparation of a dough recipe, following standardized recipe
- \_\_\_\_ \_\_\_\_ 2. use, safety and clean up of large equipment used in the bakery
- convection oven
  - mixer
  - proofer
  - baker's scale
  - dough press (if used)
- \_\_\_\_ \_\_\_\_ 3. use of small utensils commonly used in bakery
- dry and liquid measures
  - dough cutter
  - plastic scrapers
- \_\_\_\_ \_\_\_\_ 4. importance of time management in the bakery
- \_\_\_\_ \_\_\_\_ 5. wrapping, labeling, dating and storing leftovers
- \_\_\_\_ \_\_\_\_ 6. pre-prep for next day's baking (weigh, measure, label)

**SERVING**

- \_\_\_\_ \_\_\_\_
1. concept of "We eat with our eyes."
  2. serve only HIGH QUALITY products (not burned, dried out, broken, undercooked, etc.)
  3. customer service - friendly, smile, courteous, conversation limited
  4. use of disposable gloves
  5. proper use of scoops, tongs, other serving utensils; avoid sloppiness
  6. temperature check of food when placed on line
  7. cloth and sanitizer used to wipe up spills, keeping serving line neat and attractive
  8. communicate with person cooking/baking when running low on food item
  9. change serving utensil when changing pans
  10. cover food during long breaks in meal service

**ANY CLEANING DUTIES AS TIME ALLOWS**

List below all cleaning duties performed today.

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Training School \_\_\_\_\_  
Date \_\_\_\_\_

Print Staff Member Name \_\_\_\_\_

**KLEIN ISD NUTRITION & FOOD SERVICES  
PRODUCTION ASSISTANT TRAINING SCHOOL AGENDA**

**SAPPHIRE DAY TRAINING PLAN: COOK, BACK UP**

**IN ALL AREAS, EMPHASIZE:**

- **USE OF FOOD PRODUCTION RECORD**
- **SAFETY**
- **CLEAN UP OF UTENSILS AND EQUIPMENT**

**✍ Initials below by new employee and training buddy indicate that all tasks in category were attempted. DO NOT INITIAL if all tasks were not attempted, leave blank.**

\_\_\_\_\_ **LARGE EQUIPMENT/UTENSIL IN COOKING AREA**

1. use, cleaning, safety
  - ovens
  - braiser
  - steamer
  - walk-in freezer and cooler
- \_\_\_\_\_ 2. use of small utensils appropriate to cooking area

\_\_\_\_\_ **COOKING**

1. necessity of following a standardized recipe at all times
2. types, sizes of pans used for different food items
3. fill out perpetual inventory sheet as you prepare foods
4. counting accurately and double checking your count to insure proper amount of food prepared
5. using thermometer properly and correct temperatures for cooking, hot holding and cold foods
6. portion control and cutting procedures
7. panning procedures, including use of pan liners
8. notice product date, use FIFO
9. explain that cook is responsible for looking ahead at menu to thaw and pre-prep as needed
10. batch cooking, organize materials, have product panned and ready to cook as needed
11. communicate with servers to see what items are running low
12. supply line as needed, how to remove pans from steam table safely
13. use proper safety procedures in handling hot food at all times
14. wrap, label, store left over food

\_\_\_\_\_ **ANY CLEANING DUTIES AS TIME ALLOWS**

List below all cleaning duties performed today.

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## **FOOD SAFETY PLAN REVIEW AND VERIFICATION**

## Standard Operating Procedure

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### Review of Food Safety Management Plan

**Policy:** The school district food safety management plan will be reviewed at least annually and as needed to keep current with changes in the food production system to ensure safe food is served in the district.

**Scope:** The district food safety management plan review will include menu items, standard operating procedures, food handling practices, training, and related items that are used in all district food preparation areas. Food safety management plans adapted from the district plan for individual schools also are included.

**Procedures:** The district school foodservice director, their designee, and/or food safety team will:

1. Keep current with changes in food safety regulations and the science related to retail food preparation.
2. Meet at least annually to review the district's food safety management plan based on hazard analysis critical control point (HACCP) principles.
3. Determine verification activities to ensure the food safety management plan(s) are being properly implemented.
4. Make recommendations to the individual food production units about changes in food preparation procedures, training, and other relevant activities to properly implement the plan.
5. Determine food safety management plan performance benchmarks for individual food production units.
6. Review food safety documentation, including the weekly food safety verification inspections and checklists, related to the food safety management plan for adequacy.
7. Assign periodic reviews of individual food production facilities.
8. Develop appropriate and job-specific food safety training for all employees to implement the food safety management plan.
9. Amend the plan when:
  - a. New menu items are added to the menu
  - b. Menu items are removed from the menu
  - c. Food products change
  - d. Storage/preparation procedure changes
  - e. A food is linked to an illness
  - f. There are significant changes in customers, suppliers, equipment, and facilities
  - g. New food safety information becomes available such as new regulatory guidelines.
  - h. Significant changes in personnel
10. Document changes in the plan in meeting minutes.
11. Determine when outside expertise should be contracted to review, amend, and implement all or portions of the food safety management plan.
12. Provide food production units copies of the changes to the food safety management plan that are relevant to their operation so individual school plans can be updated.

**DATE IMPLEMENTED:** August 2006 **BY:** Food Service Office

**DATE LAST REVISED:** August 2016 **BY:** Food Service Office

## **FOOD SAFETY CHECKLIST**

## FOOD SAFETY CHECKLIST

Date \_\_\_\_\_

Observer \_\_\_\_\_

Directions: Use this checklist weekly. Determine areas in your operations requiring corrective action. Record corrective action taken and keep completed records in a notebook for future reference.

PERSONAL HYGIENE	Yes	No	Corrective Action
• Employees wear clean and proper uniform including shoes.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Effective hair restraints are properly worn.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Fingernails are short, unpolished, and clean (no artificial nails).	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Jewelry is limited to a plain ring, such as wedding band and small none dangle earrings.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Hands are washed properly, frequently, and at appropriate times.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Burns, wounds, sores or scabs, or splints and water-proof bandages on hands are bandaged and completely covered with a foodservice glove while handling food.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Eating, drinking and chewing gum are allowed only in designated areas away from preparation, service, storage, and ware washing areas.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Employees use disposable tissues when coughing or sneezing and then immediately wash hands.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Employees appear in good health.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Hand sinks are unobstructed, operational, clean, have soap, disposable towels, and warm water.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• A hand washing reminder sign is posted.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Employee restrooms are operational and clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____

FOOD PREPARATION	Yes	No	Corrective Action
• All food stored or prepared in facility is from approved sources.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food equipment utensils, and food contact surfaces are properly washed, rinsed, and sanitized before every use.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Frozen food is thawed under refrigeration, cooked to proper temperature from frozen state, or in cold running water.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Thawed food is not refrozen.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Preparation is planned so ingredients are kept out of the temperature danger zone to the extent possible.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is tasted using the proper procedure.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Procedures are in place to prevent cross-contamination.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is handled with suitable utensils, such as single use gloves or tongs.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is prepared in small batches to limit the time it is in the temperature danger zone.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Clean reusable towels are used only for sanitizing equipment and surfaces and not for drying hands, utensils, or floor.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is cooked to the required safe internal temperature for the appropriate time. The temperature is tested with a calibrated food thermometer.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• The internal temperature of food being cooked is monitored and documented.	<input type="checkbox"/>	<input type="checkbox"/>	_____

<b>HOT HOLDING</b>	<b>Yes</b>	<b>No</b>	<b>Corrective Action</b>
<ul style="list-style-type: none"> <li>Food is heated to the required safe internal temperature before placing in preheated hot holding unit. Hot holding units are not used to reheat potentially hazardous foods.</li> <li>Temperature of hot food being held is at or above 140°F.</li> </ul>	<input type="checkbox"/>	<input type="checkbox"/>	_____
<b>COLD HOLDING</b>	<b>Yes</b>	<b>No</b>	<b>Corrective Action</b>
<ul style="list-style-type: none"> <li>Temperature of cold food being held is at or below 41°F.</li> </ul>	<input type="checkbox"/>	<input type="checkbox"/>	_____
<b>REFRIGERATOR, FREEZER, AND MILK COOLER</b>	<b>Yes</b>	<b>No</b>	<b>Corrective Action</b>
<ul style="list-style-type: none"> <li>Thermometers are available and accurate.</li> <li>Temperature is appropriate for pieces of equipment.</li> <li>Food is stored 6 inches off floor or in walk-in cooling equipment.</li> <li>Refrigerator and freezer units are clean and neat.</li> <li>Proper chilling procedures are used.</li> <li>All food is properly wrapped, labeled, and dated.</li> <li>The FIFO (First In, First Out) method of inventory management is used.</li> <li>Ambient air temperature of all refrigerators and freezers is monitored and documented.</li> </ul>	<input type="checkbox"/>	<input type="checkbox"/>	_____
<b>FOOD STORAGE AND DRY STORAGE</b>	<b>Yes</b>	<b>No</b>	<b>Corrective Action</b>
<ul style="list-style-type: none"> <li>Temperatures of dry storage area is between 50 °F and 70 °F.</li> <li>All food and paper supplies are stored 6 to 8 inches off the floor.</li> <li>All food is labeled with name and received date.</li> <li>Open bags of food are stored in containers with tight fitting lids and labeled with common name.</li> <li>The FIFO (First In, First Out) method of inventory management is used.</li> <li>There are no bulging or leaking canned goods.</li> <li>Chemicals are clearly labeled and stored away from food and food-related supplies.</li> </ul>	<input type="checkbox"/>	<input type="checkbox"/>	_____
<b>CLEANING AND SANITIZING</b>	<b>Yes</b>	<b>No</b>	<b>Corrective Action</b>
<ul style="list-style-type: none"> <li>All equipment and surfaces are kept clean to prevent food contamination.</li> <li>Three-compartment sink is properly set up for ware washing.</li> <li>Dishmachine is working properly (such as gauges and chemicals are at recommended levels).</li> <li>Water is clean and free of grease and food particles.</li> <li>Water temperatures are correct for wash and rinse.</li> <li>If using a chemical sanitizer, it is mixed correctly and a sanitizer strip is used to test chemical concentration.</li> <li>Smallware and utensils are washed, sanitized, and allowed to air dry.</li> <li>Wiping cloths are stored in sanitizing solution while in use.</li> </ul>	<input type="checkbox"/>	<input type="checkbox"/>	_____

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**UTENSILS AND EQUIPMENT**

	Yes	No	Corrective Action
• All small equipment and utensils, including cutting boards and knives, are cleaned and sanitized between uses.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Work surfaces are cleaned and sanitized between uses.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Thermometers are cleaned and sanitized after each use.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Thermometers are calibrated on a weekly basis.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Can opener is clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Drawers and racks are clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Clean utensils are handled in a manner to prevent contamination of areas that will be in direct contact with food or a person's mouth.	<input type="checkbox"/>	<input type="checkbox"/>	_____

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**LARGE EQUIPMENT**

	Yes	No	Corrective Action
• Food slicer is broken down, cleaned, and sanitized before and after every use.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Exhaust hood and filters are clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____

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**GARBAGE STORAGE AND DISPOSAL**

	Yes	No	Corrective Action
• Kitchen garbage cans, dumpsters, and area around dumpsters are clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Garbage cans are emptied as necessary.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Boxes and containers are removed from site.	<input type="checkbox"/>	<input type="checkbox"/>	_____

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**PEST CONTROL**

	Yes	No	Corrective Action
• Outside doors are well sealed.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• No evidence of pests is present.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• There is a regular schedule of pest control by a licensed pest control operator.	<input type="checkbox"/>	<input type="checkbox"/>	_____



## **APPENDIX**

### **Klein Food Service**

## **TASK DESCRIPTIONS**

### **Klein Food Service**

# Serving

## **Task description: Serving Line Set Up**

1. Set up Sanitizing solution bucket, towels, and thermometer and sanitize worktable before serving.
2. Turn on hot and cold wells.
3. Fill milk box per food production record. Record on perpetual inventory sheet
4. Rotate milk based on dates (FIFO), older milk to the top. Never serve expired milk.
5. Supply each line with tools needed for serving: trays, boats, bowls, deli paper, hot pads, disposable gloves, and correct size serving utensils per production record. Have extra serving utensils.

## **Task Description: Serving Line**

1. Check production records for menu items offered, serving sizes, and serving utensils.
2. Wear appropriate serving apron.
3. Ensure you have a sanitizer bucket with correct concentration.
4. Check food temperatures for foods held over 30 minutes and record on Holding Log to assure proper temperatures are being maintained. Hot foods must be maintained at 140° or above and cold food items at 40° or below.
5. Ensure each line has tools needed for serving: trays, boats, bowls, deli paper, hot pads, disposable gloves, and correct size serving utensils per production record. Have extra serving utensils.
6. All servers must be on the line by \_\_\_\_\_ for breakfast; by \_\_\_\_\_ for lunch.
7. To ensure good customer service, communicate with Cook and Manager on levels of foods to ensure all foods are available to all students.
8. Replace pans of food and utensils before they are empty to insure that the “fresh look” is maintained. Do not mix batches and use a clean utensil for each batch.
9. Keep serving lines clean using proper sanitizing solution.
10. Don't forget to “smile” and talk to students (customers) as they come through the serving line.
11. After serving, remove all food items and utensils, and take to proper area.
12. Turn off all warmers and serving wells.

## **Task description: Cleaning Serving Line**

1. Clean and sanitize daily.
2. Remove all paper and foam items and clean shelves under steam table daily.
3. Remove shelves weekly if possible.
4. Weekly clean under tray carrier,
5. Remove any gum.
6. Wipe down walls and baseboards on serving line weekly or as needed

# Fruit

## **Task description: Fruit Tray Preparation**

1. Set up Sanitizing solution bucket, towels, and thermometer and sanitize worktable before beginning food preparation.
2. Check production record for food items and amount to prepare.
3. Record everything on the perpetual inventory sheet.
4. Assemble pans with liners and offer-v-serve cups for the total amount of fruit needed.
5. Use a cart to gather fruit from coolers and/or pantry.
6. Use the FIFO rule.
7. Wash fruit as needed. Discard any damaged or unusable fruit. Record on Perpetual Inventory slip.
8. Cut all fresh fruit using the fruit sectionizer and appropriate blade.
9. Arrange fruit on tray for eye appeal.
10. Check for items needed for next day's usage, you may need to prep items ahead.
11. Clean work area as you go.

## **Task description: Cleaning Prep Tables**

1. Sanitize prep table before beginning any food preparation.
2. Weekly wash table legs and under edge.
3. If table has a removable bottom shelf, remove weekly and clean thoroughly.
4. Wipe out and organize drawers.

## **Task description: Cleaning Scales**

1. Remove any plastic wrap or foil that has been placed on the scale.
2. Wipe down ounce, pound and/or baker's scales with mild detergent and damp cloth.
3. Sanitize with clean cloth and sanitizing solution.
4. Dry scales to prevent rust.
5. Store scales where they will not be bumped or jarred.

## **Task description: Cleaning Floor**

1. All areas must be swept daily. Pay special attention to areas under sinks and tables.
2. Mop thoroughly.
3. After mopping and rinsing, mops need to be rinsed and stored on rack to air dry.
4. Rinse mop buckets and return to the proper storage area.
5. Rinse mop sink out.
6. Wash floor mats if used.
7. Floor Drains should be cleaned out daily.

# Sandwich Shop Cook

## **Task description: Sandwich Shop/ A la Carte**

1. Set up Sanitizing solution bucket, towels, and thermometer and sanitize worktable before beginning food preparation.
2. Turn on ovens and warmers as needed.
3. Check production record for food items and amount to prepare.
4. Record everything on the perpetual inventory sheet.
5. Check temperatures before placing food items on line. Hot foods must be maintained at 140° degrees or above and cold food items at 40° degrees or below. Make sure Holding log is filled out for foods held over 30 minutes.
6. Stock all cashiers with paper goods, serving utensils, pen/paper and student balance sheet.
7. Stock a la carte items per food production record. Record on perpetual inventory sheet.
8. During lunch service continue to batch cook and restock items as needed.
9. Between lunch lines assist as directed.
10. Clean work area as you go.

## **Task description: Cleaning Sandwich Shop**

1. After lunch, turn off all equipment.
2. Count left over food and record on perpetual.
3. Wrap, date and store all leftover food items.
4. Wash and sanitize all areas.
5. Clean griddles and/or stoves daily.
6. Wipe ovens daily and clean ovens weekly.
7. Pre-pan items for the next day's service.
8. Sweep and mop.

## **Task description: Cleaning Prep Tables**

1. Sanitize prep table before beginning any food preparation.
2. Weekly wash table legs and under edge.
3. If table has a removable bottom shelf, remove weekly and clean thoroughly.
4. Wipe out and organize drawers.

## **Task description: Cleaning Scales**

1. Remove any plastic wrap or foil that has been placed on the scale.
2. Wipe down ounce, pound and/or baker's scales with mild detergent and damp cloth.
3. Sanitize with clean cloth and sanitizing solution.
4. Dry scales to prevent rust.
5. Store scales where they will not be bumped or jarred.

## **Task description: Cleaning Floor**

1. All areas must be swept daily. Pay special attention to areas under sinks and tables.
2. Mop thoroughly.
3. After mopping and rinsing, mops need to be rinsed and stored on rack to air dry.
4. Rinse mop buckets and return to the proper storage area.
5. Rinse mop sink out.
6. Wash floor mats if used.
7. Floor Drains should be cleaned out daily.

# Baking

## **Task description: Baking**

1. Set up Sanitizing solution bucket, towels, and thermometer and sanitize worktable before beginning food preparation.
2. Check production records for food items and amount to prepare.
3. Check recipes carefully and follow exactly.
4. Record everything on the perpetual inventory sheet.
5. Check menu and pull items needed for the next day.
6. Pre measure ingredients for next day's usage.
7. Clean work area as you go.

## **Task description: Cleaning Mixer**

1. Unplug before cleaning.
2. Remove all parts.
3. Wash and sanitize parts in 3 compartment sink and allow to air dry
4. Clean outside of machine paying close attention to cracks and crevices.
5. Re-assemble machine.

## **Task description: Cleaning Prep Tables**

1. Sanitize prep table before beginning any food preparation.
2. Weekly wash table legs and under edge.
3. If table has a removable bottom shelf, remove weekly and clean thoroughly.
4. Wipe out and organize drawers.

## **Task description: Cleaning Scales**

1. Remove any plastic wrap or foil that has been placed on the scale.
2. Wipe down ounce, pound and/or baker's scales with mild detergent and damp cloth.
3. Sanitize with clean cloth and sanitizing solution.
4. Dry scales to prevent rust.
5. Store scales where they will not be bumped or jarred.

## **Task description: Cleaning Floor**

1. All areas must be swept daily. Pay special attention to areas under sinks and tables.
2. Mop thoroughly.
3. After mopping and rinsing, mops need to be rinsed and stored on rack to air dry.
4. Rinse mop buckets and return to the proper storage area.
5. Rinse mop sink out.
6. Wash floor mats if used.
7. Floor Drains should be cleaned out daily.

# Salads

## **Task description: Salad Preparation**

1. Set up Sanitizing solution bucket, towels, and thermometer and sanitize worktable before beginning food preparation.
2. Check production record for food items and amount to prepare.
3. Record everything on the perpetual inventory sheet.
4. Use a cart to assemble all items needed to prepare salads.
5. Use the FIFO rule.
6. Check recipes carefully and follow exactly. Keep Recipes out and visible at all times.
7. When preparing salads use scoops and/or scales to insure proper amount of product is used.
8. Store all completed products in walk in cooler until needed for serving.
9. Check for items needed for next day's usage, you may need to prep items ahead.
10. Clean work area as you go.

## **Task description: Cleaning Prep Tables**

1. Sanitize prep table before beginning any food preparation.
2. Weekly wash table legs and under edge.
3. If table has a removable bottom shelf, remove weekly and clean thoroughly.
4. Wipe out and organize drawers.

## **Task description: Cleaning Scales**

1. Remove any plastic wrap or foil that has been placed on the scale.
2. Wipe down ounce, pound and/or baker's scales with mild detergent and damp cloth.
3. Sanitize with clean cloth and sanitizing solution.
4. Dry scales to prevent rust.
5. Store scales where they will not be bumped or jarred.

## **Task description: Cleaning Floor**

1. All areas must be swept daily. Pay special attention to areas under sinks and tables.
2. Mop thoroughly.
3. After mopping and rinsing, mops need to be rinsed and stored on rack to air dry.
4. Rinse mop buckets and return to the proper storage area.
5. Rinse mop sink out.
6. Wash floor mats if used.
7. Floor Drains should be cleaned out daily.

# BIC and Grab N Go Carts

## **Task description: BIC and Grab-N-Go cart set up**

1. Set up Sanitizing solution bucket, towels, and thermometer and sanitize worktable before loading cart and serving.
2. Check production record for food items and amount to prepare.
3. Stock carts with items needed for today's use. Record everything on the perpetual inventory sheet.
4. Check temperatures before serving foods. Hot foods must be maintained at 140° degrees or above and cold food items at 40° degrees or below. Make sure Holding log is filled out for foods held over 30 minutes.
5. Stock cart with a sufficient amount of supplies and food items for that day's serving and replenish any items that are running low.
6. Check for items needed for next day's usage, you may need to prep items ahead.
7. Clean work area as you go.

## **Task description: Cleaning Prep Tables**

1. Sanitize prep table before beginning any food preparation.
2. Weekly wash table legs and under edge.
3. If table has a removable bottom shelf, remove weekly and clean thoroughly.
4. Wipe out and organize drawers.

## **Task description: Cleaning Floor**

1. All areas must be swept daily. Pay special attention to areas under sinks and tables.
2. Mop thoroughly.
3. After mopping and rinsing, mops need to be rinsed and stored on rack to air dry.
4. Rinse mop buckets and return to the proper storage area.
5. Rinse mop sink out.
6. Wash floor mats if used.

Floor Drains should be cleaned out daily.



# Condiment Cart

## **Task description: Condiment Cart Set Up**

1. Set up Sanitizing solution bucket, towels, and thermometer and sanitize worktable before beginning food preparation.
2. Check production record for items and amount to prepare.
3. Record everything on the perpetual inventory sheet.
4. Use proper procedure for assembling and disassembling pumps. Work over a 2-inch pan to avoid losing parts. Lubricate "O" rings when assembling.
5. Do not mix old products with new.
6. Fill containers, place on cart or shelf in walk in cooler, until time for service.
7. Prime pump before serving to remove any water and insure that pumps were thoroughly cleaned.
8. Ensure proper condiment tags are in slots.
9. Check condiment cart often during service for needed clean up or refills

## **Task description: Iced Tea Set-Up**

1. Set up Sanitizing solution bucket, towels, and thermometer and sanitize worktable before beginning food preparation.
2. Prepare tea according to directions.
3. Cut each lemon into six wedges.
4. Set up "sweet & low", sugar and any other items needed.
5. Fill ice chest or other container with ice. Be sure ice scoop is in a separate container.
6. Have small tongs available for each lemon bowl and enough cups for meal service.
7. Check tea station often during service for needed refills and clean up.

## **Task description: Cleaning Condiment Pumps**

1. Remove product from each container and store in cooler or discard per manager's instructions.
2. Label any product to be stored with the date, use by date, and name of the product.
3. Wash and sanitize condiment containers and lids in 3 compartment sinks.
4. Wash pumps daily.
5. Disassemble pumps over a pan, to prevent losing small parts. Wash and sanitize all parts. Use special brush provided with pump to clean inside tubes on the pump.
6. Allow to air dry over night.
7. Record leftover product on perpetual inventory update sheet.

## **Task description: Cleaning Condiment Cart**

1. Clean all surfaces with mild detergent.
2. Wipe all surfaces with sanitizing solution.
3. Place all covers on cart openings.
4. Store any loose items underneath the cart.
5. Straighten condiment tags in slots. Replace condiment tags as needed.

# Tray Room and Pot and Pan Sink

## **Task description: Tray Room**

1. Assemble dish machine if needed.
2. Put mats down.
3. Fill detergent and drying agent, as needed.
4. Record wash and rinse temperatures on the dish machine temperature chart before you run the first load of dishes through the machine at breakfast and lunch times. If wash temperature is below 160° F and/or rinse temperature is below 180° F, DO NOT USE and report to your manager immediately.
5. Record sanitizer solution concentrations for 3 compartment sinks and buckets on the Solution Log before using at breakfast and lunch times. Change sanitizer solution as needed to ensure proper solution concentration.
6. Always wear gloves when handling dirty dishes and loading the dish machine. Wear a different clean pair of clean gloves for handling clean dishes.
7. Scrape and rinse pots, pans, utensils and trays into the garbage disposal before placing into dish machine rack.
8. Load trays into machine as soon as possible and keep tray return window clean.
9. Keep trays washed so that adequate trays are always available for serving customers. Take filled tray carts to serving line as needed.
10. Allow dishes to air dry. Do not wipe with towel.
11. Before putting away clean dishes, wash hands, and put on disposable gloves.

## **Task description: Pot and Pan Sink Set Up**

1. Set up sink daily with green scouring pads, small towels, rubber gloves, brushes, etc.
2. Have test strips and thermometers available in sink area. Record Sanitation Concentration and Dish machine temperatures twice a day.
3. All dishes, utensils, pots and pans must be washed, rinsed and sanitized after each use.
4. Scrape and pre-rinse all dishes before placing into sink.
5. Air dry all dishes. Do not dry with towels.
6. Return all dishes, etc. to the proper storage areas.
7. Change water as needed.

## **Task description: Cleaning Tray Room**

1. After all dishes have been run through the machine; disassemble all parts and clean daily as directed.
2. Wash floor mats.
3. De-lime the dish machine weekly or more often if needed.

# Daily Cleaning

## **Task description: Cleaning Hand Sinks and Bathroom**

1. Clean all hand sinks in kitchen daily by scrubbing hand sinks with scouring powder and rinse well.
2. Sanitize sinks with clean cloth, and sanitizing solution.
3. Wipe mirror.
4. Re-fill paper towel dispensers daily. Re-fill soap dispensers.
5. Clean and sanitize nailbrush. Fill nailbrush container with fresh sanitizing solution daily.
6. Empty trash from bathroom daily.
7. Toilets must be cleaned daily. Bathroom must be swept and mopped daily.
8. Wipe underneath sink, including pipes weekly.

## **Task description: Cleaning Laundry and Washer/Dryer**

1. Laundry should be gathered and washed often during the day.
2. Do not overload washer or dryer.
3. Do not wash dark aprons with other laundry.
4. Use correct amount of soap and/or bleach in laundry.
5. Clean lint trap after each dryer load.
6. Fold laundry and put away - A.M. and P.M.
7. Weekly wash outside of washer and dryer and move washer and dryer to sweep and mop underneath.

## **Task description: Cleaning Milk Box**

1. Unplug milk box before cleaning.
2. Wipe out any spills daily and clean inside of drain with vinegar.
3. Clean thoroughly once a week.
4. Clean gaskets to prevent mold growth
5. Replace milk as needed.

## **Task Description: Cleaning Warming Cabinets & Warmer Drawers**

1. Unplug warming units and allow to cool before beginning any cleaning.
2. Clean inside drawers daily with proper sanitizing solution.
3. Wipe down outside daily. Clean Gaskets.
4. Clean inside of warming cabinets removing any debris daily.
5. Remove drawers weekly and clean top and bottom thoroughly.

## **Task description: Cleaning Reach-in Refrigerator**

1. Empty Daily, do not leave ANY food in overnight.
2. Wash outside of all reach in doors daily with proper sanitizing solution.
3. Wipe out any spills daily.
4. Clean gaskets to prevent mold growth
5. Weekly clean shelves with sanitizing solution.

## **Task description: Cleaning Slicer/Manhart Vegetable Cutter**

1. Unplug equipment before cleaning.
2. Wear proper safety equipment including a wizard glove.
3. Disassemble slicer or vegetable cutter using proper safety precautions.
4. Clean and sanitize all surfaces.
5. Wipe body of equipment with clean cloth and mild detergent.

6. Wipe body of equipment with sanitizer.
7. Clean under equipment
8. Allow disassembled parts to air dry.
9. Reassemble equipment when dry.

### **Task description: Cleaning Pantry**

1. Weekly straighten all items on shelves. Arrange items to allow good air circulation.
2. Store all items at least 6" off floor and 2" away from walls.
3. Rotate product as needed. First in, first out. Keep dates (Month, Date, Year) visible from the aisle.
4. Wipe off tops of cans.
5. Wipe down shelves and walls with mild detergent.
6. Remove product from shelves for deep cleaning.
7. Look for evidence of insect or rodent damage. Report these to manager immediately.
8. Sweep and mop area including under shelves.

### **Task Description: Cleaning Walk-In Coolers & Freezers**

1. Clean any debris or spills found on cooler or freezer floor (always check under & behind shelving).
2. Use sanitizing solution to clean underneath shelving and edges of cooler weekly.
3. Sweep and mop walk in cooler only daily (do not mop freezer).
4. Clean gaskets to prevent mold growth
5. Remove any ice build up in the freezer at least weekly.

### **Task description: Pizza Oven**

1. After oven has cooled, remove trays and take to pot and pan sink for cleaning.
2. Daily wipe outside of pizza oven with a sanitize solution.
3. Reassemble pizza oven for next day's usage.
4. Weekly Cleaning according to manufacturer's recommendations.

### **Task Description: Garbage Containers**

1. Take garbage out before trashcan becomes too heavy. (Get help if needed)
2. Clean garbage from ground if spilled outside.
3. Close dumpster lid after each trip.
4. Remove all garbage daily from kitchen and insert new liners in trashcans.
5. Scrub and sanitize trashcans weekly.

### **Task description: Cleaning Ice Cream Box**

1. Wipe out weekly as needed.
2. If there is a build up of ice on sides, unplug freezer (place ice cream in walk in freezer) to allow ice to melt and clean up excess water with a clean cloth.
3. Clean inside with sanitizing solution

### **Task description: Cleaning Ice Machine**

1. Empty ice machine as needed to clean Weekly
2. Wipe down outside daily including filter area.
3. Clean inside with proper sanitizing solution including bin and door.
4. Drain water.
5. Rinse with clear water.
6. Leave open to air dry

# Cooking

## **Task description: Breakfast preparation**

1. Set up Sanitizing solution bucket, towels, and thermometer and sanitize worktable before serving.
2. Check production record for food items and amount to prepare.
3. Turn on steam table wells, and or cold wells as needed.
4. Fill milk box per food production record. Record on perpetual inventory sheet
5. Set up serving line including utensils, hot pads, sanitizer solution, cleaning cloths and thermometers.
6. Place food prepared by cook and/or baker on serving line.

## **Task description: Cooking**

1. Set up Sanitizing solution bucket, towels, and thermometer and sanitize worktable before beginning food preparation.
2. Check production record for food items and amount to prepare.
3. Turn on equipment needed for preparation and serving.
4. Check recipes carefully and follow exactly. Keep Recipes out and visible at all times.
5. Record everything on the perpetual inventory sheet.
6. Batch cook as needed.
7. Check menu and pull items needed for the next day.
8. Check temperatures before placing food items on line. Hot foods must be maintained at 140° degrees or above and cold food items at 40° degrees or below. Make sure Holding log is filled out for foods held over 30 minutes.

## **Task description: Cooking**

1. Batch cook as needed for lunch.
2. Check temperatures before placing food items on line. Foods must be fully cooked/ cooled before holding/ serving.
3. Check food temperatures for foods held over 30 minutes and record on Holding Log to assure proper temperatures are being maintained. Hot foods must be maintained at 140° or above and cold food items at 40° or below.
4. Communicate with Server and Manager on levels of foods to ensure all foods are available to all students.
5. Check production record and pull items needed for the next day. Pre-pan items as needed for the next day's usage.
6. Clean work area as you go.
7. After serving; count, wrap, label, date, store in proper container and record all leftovers on perpetual inventory update sheet.
8. Turn off all equipment after use.

## **Task description: Runner/Floater**

1. Assist with batch cooking, serving or help as needed.
2. Replenish food during meal service. Make sure no area runs out of food. Do not mix batches and use a clean utensil for each batch.
3. Take dirty pans, utensils, etc. to the dish machine or pot and pan sink. Assist with washing dishes as time allows.
4. Replenish napkin packs, trays, boats, gloves, and any other paper item needed. Replenish milk, drinks, and a la carte items.
5. Help keep serving line/area clean. Wipe up spills immediately.

**Task description: Cleaning Prep Tables**

1. Sanitize prep table before beginning any food preparation.
2. Weekly wash table legs and under edge.
3. If table has a removable bottom shelf, remove weekly and clean thoroughly.
4. Wipe out and organize drawers.

**Task description: Cleaning Scales**

1. Remove any plastic wrap or foil that has been placed on the scale.
2. Wipe down ounce, pound and/or baker's scales with mild detergent and damp cloth.
3. Sanitize with clean cloth and sanitizing solution.
4. Dry scales to prevent rust.
5. Store scales where they will not be bumped or jarred.

**Task description: Cleaning Floor**

1. All areas must be swept daily. Pay special attention to areas under sinks and tables.
2. Mop thoroughly.
3. After mopping and rinsing, mops need to be rinsed and stored on rack to air dry.
4. Rinse mop buckets and return to the proper storage area.
5. Rinse mop sink out.
6. Wash floor mats if used.
7. Floor Drains should be cleaned out daily.

**Task description: Cleaning Range**

1. Clean up spills as soon as possible to avoid difficult to clean baked on material.
2. Wait until range is cool enough to work with.
3. Use brush and/or cleaning cloths with mild detergent to clean surfaces.
4. Sanitize all surfaces with clean cloth and sanitizing solution.
5. Be sure to clean inside cabinets and drip tray

**Task Description: Cleaning Ovens**

1. Let oven cool before beginning any cleaning!
2. Remember to wear the required protective equipment!
3. Clean all spills and loose debris in oven daily.
4. Remove all shelves and clean inside with oven cleaner weekly.

**Task description: Cleaning Kettles, Steamers and Tilt Skillets**

1. Wait until kettle/steamer are cool enough to work with.
2. Use brush and/or cleaning cloths with mild detergent to clean inside and outside of kettle and steamer.
3. Rinse equipment well.
4. Sanitize all surfaces both inside and out with clean cloth and sanitizing solution.
5. Allow to air dry.
6. Use water and vinegar solution after each day's use.

# Cashier

## Task Description: Cashier

1. All cashiers must be on the line by \_\_\_\_\_ for breakfast and by \_\_\_\_\_ for lunch.
2. Verify change fund and fill out top portion of deposit slip.
3. Be sure balance report/ classroom worksheet, pad and pencil are in drawer.
4. It is the cashier's responsibility to accurately ring in all items and collect the accurate amount of money due.
5. After serving, reconcile change fund, count money, record on deposit slip and sign deposit slip.
6. Take money and deposit slip to manager.
7. Initial Day End Paperwork once completed by manager before leaving.
8. Assigned Daily cleaning

## **EQUIPMENT PER CAMPUS**

### **Klein Food Service**



School	Year Built	Year Remodeled	Item Description	Location	Brand	Model #	ML#	Serial #	Date
Benfer	1977	2007	Air Screen	Receiving Door	Mars				8/4/2004
Benfer	1977	2007	Braising Pan,	Cook's Area	Groen	HFP/2E4		13790HCF	8/14/1992
Benfer	1977	2007	Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRSG-MOD		07-124-1	12/1/2007
Benfer	1977	2007	Cold storage shelving	Cooler/Freezer					
Benfer	1977	2007	Condensing Unit, Cooler/Freezer		Kairak	MAE2-2EO			8/4/2004
Benfer	1977	2007	Dishmachine	Dishroom	Hobart	C44A	104047	85-1058337	12/1/2007
Benfer	1977	2007	Dry storage shelving	Pantry	Metro Max				
Benfer	1977	2007	Food Processor	Kitchen	Mannhart	M2000		94-2149	
Benfer	1977	2007	Garbage Disposer	Dishroom	Hobart	FD37300	110309	27-1169-261	12/1/2007
Benfer	1977	2007	Garbage Disposer	Prep Area	Hobart	FD37300	110309	27-1169-866	12/1/2007
Benfer	1977	2007	Ice Machine Bin	Kitchen	Manitowoc	B570		110859954	9/30/2009
Benfer	1977	2007	Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110868780	9/30/2009
Benfer	1977	2007	Kettle, 20 quart	Kitchen	Groen	TDB/7-20		50957	7/29/1999
Benfer	1977	2007	Milk Box, Drop Front, 12 crate	Serving Line	Mod-U-Serve	MCT-DM2		05-05-01-202	
Benfer	1977	2007	Mixer, 60 quart	Baker's Area	Hobart	H600T		31-1151-003	3/17/1998
Benfer	1977	2007	Oven, Convection	Cook's Area	Hobart	HGC5-10		48-1588081	12/1/2007
Benfer	1977	2007	Oven, Convection	Cook's Area	Montague	2-115A-G		H92-D-34620-B	8/14/1992
Benfer	1977	2007	Oven, Convection	Cook's Area	Montague	2-115A-G		H92-D-34620-B	8/14/1992
Benfer	1977	2007	Oven, Convection, Top	Cook's Area	Hobart	HGC5-10		48-1588082	12/1/2007
Benfer	1977	2007	Prep Table, 30" X 60" w/2 Drawers	Cook's Area	Advance Tabco	MS306/SS2020			7/21/2011
Benfer	1977	2007	Production Table, 6' w/undershelf		Duke	314S-3072			10/3/2000
Benfer	1977	2007	Range, 2 Burner		Vulcan	GHY45-374		48-1593320	12/1/2007
Benfer	1977	2007	Refrigerator, Pass-Thru, 2 Door	Serving Line	Traulsen	AHT232WPUT-HHS		T54689E07	12/1/2007
Benfer	1977	2007	Serving Counter, 5 Well	Serving Line	Mod-U-Serve	MCT-HF5		00-062-06B	
Benfer	1977	2007	Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF4		00-062-08B	
Benfer	1977	2007	Serving Counter, Hot/Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-FT3		00-062-07B	
Benfer	1977	2007	Serving Counter, Ice Cream Box	Serving Line	Mod-U-Serve	MCT-ID3		00-062-09B	
Benfer	1977	2007	Slicer		Hobart	1712			8/1/1997
Benfer	1977	2007	Steamer, 6 pan		Groen	HY-6G		J73834-1-1	12/1/2007
Benfer	1977	2007	Vent Hood		AVTEC	AFW1		724291A	12/1/2007
Benfer	1977	2007	Walk-in cold storage boxes						
Benfer	1977	2007	Warmer, Pass-Thru, 2 Door	Serving Line	Traulsen	AHF232WPUT-HHS		T55971F07	12/1/2007
Benfer	1977	2007	Washer/Dryer						
Benignus	2006		Booster Heater	Dishroom	Hatco	C-36		2433450613	8/1/2006
Benignus	2006		Braising Pan, 40 gallon	Cook's Area	Groen	BPM-40G		26772HCF	8/1/2006
Benignus	2006		Dishmachine	Dishroom	Hobart	C44A		85-1052022	8/1/2006
Benignus	2006		Garbage Disposer	Prep Area	In-Sink-Erator	SS300-25		06039029658	8/1/2006
Benignus	2006		Garbage Disposer	Dishroom	In-Sink-Erator	SS500-28		06039029479	8/1/2006
Benignus	2006		Ice Machine Bin	Kitchen	Hoshizaki	B500SF		R56725C	8/1/2006
Benignus	2006		Ice Machine Cuber	Kitchen	Hoshizaki	KML-450MAH		R00776B	8/1/2006
Benignus	2006		Mixer, 30 quart	Baker's Area	Hobart	D340	134254	31-1378-621	8/1/2006
Benignus	2006		Oven, Convection	Cook's Area	Hobart	HGC5		48-1560674	8/1/2006
Benignus	2006		Oven, Convection	Cook's Area	Hobart	HGC5		48-1560676	8/1/2006
Benignus	2006		Oven, Convection	Baker's Area	Hobart	HGC5		48-1559388	8/1/2006
Benignus	2006		Oven, Convection	Baker's Area	Hobart	HGC5		48-1559385	8/1/2006
Benignus	2006		Rack, Sheet Pan	Baker's Area	Cres Cor	207UA12ADS		DAG-J114627-410	8/1/2006
Benignus	2006		Rack, Sheet Pan	Baker's Area	Cres Cor	207UA12ADS		DAG-J114627-411	8/1/2006
Benignus	2006		Rack, Sheet Pan	Baker's Area	Cres Cor	207UA12ADS		DAG-J114627-412	8/1/2006
Benignus	2006		Range, 2 Burner	Cook's Area	Southbend	P16C-X		06D16982	8/1/2006
Benignus	2006		Refrigerator, Pass-Thru, 2 Door	Serving Line	Traulsen	AH232WP-X0016		T19950C06	8/1/2006
Benignus	2006		Slicer	Cook's Area	Hobart	2912	134245	56-1233-246	8/1/2006
Benignus	2006		Steamer, 5 Pan	Baker's Area	Groen	SSB-5G		40703MSD	8/1/2006
Benignus	2006		Steamer, 5 Pan	Baker's Area	Groen	SSB-5G		40702MSD	8/1/2006
Benignus	2006		Warmer, Pass Thru, 2 Door	Serving Line	Traulsen	AHF232WPUT		T19296CLC	8/1/2006
Benignus	2006		Warming Cabinet, Mobile	Baker's Area	Cres Cor	H137WSUA12C		DAG-J114652-261	8/1/2006
Benignus	2006		Water Filter, Steamer	Baker's Area	Everpure	SC-1011			8/1/2006
Bernshausen	2013		Air Screen	Receiving Door	Berner				

Bernshausen	2013		Air Screen	Cooler Door	Berner				
Bernshausen	2013		Air Screen	Freezer Door	Berner				
Bernshausen	2013		Booster Heater	Dishroom	Vanguard	PM200N		5112.200N.591	8/1/2013
Bernshausen	2013		Braising Pan, 40 gallon	Cook's Area	Cleveland	SGL-40-TR		121023022359	8/1/2013
Bernshausen	2013		Dishmachine	Dishroom	Hobart	CL44E	138102	85-1082398	8/1/2013
Bernshausen	2013		Food Processor	Kitchen	Mannhart	M2000		56-1333-117	8/1/2013
Bernshausen	2013		Garbage Disposer	Prep Area	In-Sink-Erator	SS-300-25		12129108519	8/1/2013
Bernshausen	2013		Garbage Disposer	Dishroom	In-Sink-Erator	SS-500-28		12119107414	8/1/2013
Bernshausen	2013		Ice Cream Merchandiser, Drop-In	Serving Line	Silver King	SKCTMDI		SBDC146512A	8/1/2013
Bernshausen	2013		Ice Cream Merchandiser, Drop-In	Serving Line	Silver King	SKCTMDI		SBDC146513A	8/1/2013
Bernshausen	2013		Ice Machine Bin	Kitchen	Manitowoc	B570		1101153069	8/1/2013
Bernshausen	2013		Ice Machine Cuber	Kitchen	Manitowoc	IY0454A-161		1101158600	8/1/2013
Bernshausen	2013		Milk Box, Drop Front, 12 crate	Serving Line	Beverage-Air	STF49Y-1-S		10506267	8/1/2013
Bernshausen	2013		Mixer, 30 quart	Baker's Area	Hobart	HL300	134351	31-1460-294	8/1/2013
Bernshausen	2013		Oven, Convection, Top	Cook's Area	Hobart	HGC5-11D3		481803294	8/1/2013
Bernshausen	2013		Oven, Convection, Bottom	Cook's Area	Hobart	HGC5-11D3		481803296	8/1/2013
Bernshausen	2013		Oven, Convection, Top	Baker's Area	Hobart	HGC5-11D3		481802907	8/1/2013
Bernshausen	2013		Oven, Convection, Bottom	Baker's Area	Hobart	HGC5-11D3		481802808	8/1/2013
Bernshausen	2013		Range, 2 Burner	Cook's Area	Southbend	P16C-X		13C63641	8/1/2013
Bernshausen	2013		Refrigerator, Pass-Thru, 2 Door	Serving Line	Traulsen	AHT232WPUT-HHS		T27972L12	8/1/2013
Bernshausen	2013		Serving Counter, 3 Well	Serving Line	Mod-U-Serve	MCT-HF3-MOD		12-106-1	8/1/2013
Bernshausen	2013		Serving Counter, 2 Well	Serving Line	Mod-U-Serve	MCT-HF2-MOD		12-106-2	8/1/2013
Bernshausen	2013		Serving Counter, Hot/Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-FT3-MOD		12-106-3	8/1/2013
Bernshausen	2013		Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF3-MOD		12-106-4	8/1/2013
Bernshausen	2013		Serving Counter, Flat Top w/Ice Cream Merch.	Serving Line	Mod-U-Serve	MCT-FT3-MOD		12-106-5	8/1/2013
Bernshausen	2013		Serving Counter, Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRSG-MOD		12-106-6	8/1/2013
Bernshausen	2013		Serving Counter, Cashier Stand, w/Ice Cream Merch.	Serving Line	Mod-U-Serve	MCT-CRSG-MOD		12-106-7	8/1/2013
Bernshausen	2013		Slicer	Kitchen	Hobart	2912	136189	63-1017-414	8/1/2013
Bernshausen	2013		Steamer, 10 Pan	Baker's Area	Cleveland	24CGA10		1301230000768	8/1/2013
Bernshausen	2013		Warmer, Pass-Thru, 2 Door	Serving Line	Traulsen	AHF232WP-HHS		T27907L12	8/1/2013
Bernshausen	2013		Warming Cabinet, Mobile	Baker's Area	Winston	HA4522GE		20130228-075	8/1/2013
Blackshear	2011		Air Screen	Receiving Door	Berner	ASR1048AA		WO90686A-1	8/1/2011
Blackshear	2011		Air Screen	Cooler Door	Berner	KZR1036AA-SS		WO90686B-2	8/1/2011
Blackshear	2011		Air Screen	Freezer Door	Berner	KZR1036AA-SS		WO90686B-1	8/1/2011
Blackshear	2011		Booster Heater	Dishroom	Vanguard	PM200N		0711.200N.517	8/1/2011
Blackshear	2011		Braising Pan, 40 gallon	Cook's Area	Groen	BPM-40G		J119973-1-1	8/1/2011
Blackshear	2011		Dishmachine	Dishroom	Hobart	CL44e	138102	85-1074183	8/1/2011
Blackshear	2011		Food Processor	Kitchen	Mannhart	M2000		31-1413729	8/1/2011
Blackshear	2011		Garbage Disposer	Prep Area	In-Sink-Erator	SS300-25		10129086177	8/1/2011
Blackshear	2011		Garbage Disposer	Dishroom	In-Sink-Erator	SS500-28		10129086150	8/1/2011
Blackshear	2011		Ice Cream Merchandiser, Drop In	Serving Line	Silver King	SKCTMDI		SBBC100340A	8/1/2011
Blackshear	2011		Ice Cream Merchandiser, Drop In	Serving Line	Silver King	SKCTMDI		SBBC100850A	8/1/2011
Blackshear	2011		Ice Machine Bin	Kitchen	Manitowoc	B570			8/1/2011
Blackshear	2011		Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110975547	8/1/2011
Blackshear	2011		Infrared Heat Strip w/Lights	Serving Line	Hatco	GRAL-24		8313041051	8/1/2011
Blackshear	2011		Milk Box, Drop Front, 12 crate	Serving Line	Mod-U-Serve	MCT-DM2		02-03-11-076	8/1/2011
Blackshear	2011		Mixer, 30 quart	Baker's Area	Hobart	HL300	134351	31-1434-753	8/1/2011
Blackshear	2011		Mobile Tray Cart	Kitchen	Piper Products	2ATCA-ST		5704 6744-6	7/13/2011
Blackshear	2011		Mobile Tray Cart	Kitchen	Piper Products	2ATCA-ST		5704 6744-6	7/13/2011
Blackshear	2011		Mobile Tray Cart	Kitchen	Piper Products	2ATCA-ST		5704 6744-6	7/13/2011
Blackshear	2011		Mobile Tray Cart	Kitchen	Piper Products	2ATCA-ST		5704 6744-6	7/13/2011
Blackshear	2011		Oven, Convection, Bottom	Cook's Area	Hobart	HGC5-10		48-1665041	8/1/2011
Blackshear	2011		Oven, Convection, Bottom	Baker's Area	Hobart	HGC5-10		48-1665044	8/1/2011
Blackshear	2011		Oven, Convection, Top	Cook's Area	Hobart	HGC5-10		48-1665339	8/1/2011
Blackshear	2011		Oven, Convection, Top	Baker's Area	Hobart	HGC5-10		48-1665050	8/1/2011
Blackshear	2011		Range, 2 Burner	Cook's Area	Southbend	P16C-X		10M16259	8/1/2011
Blackshear	2011		Refrigerator, Pass-Thru, 2 Door	Serving Line	Traulsen	AH232WP-X0039			8/1/2011
Blackshear	2011		Serving Counter, 2 Well	Serving Line	Mod-U-Serve	MCT-HF2-MOD		10-176-2	8/1/2011

Blackshear	2011		Serving Counter, 3 Well	Serving Line	Mod-U-Serve	MCT-HF3-MOD		10-176-1	8/1/2011
Blackshear	2011		Serving Counter, Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRSG-MOD		10-176-6	8/1/2011
Blackshear	2011		Serving Counter, Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRSG-MOD		10-176-7	8/1/2011
Blackshear	2011		Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF3		10-176-4	8/1/2011
Blackshear	2011		Serving Counter, Hot/Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-FT3		10-176-3	8/1/2011
Blackshear	2011		Serving Counter, Ice Cream Box	Serving Line	Mod-U-Serve	MCT-FT3		10-176-5	8/1/2011
Blackshear	2011		Slicer	Kitchen	Hobart	2912	136189	63-1000-411	8/1/2011
Blackshear	2011		Steamer, 5 Pan, Bottom	Baker's Area	Groen	SSB-5G		J-114640-1-1 B	8/1/2011
Blackshear	2011		Steamer, 5 Pan, Top	Baker's Area	Groen	SSB-5G		J-114640-1-1 T	8/1/2011
Blackshear	2011		Tray Cart	Dishroom	Piper Products	2ATCA-ST		5704 6744-6	7/5/2011
Blackshear	2011		Tray Cart	Dishroom	Piper Products	2ATCA-ST		5704 6744-6	7/5/2011
Blackshear	2011		Tray Cart	Dishroom	Piper Products	2ATCA-ST		5704 6744-6	7/5/2011
Blackshear	2011		Tray Cart	Dishroom	Piper Products	2ATCA-ST		5704 6744-6	7/5/2011
Blackshear	2011		Warmer, Pass-Thru, 2 Door	Serving Line	Traulsen	AHF232WP-HHS		T153658L10	8/1/2011
Blackshear	2011		Warming Cabinet, Mobile	Kitchen	Winston C-VAP	HA4522GE		20101202-036	8/1/2011
Brill	1978	2010	Air Screen	Cooler	Mars	LPV36-1VA-TS		211797	8/1/2011
Brill	1978	2010	Air Screen	Back Door	Mars	STD48-1UA-BG		212066	8/1/2011
Brill	1978	2010	Bookcase	Manager's Office	HON	10755		N/A	3/2/2011
Brill	1978	2010	Booster Heater	Dishroom	Hatco	?		?	
Brill	1978	2010	Braising Pan, 40 gallon	Cook's Area	Groen	HFP2F-4		15572HCF	8/23/1994
Brill	1978	2010	Desk Drawer Center	Manager's Office	HON	1526		N/A	3/2/2011
Brill	1978	2010	Desk Return, Right Hand	Manager's Office	HON	10711R		N/A	3/2/2011
Brill	1978	2010	Desk, 72", Walnut Finish	Manager's Office	HON	10788L		N/A	3/2/2011
Brill	1978	2010	Dishmachine	Dishroom	Hobart	C44A	104050-CD	12-1003-264	11/1/1978
Brill	1978	2010	Food Processor	Kitchen	Mannhart	M2000		94-2140	
Brill	1978	2010	Ice Machine Bin	Kitchen	Manitowoc	B570		1101016160	6/27/2011
Brill	1978	2010	Ice Machine Cuber	Kitchen	Manitowoc	IY0454A		1101018493	6/27/2011
Brill	1978	2010	Milk Box, Drop Front, 12 crate	Serving Line	Mod-U-Serve	MCT-DM2		05-05-01-203	
Brill	1978	2010	Mixer Cart	Baker's Area					
Brill	1978	2010	Mixer, 30 quart	Baker's Area	Hobart	D300	104421	11-305-933	8/1/1993
Brill	1978	2010	Oven, Convection		Blodgett	FA-100		877FA-16	11/1/1978
Brill	1978	2010	Oven, Convection		Blodgett	FA-100		877FA-16	11/1/1978
Brill	1978	2010	Oven, Convection		Blodgett	FA-100		678FA-16	11/1/1978
Brill	1978	2010	Oven, Convection		Blodgett	FA-100		678FA-16	11/1/1978
Brill	1978	2010	Range, 2 Burner		Montague	18-5A		D8-D-43490B	3/16/1998
Brill	1978	2010	Refrigerator, Reach-in, 3 door		Hobart	H3	N/A	32871091	11/1/1978
Brill	1978	2010	Serving Counter, 5 Well	Serving Line	Mod-U-Serve	MCT-HF5		00-062-11C	
Brill	1978	2010	Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF4		00-062-13C	
Brill	1978	2010	Serving Counter, Hot/Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-FT3		00-062-12C	
Brill	1978	2010	Serving Counter, Ice Cream Box	Serving Line	Mod-U-Serve	MCT-ID3		00-062-14C	
Brill	1978	2010	Slicer		Hobart	1712	31261	11-210-287	11/1/1978
Brill	1978	2010	Steamer, 10 pan		Cleveland	24CGA10.2		1206230000857	7/12/2012
Brill	1978	2010	Warming Cabinet, Mobile		Wittco	1826-15BC		617578	11/13/1997
Brill	1978	2010	Warming Cabinet, Mobile		Wittco	1826-15BC		617573	11/13/1997
Catering	1966		Booster Heater	Dishroom	Hatco	S-54		9589700008	9/11/2000
Catering	1966		Cart, Slicer	Kitchen					
Catering	1966		Ice Machine Bin	Kitchen	Manitowoc	S570		020522032	6/18/2002
Catering	1966		Ice Machine Cuber	Kitchen	Manitowoc	QD0452A		020562930	6/18/2002
Catering	1966		Kettle, 20 quart	Kitchen	Groen	TDB/7-20		115325	
Catering	1966		Kettle, 40 gallon	Kitchen	Cleveland	4PS		101283013	8/1/1984
Catering	1966		Oven, Convection	Kitchen	Blodgett	FA-100		1281E7313301	8/1/1966
Catering	1966		Oven, Convection	Kitchen	Blodgett	FA-100		1079E8129101	8/1/1980
Catering	1966		Oven, Convection	Kitchen	Blodgett	FA-100		1079E8129102	
Catering	1966		Slicer		Hobart	1712	17614	11-089-778	8/1/1975
Catering	1966		Steamer, 6 pan	Kitchen	Cleveland	2DLG		10078314	8/1/1984
Doerre	1984	2011	Booster Heater	Dishroom	Vanguard	PM200N		2310.200N.489	8/1/2010
Doerre	1984	2011	Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		05-06-10-195	8/1/2011
Doerre	1984	2011	Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		10-09-10-336	8/1/2011

Doerre	1984	2011	Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		10-09-10-335	8/1/2011
Doerre	1984	2011	Braising Pan, 30 gallon	Cook's Area	Groen	BPM-30G		J101982-1-1	2/1/2010
Doerre	1984	2011	Dishmachine	Dishroom	Hobart	CL44e		85-1072691	8/1/2010
Doerre	1984	2011	Dough Divider/Rounder	Bakers Area	Dutchess	JN-1		2670/031912	6/18/2012
Doerre	1984	2011	Food Processor	Kitchen	Mannhart	M2000		94-060	2/17/1994
Doerre	1984	2011	Garbage Disposer	Dishroom	Hobart	FD500		27-1188-230	8/1/2010
Doerre	1984	2011	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDS-30D		9080541131	8/1/2011
Doerre	1984	2011	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDS-30D		9080561131	8/1/2011
Doerre	1984	2011	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDS-30D		9080571131	8/1/2011
Doerre	1984	2011	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDS-30D		9080551131	8/1/2011
Doerre	1984	2011	Ice Machine Bin	Kitchen	Manitowoc	S970		000920256	9/14/2000
Doerre	1984	2011	Ice Machine Cuber	Kitchen	Manitowoc	QD1002A		000861770	9/14/2000
Doerre	1984	2011	Kettle, 20 quart	Kitchen	Groen	TDB/7-20		115322	8/1/1984
Doerre	1984	2011	Mixer, 60 quart	Baker's Area	Hobart	H600T		11-330-573	8/1/1984
Doerre	1984	2011	Oven, Convection, Bottom	Sandwich Shop	Vulcan	VC4GD		54-1049043	7/13/2011
Doerre	1984	2011	Oven, Convection, Bottom	Bakers Area	Vulcan	VC4GD		54-1049052	7/13/2011
Doerre	1984	2011	Oven, Convection, Bottom Left	Cooks Area	Vulcan	VC4GD		54-1055872	6/26/2012
Doerre	1984	2011	Oven, Convection, Bottom Right	Cooks Area	Vulcan	VC4GD		54-1055871	6/26/2012
Doerre	1984	2011	Oven, Convection, Top	Sandwich Shop	Vulcan	VC4GD		54-1049044	7/13/2011
Doerre	1984	2011	Oven, Convection, Top	Bakers Area	Vulcan	VC4GD		54-1049140	7/13/2011
Doerre	1984	2011	Oven, Convection, Top Left	Cooks Area	Blodgett	VC4GD		54-1055861	6/26/2012
Doerre	1984	2011	Oven, Convection, Top Right	Cooks Area	Blodgett	VC4GD		54-1055862	6/26/2012
Doerre	1984	2011	Oven, Conveyor	Kitchen	CTX	DZ33II		6-20490-94	10/30/1998
Doerre	1984	2011	Oven, Microwave	Snack Bar	Amana	HDC12A		11351749EN	10/22/2004
Doerre	1984	2011	Prep Table, 30" X 60" w/2 Drawers	Snack Bar	Advance Tabco	MS306/SS2020			7/21/2011
Doerre	1984	2011	Rack, Utensil	Kitchen					
Doerre	1984	2011	Refrigerator, Merchandising	Serving Line	Barker			C040681CF3	8/1/2011
Doerre	1984	2011	Refrigerator, Merchandising	Serving Line	Barker			C040682CF3	8/1/2011
Doerre	1984	2011	Refrigerator, Pass-Thru, 2 Door	Serving Line	Utility	PT-R-60-SS-4S-4S-D		2980 C	8/1/2011
Doerre	1984	2011	Refrigerator, Roll-in	Kitchen	Traulsen	RRI-3-32-LUT		154927	8/1/1984
Doerre	1984	2011	Serving Counter, 5 Well	Serving Line	Mod-U-Serve	MCT-HF5		11-003-6	8/1/2011
Doerre	1984	2011	Serving Counter, 5 Well	Serving Line	Mod-U-Serve	MCT-HF5		11-003-5	8/1/2011
Doerre	1984	2011	Serving Counter, Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRSG/ID2-MOD		11-003-10	8/1/2011
Doerre	1984	2011	Serving Counter, Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRSG/ID2-MOD		11-003-1	8/1/2011
Doerre	1984	2011	Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF2		11-003-8	8/1/2011
Doerre	1984	2011	Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF2		11-003-3	8/1/2011
Doerre	1984	2011	Serving Counter, Hot/Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-HFSP1/CFSP1-MOD		11-003-7	8/1/2011
Doerre	1984	2011	Serving Counter, Hot/Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-HFSP1/CFSP1-MOD		11-003-4	8/1/2011
Doerre	1984	2011	Serving Counter, Ice Cream Box	Serving Line	Mod-U-Serve	MCT-FT2		11-003-9	8/1/2011
Doerre	1984	2011	Serving Counter, Ice Cream Box	Serving Line	Mod-U-Serve	MCT-FT2		11-003-2	8/1/2011
Doerre	1984	2011	Slicer	Kitchen	Hobart	1712		11-332-579	8/1/1984
Doerre	1984	2011	Steamer, 10 pan	Cooks Area	Cleveland	24CGA10.2		1206230000715	7/12/2012
Doerre	1984	2011	Steamer, 5 pan, Bottom	Cooks Area	Groen	SSB-5G		J101981-1-1B	2/1/2010
Doerre	1984	2011	Steamer, 5 pan, Top	Cooks Area	Groen	SSB-5G		J101981-1-1T	2/1/2010
Doerre	1984	2011	Warmer, Pass-Thru, 2 Door	Serving Line	Utility	PT-HC-60-SS-4S-4S-D		2980 B	8/1/2011
Doerre	1984	2011	Warmer, Pass-Thru, 2 Door	Serving Line	Utility	PT-HC-60-SS-4S-4S-D		2980 A	8/1/2011
Doerre	1984	2011	Warming Cabinet, Mobile	Kitchen	Winston C-VAP	HA4022IE		102798093123	6/30/1999
Doerre	1984	2011	Warming Cabinet, Mobile	Kitchen	Wittco	1826-15BC		616028	3/17/1997
Doerre	1984	2011	Warming Cabinet, Mobile	Kitchen	Wittco	1826-15BC		616029	3/17/1997
Doerre	1984	2011	Warming Cabinet, Mobile	Kitchen	Wittco	1826-15BC		617563	11/13/1997
Ehrhardt	1980	2011	Air Screen	Receiving Door	Mars	48CH		0507PF48CH-L	8/4/2005
Ehrhardt	1980	2011	Booster Heater	Dishroom	Hatco	S-45		2902840634	8/1/1980
Ehrhardt	1980	2011	Braising Pan, 30 gallon	Cook's Area	Groen	NHFP-3		N18473HCF	11/13/1997
Ehrhardt	1980	2011	Condensing Unit, Cooler/Freezer		RDT	ZS1-2		11-06-2-4926	8/1/2011
Ehrhardt	1980	2011	Dishmachine	Dishroom	Hobart	C44A		12-1003-409	8/1/1980
Ehrhardt	1980	2011	Food Processor	Kitchen	Mannhart	M2000		94-2146	
Ehrhardt	1980	2011	Ice Machine Bin	Kitchen	Manitowoc	S320		010622474	8/24/2001
Ehrhardt	1980	2011	Ice Machine Cuber	Kitchen	Manitowoc	QD0322A		010865032	8/24/2001



Ehrhardt	1980	2011	Mixer, 30 quart	Baker's Area	Hobart	D300		11-240-693	8/1/1980
Ehrhardt	1980	2011	Oven, Convection		Hobart				3/17/1998
Ehrhardt	1980	2011	Oven, Convection		Hobart				3/17/1998
Ehrhardt	1980	2011	Oven, Convection, Bottom		Vulcan	VC4GD		54-1055860	6/26/2012
Ehrhardt	1980	2011	Oven, Convection, Top		Vulcan	VC4GD		54-1055868	6/26/2012
Ehrhardt	1980	2011	Range, 2 Burner		Montague	18-5A		D8-D-4349013	3/16/1998
Ehrhardt	1980	2011	Refrigerator, Reach-in, 3 door		Hobart	H3		32-870784	8/1/1980
Ehrhardt	1980	2011	Serving Counter, 5 Well	Serving Line	Mod-U-Serve	MCT-HF5		11-002-4	8/1/2011
Ehrhardt	1980	2011	Serving Counter, Cashier Stand w/Ice Cream Box	Serving Line	Mod-U-Serve	MCT-CRSG/ID2-MOD		11-002-1	8/1/2011
Ehrhardt	1980	2011	Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF2		11-002-2	8/1/2011
Ehrhardt	1980	2011	Serving Counter, Hot/Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-HFSP1/CFSP1-MOD		11-002-3	8/1/2011
Ehrhardt	1980	2011	Serving Counter, Milk Box	Serving Line	Mod-U-Serve	MCT-DM2		05-07-11-166	8/1/2011
Ehrhardt	1980	2011	Slicer		Hobart	1712		56-030-354	8/1/1980
Ehrhardt	1980	2011	Steamer, 6 pan		Groen	HY6G		6G15708MS	11/13/1997
Ehrhardt	1980	2011	Warming Cabinet, Mobile		Wittco	1826-15BC		616033	3/17/1997
Ehrhardt	1980	2011	Warming Cabinet, Mobile		Wittco	1826-15BC		617577	11/13/1997
Ehrhardt	1980	2011	Warming Cabinet, Mobile		Wittco	1826-15BC		617567	11/13/1997
Eiland	1993	2012	Booster Heater	Dishroom	Hatco	S-54		8207070414	8/1/1993
Eiland	1993	2012	Braising Pan, 40 gallon	Cook's Area	Groen	NHFP-4		N14379HCF	
Eiland	1993	2012	Cart, Slicer		Seco	MX-29-T		NA	8/1/1993
Eiland	1993	2012	Cold Storage Box	Cooler	American Panel	FW3678.11TWNL		41642 D2 S1	8/1/2012
Eiland	1993	2012	Cold Storage Box	Freezer	American Panel	FW3678.11TWNL		41642 D1 S1	8/1/2012
Eiland	1993	2012	Condensing Unit, Cooler/Freezer		RDT	ZS1-2		12-7-2-14512	8/1/2012
Eiland	1993	2012	Desk, 72", Walnut Finish	Managers Office	HON	10788L			8/15/2012
Eiland	1993	2012	Dishmachine	Dishroom	Hobart	C44A	104047-CD	12-1002-059	8/1/1993
Eiland	1993	2012	Food Processor	Kitchen	Mannhart	MV-80		86-1360	8/1/1993
Eiland	1993	2012	Ice Machine Bin	Kitchen	Manitowoc	B570		110859955	9/30/2009
Eiland	1993	2012	Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110807683	9/30/2009
Eiland	1993	2012	Milk Box, Drop Front, 8 crate	Serving Line	Mod-U-Serve	MCT-DM1		01-07-98-176	1/1/1998
Eiland	1993	2012	Milk Box, Drop Front, 8 crate	Serving Line	Mod-U-Serve	MCT-DM1		01-07-98-175	1/1/1998
Eiland	1993	2012	Mixer, 60 quart	Baker's Area	Hobart	H600T	33374	11-1004-063	8/1/1993
Eiland	1993	2012	Oven, Convection, Top	Baker's Area	Montague	2-155A-G		893-9-35327-A	8/1/1993
Eiland	1993	2012	Oven, Convection, Bottom	Baker's Area	Montague	2-155A-G		893-9-35327-A	8/1/1993
Eiland	1993	2012	Oven, Convection, Top	Cook's Area	Montague	2-155A-G		893-9-35327-B	8/1/1993
Eiland	1993	2012	Oven, Convection, Bottom	Cook's Area	Montague	2-155A-G		893-9-35327-B	8/1/1993
Eiland	1993	2012	Production Table, 7' w/undershelf		Duke	314S-3084			10/3/2000
Eiland	1993	2012	Range, 6 Burner	Cook's Area	Montague	18-5A		EFD-47610A	8/1/1993
Eiland	1993	2012	Refrigerator, Reach-in, 3 door	Kitchen	Utility	R-90-SS-3S-D		3034	7/14/2011
Eiland	1993	2012	Refrigerator/Freezer, Reach-in, Dual Temp.		Traulsen	RDT332WUT		T72639F04	9/28/2004
Eiland	1993	2012	Slicer		Hobart	1712E	103251	561-004-962	8/1/1993
Eiland	1993	2012	Steamer, 6 pan		Groen	HY6G		6G12808MS	3/17/1997
Eiland	1993	2012	Warming Cabinet, Mobile		Wittco	1826-15BC		617575	11/13/1997
Eiland	1993	2012	Warming Cabinet, Mobile		Wittco	1826-15BC		617574	11/13/1997
Epps Island	1973	2007	Booster Heater	Dishroom	Hatco	C-36		3576560709	11/1/2007
Epps Island	1973	2007	Braising Pan, 30 gallon	Cook's Area	Groen	NHFP-3		N18000HCF	5/2/1997
Epps Island	1973	2007	Cashier Counter	Serving Line	Mod-U-Serve	MCT-CRSG-MOD		07-124-1	11/1/2007
Epps Island	1973	2007	Cashier Counter Ice Cream Box	Serving Line	Silver King	SKCTMD1		SAH140276A	11/1/2007
Epps Island	1973	2007	Cold storage shelving	Cooler/Freezer	Metro Max				
Epps Island	1973	2007	Condensing Unit, Cooler/Freezer						
Epps Island	1973	2007	Dishmachine	Dishroom	Hobart	C44A	104050	85-1058583	11/1/2007
Epps Island	1973	2007	Dry storage shelving	Pantry	Metro Max				
Epps Island	1973	2007	Food Processor	Kitchen	Mannhart	M2000		94-2153	
Epps Island	1973	2007	Garbage Disposer	Dishroom	Hobart	FD37300	110309	27-1169-867	11/1/2007
Epps Island	1973	2007	Garbage Disposer	Prep Area	Hobart	FD37300	110309	27-1169-862	11/1/2007
Epps Island	1973	2007	Ice Machine Bin	Kitchen	Manitowoc	B570		110859953	9/30/2009
Epps Island	1973	2007	Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110865772	9/30/2009
Epps Island	1973	2007	Milk Box, Drop Front, 12 crate	Serving Line	Mod-U-Serve	MCT-DM2		04-04-01-175	
Epps Island	1973	2007	Mixer, 60 quart	Baker's Area	Hobart	H600T		11-462-196	8/14/1992

Epps Island	1973	2007	Oven, Combi	Cook's Area	Electrolux	269553-AOS102CP1		94000001	7/14/2010
Epps Island	1973	2007	Oven, Convection, Bottom	Cook's Area	Hobart	HGC5-10		48-1656471	7/14/2010
Epps Island	1973	2007	Oven, Convection, Top	Cook's Area	Hobart	HGC5-10		48-1657519	7/14/2010
Epps Island	1973	2007	Production Table	Kitchen					
Epps Island	1973	2007	Production Table, 7' w/undershelf	Kitchen	Duke	314S-3084			10/3/2000
Epps Island	1973	2007	Rack, Refrigerator	Kitchen	Metro	RF3N			9/8/2000
Epps Island	1973	2007	Rack, Refrigerator	Kitchen	Metro	RF3N			9/8/2000
Epps Island	1973	2007	Rack, Utensil, Mobile 4 each	Kitchen	Metro Max				
Epps Island	1973	2007	Range, 2 Burner	Cook's Area	Vulcan	GHX45-374		48-1593319	11/1/2007
Epps Island	1973	2007	Refrigerator, Pass-Thru, 2 Door	Serving Line	Traulsen	AHT232WPUT-HHS		T56030F07	11/1/2007
Epps Island	1973	2007	Serving Counter, 5 Well	Serving Line	Mod-U-Serve	MCT-HF5		00-062-30G	
Epps Island	1973	2007	Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF4		00-062-32G	
Epps Island	1973	2007	Serving Counter, Hot/Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-FT3		00-062-31G	
Epps Island	1973	2007	Serving Counter, Ice Cream Box	Serving Line	Mod-U-Serve	MCT-ID3		00-062-33G	
Epps Island	1973	2007	Slicer	Kitchen	Hobart	1712	19525	11-223-991	
Epps Island	1973	2007	Steamer, 6 pan	Cook's Area	Groen	HY6G		6G14337MS	5/5/1997
Epps Island	1973	2007	Vent Hood	Cook's Area	AVTEC	AFW1		724291C	11/1/2007
Epps Island	1973	2007	Vent Hood	Cook's Area	AVTEC	AFW1		724291D	11/1/2007
Epps Island	1973	2007	Walk-in Cold storage boxes	Kitchen	ThermoKool			34074PRUT	
Epps Island	1973	2007	Warmer, Pass-Thru, 2 Door	Serving Line	Traulsen	AHF232WP-HHS		T57298F07	11/1/2007
Epps Island	1973	2007	Warming Cabinet, Mobile	Kitchen	Metro	C200S-4		03781	7/7/2004
Food Service Office	2012		Thermal Coffee Brewer	Breakroom	Bloomfield	1082AFL		ATHB0311A0014	5/1/2012
Frank	2007		Booster Heater	Dishroom	Hatco	C-36		3707580715	8/1/2007
Frank	2007		Braising Pan, 40 gallon	Cook's Area	Groen	BPM-40G		J71276-1-1	8/1/2007
Frank	2007		Cashier Counter	Serving Line	Mod-U-Serve	MCT-CRSG-MOD		06-169-6	8/1/2007
Frank	2007		Cashier Counter	Serving Line	Mod-U-Serve	MCT-CRSG-MOD		06-169-7	8/1/2007
Frank	2007		Dishmachine	Dishroom	Hobart	C44A	104050	85-1057135	8/1/2007
Frank	2007		Food Processor	Kitchen	Mannhart	M2000		94-054	
Frank	2007		Garbage Disposer	Prep Area	In-Sink-Erator	SS300-25		07039042070	8/1/2007
Frank	2007		Garbage Disposer	Dishroom	In-Sink-Erator	SS500-28		07029041527	8/1/2007
Frank	2007		Ice Cream Merchandiser, Drop In	Serving Line	Silver King	SKCTMD1		SAHE34269A	8/1/2007
Frank	2007		Ice Machine Bin	Kitchen	Manitowoc				8/1/2007
Frank	2007		Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110613571	8/1/2007
Frank	2007		Milk Box, Drop Front, 12 crate	Serving Line	Mod-U-Serve	MCT-DM2		03-03-07-081	8/1/2007
Frank	2007		Mixer, 40 quart	Baker's Area	Hobart	D340	134254	31-1392-087	8/1/2007
Frank	2007		Oven, Convection	Cook's Area	Hobart	HGC5-10		48-1588066	8/1/2007
Frank	2007		Oven, Convection	Cook's Area	Hobart	HGC5-10		48-1588130	8/1/2007
Frank	2007		Oven, Convection	Baker's Area	Hobart	HGC5-10		48-1588065	8/1/2007
Frank	2007		Oven, Convection	Baker's Area	Hobart	HGC5-10		48-1588131	8/1/2007
Frank	2007		Range, 2 Burner	Cook's Area	Hobart	FB-18		48-1588899	8/1/2007
Frank	2007		Refrigerator, Pass-thru, 2 Door	Serving Line	Traulsen	AH232WP-0026		T51146D07	8/1/2007
Frank	2007		Serving Counter, 2 Well	Serving Line	Mod-U-Serve	MCT-HF2-MOD		06-169-2	8/1/2007
Frank	2007		Serving Counter, 3 Well	Serving Line	Mod-U-Serve	MCT-HF3-MOD		06-169-1	8/1/2007
Frank	2007		Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF3		06-169-4	8/1/2007
Frank	2007		Serving Counter, Hot/Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-HF3-MOD		06-169-3	8/1/2007
Frank	2007		Serving Counter, Ice Cream Box	Serving Line	Mod-U-Serve	MCT-FT3		06-169-5	8/1/2007
Frank	2007		Slicer		Hobart	2912	134425	56-1252-458	8/1/2007
Frank	2007		Slicer Cart						8/1/2007
Frank	2007		Steamer, 5 Pan	Baker's Area	Groen	SSB-5G		J84473T-1-1	6/24/2008
Frank	2007		Steamer, 5 Pan	Baker's Area	Groen	SSB-5G		J84473B-1-1	6/24/2008
Frank	2007		Tray Cart (3)	Serving Line	Serv-O-Lift Eastern	TCA-ST-1511		03/02-220585	8/1/2007
Frank	2007		Vent Hood	Cook's Area	AVTEC	AFW1		695568B	8/1/2007
Frank	2007		Vent Hood	Baker's Area	AVTEC	AFW1		695568A	8/1/2007
Frank	2007		Walk-in Cold storage boxes		Thermo-Kool			47182 CSTM	8/1/2007
Frank	2007		Warmer, Pass-thru, 2 door	Serving Line	Traulsen	AHF232WP-HHS		T51491D07	8/1/2007
Frank	2007		Warming Cabinet, Mobile	Baker's Area	Cres Cor	H137WSUA12C		AAH-J137758-1808	8/1/2007
Grace England ECC	2012		Booster Heater	Dishroom	Hatco	PMG-60		9791911209	8/1/2012
Grace England ECC	2012		Braising Pan, 30 gallon	Cook's Area	Groen	BPM-30G		J130827-1-1	8/1/2012

Grace England ECC	2012		Dishmachine	Dishroom	Hobart	AM15T	130039	23-1136-392	8/1/2012
Grace England ECC	2012		Garbage Disposer	Prep Area	In-Sink-Erator	SS300-25		12029098968	8/1/2012
Grace England ECC	2012		Garbage Disposer	Dishroom	In-Sink-Erator	SS300-25		12029098986	8/1/2012
Grace England ECC	2012		Ice Machine Bin		Manitowoc	B570		1101092355	8/1/2012
Grace England ECC	2012		Ice Machine Cuber		Manitowoc	IY0454A		1101093614	8/1/2012
Grace England ECC	2012		Mixer, 30 quart	Baker's Area	Hobart	D300	33460	11-331-253	8/1/1984
Grace England ECC	2012		Oven, Convection, Bottom		Blodgett			022112RA012T	8/1/2012
Grace England ECC	2012		Oven, Convection, Top		Blodgett			022112RA013B	8/1/2012
Grace England ECC	2012		Range, 2 Burner		Southbend	P16C-X		12C41481	8/1/2012
Grace England ECC	2012		Refrigerator, Reach-in, 1 Door		Utility	R-30-SS-2S-D		3279 B	8/1/2012
Grace England ECC	2012		Steamer, Bottom		Groen	SSB-5G		J130826-1-1T	8/1/2012
Grace England ECC	2012		Steamer, Top		Groen	SSB-5G		J130826-1-1B	8/1/2012
Grace England ECC	2012		Warmer, Reach-in, 1 Door		Utility	HC-30-SS-2S-D		3279 A	8/1/2012
Grace England ECC	2012		Warming Cabinet, Mobile		Winston C-VAP	HA4522GE		20120229-109	8/1/2012
Greenwood Forest	1971	2006	Air Screen	Receiving Door	Mars	48CH		0512PF48CH-L	3/31/2006
Greenwood Forest	1971	2006	Booster Heater	Dishroom	Hatco	C-36		2136450551	3/31/2006
Greenwood Forest	1971	2006	Braising Pan, 30 gallon	Cook's Area	Groen	NHFP-3		N18472HCF	11/13/1997
Greenwood Forest	1971	2006	Bun Pan Rack		Serv-O-Lift Eastern	RIU69-12		01/06-254099	3/31/2006
Greenwood Forest	1971	2006	Bun Pan Rack		Serv-O-Lift Eastern	RIU69-12		01/06-254099	3/31/2006
Greenwood Forest	1971	2006	Cart, Slicer	Kitchen	Lakeside	110		NA	3/31/2006
Greenwood Forest	1971	2006	Cashier Stand, Double	Serving Line	Mod-U-Serve	MCT-CRDB-MOD		05-258-3	3/31/2006
Greenwood Forest	1971	2006	Cold Storage Box, 17'X15'X8'6"	Cooler	Kolpak	NA		04F1032 CLR	8/4/2004
Greenwood Forest	1971	2006	Cold Storage Box, 17'X15'X8'6"	Freezer	Kolpak	NA		04F1032 FZR	8/4/2004
Greenwood Forest	1971	2006	Condensing Unit, Cooler/Freezer		Kairak	20224	MAE2-2EO		8/4/2004
Greenwood Forest	1971	2006	Dishmachine	Dishroom	Hobart	C44A	104050	85-1049774	3/31/2006
Greenwood Forest	1971	2006	Food Processor	Kitchen	Mannhart	M2000		94-2144	NA
Greenwood Forest	1971	2006	Garbage Disposer	Dishroom	In-Sink-Erator	SS300-25		06019027020	3/31/2006
Greenwood Forest	1971	2006	Garbage Disposer	Prep Area	In-Sink-Erator	SS300-25		06019027023	3/31/2006
Greenwood Forest	1971	2006	Ice Cream Merchandiser, Drop In	Serving Line	Silver King	SKCTMD1		SAGB77980M	3/31/2006
Greenwood Forest	1971	2006	Ice Machine Bin	Kitchen	Manitowoc	B570		1101019942	6/27/2011
Greenwood Forest	1971	2006	Ice Machine Cuber	Kitchen	Manitowoc	IY0454A		1101018971	6/27/2011
Greenwood Forest	1971	2006	Milk Box	Cafeteria	Serv-O-Lift Eastern	855-F		161488C	
Greenwood Forest	1971	2006	Milk Box, Drop Front, 12 crate	Serving Line	Mod-U-Serve	MCT-DM2		05-06-05-159	7/15/1999
Greenwood Forest	1971	2006	Mixer, 60 quart	Baker's Area	Hobart	H600T	33374	11-461-146	8/14/1992
Greenwood Forest	1971	2006	Oven, Convection		Hobart	HGC5-10		48-1552076	3/31/2006
Greenwood Forest	1971	2006	Oven, Convection		Hobart	HGC5-10		48-1552075	3/31/2006
Greenwood Forest	1971	2006	Oven, Convection		Hobart	HGC5-10		48-1550597	3/31/2006
Greenwood Forest	1971	2006	Oven, Convection		Hobart	HGC5-10		48-1550596	3/31/2006
Greenwood Forest	1971	2006	Range, 2-Burner		Hobart	V218S	136402	48-1551918	3/31/2006
Greenwood Forest	1971	2006	Refrigerator, Pass-thru, 2 Door		Traulsen	AH232WP-X0013		T11416K05	3/31/2006
Greenwood Forest	1971	2006	Serving Counter, 5 Well		Mod-U-Serv	MCT-HF5		00-062-21E	7/15/1999
Greenwood Forest	1971	2006	Serving Counter, Cold Well		Mod-U-Serv	MCT-CF4		00-062-23E	7/15/1999
Greenwood Forest	1971	2006	Serving Counter, Hot/Cold Sheet Pan		Mod-U-Serv	MCT-FT3		00-062-22E	7/15/1999
Greenwood Forest	1971	2006	Serving Counter, Ice Cream Box		Mod-U-Serv	MCT-ID3		00-062-24E	7/15/1999
Greenwood Forest	1971	2006	Slicer		Hobart	2912	134245	56-1227-282	3/31/2006
Greenwood Forest	1971	2006	Steamer, 6 pan		Groen	HY6G		6G15342MS	10/22/1997
Greenwood Forest	1971	2006	Warmer, Pass-thru, 2 door		Traulsen	AHF232WP-HHS		T12569L05	3/31/2006
Greenwood Forest	1971	2006	Warming Cabinet, Mobile		Cres Cor	H137SUA12C		LAF-J105845-1188	3/31/2006
Greenwood Forest	1971	2006	Warming Cabinet, Mobile		Wittco	1826-15BC		614718	3/15/1996
Hassler	1999	2012	Air Screen	Cooler Door	Mars	LPN36-1UA-TS		412646	8/1/2012
Hassler	1999	2012	Air Screen	Receiving Door	Mars	LPV48-1UA-TS		413696	8/1/2012
Hassler	1999	2012	Braising Pan, 40 gallon	Cook's Area	Groen	NHFP-4		N19525HCF	8/1/1999
Hassler	1999	2012	Cold Storage Box	Cooler	American Panel	FW3678.11TWNL		41647 D2 S1	8/1/2012
Hassler	1999	2012	Cold Storage Box	Freezer	American Panel	FW3678.11TWNL		41647 D1 S1	8/1/2012
Hassler	1999	2012	Condensing Unit, Cooler/Freezer		RDT	ZS1-2		12/7/2/14513	8/1/2012
Hassler	1999	2012	Desk, 72", Walnut Finish	Managers Office	HON	10788L			8/15/2012
Hassler	1999	2012	Dishmachine	Dishroom	Hobart	C44A	104047-CD	85-1016433	8/1/1999
Hassler	1999	2012	Food Processor	Kitchen	Mannhart	M3000		94-0551	8/1/1999

Hassler	1999	2012	Freezer, Reach-in, 2 Door		Hobart	QSF-2	111563-BJ	32-1096847	1/17/2001
Hassler	1999	2012	Garbage Disposer	Dishroom	Salvajor	200		28449	8/1/1999
Hassler	1999	2012	Ice Machine Bin	Kitchen	Manitowoc	S400		990520498	8/1/1999
Hassler	1999	2012	Ice Machine Cuber	Kitchen	Manitowoc	QY0424A		990261870	8/1/1999
Hassler	1999	2012	Kettle, 40 gallon	Kitchen	Groen	TDH/40		55056	8/1/1999
Hassler	1999	2012	Milk Box, Drop Front, 12 crate	Serving Line	Mod-U-Serve	MCT-DM2		03-04-12-020	8/1/2012
Hassler	1999	2012	Mixer, 60 quart	Baker's Area	Hobart	H600T	104383	31-1173-920	8/1/1999
Hassler	1999	2012	Oven, Convection, Bootom Right	Cooks Area	Blodgett	DFG-100-3-S		012299Ra045B	8/1/1999
Hassler	1999	2012	Oven, Convection, Bottom	Baker's Area	Blodgett	DFG-100-3-S		012299RA017B	8/1/1999
Hassler	1999	2012	Oven, Convection, Bottom Left	Cooks Area	Blodgett	DFG-100-3-S		012299RA044B	8/1/1999
Hassler	1999	2012	Oven, Convection, Top	Baker's Area	Blodgett	DFG-100-3-S		012299RA043T	8/1/1999
Hassler	1999	2012	Oven, Convection, Top Left	Cooks Area	Blodgett	DFG-100-3-S		012299RA042T	8/1/1999
Hassler	1999	2012	Oven, Convection, Top Right	Cooks Area	Blodgett	DFG-100-3-S		012299RA041T	8/1/1999
Hassler	1999	2012	Range, 2 Burner	Cooks Area	Montague	18-5A		A9-D-44730A	8/1/1999
Hassler	1999	2012	Refrigerator, Roll-in, 3 door	Kitchen	Hobart	QE3	049715A	32-1070784	8/1/1999
Hassler	1999	2012	Serving Counter, 5 Well	Serving Line	Mod-U-Serve	MCT-HF5		12-099-2	8/1/2012
Hassler	1999	2012	Serving Counter, Cashier Stand w/Ice Cream Box	Serving Line	Mod-U-Serve	MCT-CRSG/ID2-MOD		12-099-1	8/1/2012
Hassler	1999	2012	Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF2		12-099-4	8/1/2012
Hassler	1999	2012	Serving Counter, Hot/Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-HFSP1/CFSP1-MOD		12-099-3	8/1/2012
Hassler	1999	2012	Serving Counter, Milk Box	Serving Line	Mod-U-Serve	MCT-DM2		03-04-12-020	8/1/2012
Hassler	1999	2012	Slicer		Hobart	2712	104822	561-109-267	8/1/1999
Hassler	1999	2012	Steamer, 6 pan		Groen	HY6G		18864MS	8/1/1999
Hassler	1999	2012	Warmer, Roll-in, 1 door	Kitchen	Hobart	QE1	049715A	32-1070741	8/1/1999
Hassler	1999	2012	Warming Cabinet, Mobile		Metro	C175-PM2X675		MEA-127-91-E	8/1/1999
Hassler	1999	2012	Warming Cabinet, Mobile		Wittco	1826-15BC		617566	11/13/1997
Haude	1971	2006	Air Screen	Receiving Door	Mars	48CH		0512PF48CH-L	3/31/2006
Haude	1971	2006	Booster Heater	Dishroom	Hatco	C-36		2136460551	3/31/2006
Haude	1971	2006	Braising Pan, 30 gallon	Cook's Area	Groen	NHFP-3		Tag Missing	9/10/1996
Haude	1971	2006	Bun Pan Rack		Serv-O-Lift Eastern	RIU69-12		01/06-254099	3/31/2006
Haude	1971	2006	Bun Pan Rack		Serv-O-Lift Eastern	RIU69-12		01/06-254099	3/31/2006
Haude	1971	2006	Cart, Slicer	Kitchen	Lakeside				
Haude	1971	2006	Cashier Stand, Double	Serving Line	Mod-U-Serve	MCT-CRDB-MOD		05-258-2	3/31/2006
Haude	1971	2006	Condensing Unit, Cooler/Freezer		Kairak	MAE2-2EO		20224	8/4/2004
Haude	1971	2006	Cooler/Freezer Box		Kolpak	17X15X8'6"			8/4/2004
Haude	1971	2006	Dishmachine	Dishroom	Hobart	C44A	10450	85-1049880	3/31/2006
Haude	1971	2006	Food Processor	Kitchen	Mannhart	M2000		94-2138	
Haude	1971	2006	Garbage Disposer	Dishroom	In-Sink-Erator	SS300-25		06019027021	3/31/2006
Haude	1971	2006	Garbage Disposer	Prep Area	In-Sink-Erator	SS300-25		06019027018	3/31/2006
Haude	1971	2006	Ice Cream Merchandiser, Drop In	Serving Line	Silver King	SKCTMD1		SAGB77983M	3/31/2006
Haude	1971	2006	Ice Machine Bin	Kitchen	Manitowoc	B570		1101018809	6/27/2011
Haude	1971	2006	Ice Machine Cuber	Kitchen	Manitowoc	IY0454A		1101018591	6/27/2011
Haude	1971	2006	Milk Box, Drop Front, 12 crate	Serving Line	Mod-U-Serve	MCT-DM2			7/15/1999
Haude	1971	2006	Mixer, 60 quart	Baker's Area	Hobart	H600T	104383	31-1150-996	3/17/1998
Haude	1971	2006	Oven, Convection		Hobart	HGC5-10		48-1552068	3/31/2006
Haude	1971	2006	Oven, Convection		Hobart	HGC5-10		48-1552071	3/31/2006
Haude	1971	2006	Oven, Convection		Hobart	HGC5-10		48-1552069	3/31/2006
Haude	1971	2006	Oven, Convection		Hobart	HGC5-10		48-1552073	3/31/2006
Haude	1971	2006	Range, 2-Burner		Hobart	V218S		48-1551919	3/31/2006
Haude	1971	2006	Refrigerator, Pass-thru, 2 Door		Traulsen	AH232WP-X0013		T11415K05	3/31/2006
Haude	1971	2006	Serving Counter, 5 Well		Mod-U-Serv	MCT-HF5		00-062-16D	7/15/1999
Haude	1971	2006	Serving Counter, Cold Well		Mod-U-Serv	MCT-CF4		00-062-18D	7/15/1999
Haude	1971	2006	Serving Counter, Hot/Cold Sheet Pan		Mod-U-Serv	MCT-FT3		00-062-17D	7/15/1999
Haude	1971	2006	Serving Counter, Ice Cream Box		Mod-U-Serv	MCT-ID3		00-062-19D	7/15/1999
Haude	1971	2006	Slicer		Hobart	2912	134245	56-1227-204	3/31/2006
Haude	1971	2006	Steamer, 6 pan		Groen	HY6G		6G11996MS	9/10/1996
Haude	1971	2006	Warmer, Pass-thru, 2 door		Traulsen	AHF232WP-HHS		T97088F05	3/31/2006
Haude	1971	2006	Warming Cabinet, Mobile		Cres Cor	H137SUA12C		LAF-J105845-1185	3/31/2006
Haude	1971	2006	Warming Cabinet, Mobile		Wittco	1826-15BC		616032	3/17/1997



Hildebrandt	1974	1997	Air Screen	Receiving Door	Powered Aire, Inc.	BCE-1-36		0824905	
Hildebrandt	1974	1997	Booster Heater	Dishroom	Hatco	S-45		9341130516	
Hildebrandt	1974	1997	Bottle Cooler	Sandwich Shop	Beverage-Air	DW49		4108467	8/1/1997
Hildebrandt	1974	1997	Bottle Cooler	Sandwich Shop	Beverage-Air	DW50		4108466	8/1/1997
Hildebrandt	1974	1997	Bottle Cooler	Sandwich Shop	Beverage-Air	DW51		4108463	8/1/1997
Hildebrandt	1974	1997	Braising Pan, 30 gallon	Cook's Area	Cleveland	SGL-30R		9611TS045R	8/1/1997
Hildebrandt	1974	1997	Cabinet, Therm and Hold	Cook's Area	Winston C-VAP	CHT522GJ		20060112-103	
Hildebrandt	1974	1997	Cart, Slicer	Kitchen	General	SC-355-AL		051899V011	7/21/1999
Hildebrandt	1974	1997	Counter Top Ice Cream Merchandiser		Silver King	SKCTM		SACC11980M	9/11/2002
Hildebrandt	1974	1997	Dishmachine	Dishroom	Hobart	C44A	38898-CD	12-140-236	8/1/1974
Hildebrandt	1974	1997	Food Processor	Kitchen	Mannhart	M2000		94-055	2/17/1994
Hildebrandt	1974	1997	Freezer, Ice Cream		Kelvinator	40F-11		70799441	9/5/1997
Hildebrandt	1974	1997	Garbage Disposer	Dishroom	Hobart	FD2-300	32442-DB	31-493-724	
Hildebrandt	1974	1997	Heated Merchandiser	Sandwich Shop	Merco	Not Legible		Not Legible	8/1/1997
Hildebrandt	1974	1997	Ice Machine Bin	Kitchen	Manitowac	S970		000920249	9/14/2000
Hildebrandt	1974	1997	Ice Machine Cuber	Kitchen	Manitowac	QD1002A		000861766	9/14/2000
Hildebrandt	1974	1997	Mixer, 60 quart	Baker's Area	Hobart	H600T	104383	31-1105-994	8/1/1997
Hildebrandt	1974	1997	Oven, Convection, Bottom		Vulcan	VC4GD		54-1049054	7/13/2011
Hildebrandt	1974	1997	Oven, Convection, Bottom		Vulcan	VC4GD		54-1049141	7/13/2011
Hildebrandt	1974	1997	Oven, Convection, Top		Vulcan	VC4GD		54-1049022	7/13/2011
Hildebrandt	1974	1997	Oven, Convection, Top		Vulcan	VC4GD		54-1049023	7/13/2011
Hildebrandt	1974	1997	Oven, Conveyor	Pizza line	Lincoln-Impinger	1116		2025244	8/1/1997
Hildebrandt	1974	1997	Oven, Cook & Hold		NU VU	UB-EZ		151-0947	8/1/1997
Hildebrandt	1974	1997	Oven, Microwave	Sandwich Shop	Amana	HCD12A		11351740EN	10/22/2004
Hildebrandt	1974	1997	Pizza Prep Table	Pizzaria	Randell	8260NM		W0200012600	4/1/2003
Hildebrandt	1974	1997	Range, 2 Burner		Southbend	164D-1-40		97D23119	8/1/1997
Hildebrandt	1974	1997	Refrigerator, Pass-Thru, 1 Door	Klein Line	Traulsen	RHT132WPTFHS		T432000L96	8/1/1997
Hildebrandt	1974	1997	Refrigerator, Pass-Thru, 1 Door	Pizza Line	Traulsen	RHT132WPTFHS		T432010L96	8/1/1997
Hildebrandt	1974	1997	Refrigerator, Reach-in	Sandwich Shop	Traulsen	RHT132WREFHS		T761420G97	8/1/1997
Hildebrandt	1974	1997	Slicer	Kitchen	Hobart	1712	17614	11-089-778	8/1/1974
Hildebrandt	1974	1997	Steamer, 5 pan, Bottom	Cook's Area	Groen	SSB-5G		J121753-1-1 B	6/29/2011
Hildebrandt	1974	1997	Steamer, 5 pan, Top	Cook's Area	Groen	SSB-5G		J121753-1-1 T	6/29/2011
Hildebrandt	1974	1997	Table, Pizza Prep	Kitchen	Randell	9110AM		W000037620	8/1/1997
Hildebrandt	1974	1997	Warmer, 2 Drawer	Sandwich Shop	Wells	RWNT2		DAO-1071	9/5/1997
Hildebrandt	1974	1997	Warmer, 2 Drawer	Sandwich Shop	Wells	RWNT2		DAO-1070	9/5/1997
Hildebrandt	1974	1997	Warmer, 2 Drawer	Sandwich Shop	Wells	RWNT2		DAO-1072	9/5/1997
Hildebrandt	1974	1997	Warmer, Buffet, 60"	Pizza Line	Hatco	GR2BW-60		3953350725	6/27/2007
Hildebrandt	1974	1997	Warmer, Reach-in	Pizza Line	Traulsen	1RHF132W		T432020L96	8/1/1997
Hildebrandt	1974	1997	Warmer, Reach-in	Sandwich Shop	Traulsen	1RHF132W		T761420G97	8/1/1997
Kaiser	1978	2011	Air Screen	Receiving Door	Berner				8/17/2011
Kaiser	1978	2011	Air Screen	Cooler Door	Berner				8/17/2011
Kaiser	1978	2011	Air Screen	Freezer Door	Berner				8/17/2011
Kaiser	1978	2011	Booster Heater	Dishroom	Vanguard	PM200N		2011.200N.525	8/17/2011
Kaiser	1978	2011	Braising Pan, 40 gallon	Cooks Area	Cleveland	SGL-40-T1		110523057371	8/17/2011
Kaiser	1978	2011	Dishmachine	Dishroom	Hobart	CL44e	138101	85-1075645	8/17/2011
Kaiser	1978	2011	Food Processor	Kitchen	Mannhart	M2000		56-1331-128	7/3/2012
Kaiser	1978	2011	Garbage Disposer	Prep Area	In-Sink-Erator	SS300-25		11059090663	8/17/2011
Kaiser	1978	2011	Garbage Disposer	Dishroom	In-Sink-Erator	SS500-28		11049090202	8/17/2011
Kaiser	1978	2011	Ice Machine Bin	Prep Area	Manitowoc	B570			8/17/2011
Kaiser	1978	2011	Ice Machine Cuber	Prep Area	Manitowoc	SY0454A		110919330	8/17/2011
Kaiser	1978	2011	Infrared Heat Strip	Serving Line	Hatco	GRN-48		8996461127	8/17/2011
Kaiser	1978	2011	Infrared Heat Strip	Serving Line	Hatco				8/17/2011
Kaiser	1978	2011	Milk Box, Drop Front, 12 crate	Serving Line	Mod-U-Serve	MCT-DM2		05-07-11-166	8/17/2011
Kaiser	1978	2011	Mixer, 40 quart	Bakers Area	Globe	SP40		74 10601	8/17/2011
Kaiser	1978	2011	Oven, Combi	Cook's Area	Electrolux	269553-AOS102CP1		942000002	7/14/2010
Kaiser	1978	2011	Oven, Convection, Bottom	Cooks Area	Blodgett			072611RA002B	8/17/2011
Kaiser	1978	2011	Oven, Convection, Top	Cooks Area	Blodgett			072611RA001T	8/17/2011
Kaiser	1978	2011	Range, 2 Burner	Cooks Area	Southbend	P16C-X		11F26464	8/17/2011

Kaiser	1978	2011	Refrigerator, Pass-Thru, 2 Door	Serving Line	Utility	PT-R-60-SS-4S-4S-D		2980E	8/17/2011
Kaiser	1978	2011	Serving Counter, 3 Well	Serving Line	Mod-U-Serve	MCT-HF3		11-021-3	8/17/2011
Kaiser	1978	2011	Serving Counter, 4 Well	Serving Line	Mod-U-Serve	MCT-HF4		11-021-2	8/17/2011
Kaiser	1978	2011	Serving Counter, Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRSG		11-021-6	8/17/2011
Kaiser	1978	2011	Serving Counter, Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-CF2		11-021-4	8/17/2011
Kaiser	1978	2011	Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF2		11-021-1	8/17/2011
Kaiser	1978	2011	Serving Counter, Hot Sheet Pan/Cold Well	Serving Line	Mod-U-Serve	MCT-FT5-MOD		11-021-5	8/17/2011
Kaiser	1978	2011	Slicer	Cooks Area	Globe	3850P		3852008	8/17/2011
Kaiser	1978	2011	Steamer, 4 Pan, Bottom Left	Cooks Area	Accutemp	N31201E06000200		35828	8/17/2011
Kaiser	1978	2011	Steamer, 4 Pan, Bottom Right	Cooks Area	Accutemp	N31201E06000200		35838	8/17/2011
Kaiser	1978	2011	Steamer, 4 Pan, Top Left	Cooks Area	Accutemp	N31201E06000200		35839	8/17/2011
Kaiser	1978	2011	Steamer, 4 Pan, Top Right	Cooks Area	Accutemp	N31201E06000200		35829	8/17/2011
Kaiser	1978	2011	Warmer, Pass-Thru, 2 Door	Serving Line	Utility	PT-HC-60-SS-4S-4S-D		2980D	8/17/2011
Kaiser	1978	2011	Warming Cabinet, Mobile	Cooks Area	Cres Cor	H137WSUA12CM		KA1-J194664	8/17/2011
Kleb	1993		Air Screen	Receiving Door	Curtron	IBD-TQ-2-42-1-SS			
Kleb	1993		Braising Pan, 40 gallon	Cook's Area	Groen	NFPC/4		N39059CF	8/1/1993
Kleb	1993		Dishmachine	Dishroom	Hobart	C44A		12-1000-480	8/1/1993
Kleb	1993		Display Cabinet	Bakery	Federal Industries	VL-59		62695-1	8/1/1993
Kleb	1993		Dough Divider/Rounder	Bakers Area	Dutchess	JN-1		2663/031312	6/18/2012
Kleb	1993		Food Processor	Kitchen	Mannhart	MV-80		86-1329	8/1/1993
Kleb	1993		Griddle, 48" w/clamshell	Kitchen	Lang				8/1/1993
Kleb	1993		Heated Merchandiser	Sandwich Shop	Merco	SW-6024		930316-07	8/1/1993
Kleb	1993		Heated Shelf	Pizza Line	Merco	BW-60		930316-06	8/1/1993
Kleb	1993		Ice Machine Bin	Kitchen	Manitowoc	S570		040521621	6/16/2004
Kleb	1993		Ice Machine Cuber	Kitchen	Manitowoc	QY0604A		040465088	6/16/2004
Kleb	1993		Kettle, 20 quart	Kitchen	Groen	TDB/7-20		109253	
Kleb	1993		Kiosk		Mod U Serve	MCT-HC5			11/13/1997
Kleb	1993		Mixer, 5 quart	Kitchen	Kitchen Aid	KSMC50S		2082396	
Kleb	1993		Mixer, 60 quart	Baker's Area	Hobart	H600T		11-1000-801	8/1/1993
Kleb	1993		Oven, Convection	Cooks Area	Montague	2-115-AG		K92-0-34448-8	8/1/1993
Kleb	1993		Oven, Convection	Cooks Area	Montague	2-115-AG		K92-0-34448-C	8/1/1993
Kleb	1993		Oven, Convection	Sandwich Shop	Montague	2-115-AG		K92-0-34448-4	8/1/1993
Kleb	1993		Oven, Conveyor	Kitchen	CTX	DZ33		10-20253-92	8/1/1993
Kleb	1993		Oven, Cook & Hold	Kitchen	NU-VU	XOP-4		03-3079	8/1/1993
Kleb	1993		Pizza Prep Table	Kitchen	Beverage-Air	PT67		2402467	8/1/1993
Kleb	1993		Refrigerator, Counter-Top	Mascot Line	TRUE	GDM-5PT		6983599	7/1/2011
Kleb	1993		Refrigerator, Counter-Top	Asian Line	TRUE	GDM-5PT		6983597	7/1/2011
Kleb	1993		Refrigerator, Counter-Top	Pizza Line	TRUE	GDM-5PT		6983598	7/1/2011
Kleb	1993		Refrigerator, Counter-Top	Hoagie Line	TRUE	GDM-5PT		6983596	7/1/2011
Kleb	1993		Refrigerator, Reach-in	Kitchen	Traulsen	RHT132WUT		V813900C93	8/1/1993
Kleb	1993		Refrigerator, Reach-in	Kitchen	Traulsen	RHT132WUT		V813920C93	8/1/1993
Kleb	1993		Refrigerator, Reach-in	Kitchen	Traulsen	RHT132WUT		V813910C93	8/1/1993
Kleb	1993		Refrigerator, Reach-in	Kitchen	Traulsen	RLT1-32WPUTSF		M840030C93	8/1/1993
Kleb	1993		Refrigerator, Roll-in	Kitchen	Traulsen	RR1132LUT		V813950C93	8/1/1993
Kleb	1993		Slicer	Kitchen	Hobart	1712		11-255-163	8/1/1993
Kleb	1993		Steamer, 10 pan	Kitchen	Cleveland	24CGA10.2		1206230000855	7/12/2012
Kleb	1993		Steamer, 5 pan, Bottom	Kitchen	Groen	SSB-5G		J121086-1-1B	6/29/2011
Kleb	1993		Steamer, 5 pan, Top	Kitchen	Groen	SSB-5G		J121086-1-1T	6/29/2011
Kleb	1993		Warmer, Reach-in	Kitchen	Traulsen	RHF132W		V813940C93	8/1/1993
Kleb	1993		Warmer, Reach-in	Kitchen	Traulsen	RHF132W		V813930C93	8/1/1993
Kleb	1994		Warming Cabinet, Mobile	Kitchen	Metro	C200S-4		03740	7/7/2004
Klein Collins High School	2001		Booster Heater	Dishroom	Hatco	Not Legible		Not Legible	
Klein Collins High School	2001		Bottle Cooler	Sandwich Shop	Beverage-Air	DW49		5803249	8/1/2001
Klein Collins High School	2001		Bottle Cooler	Sandwich Shop	Beverage-Air	DW49		5803250	8/1/2001
Klein Collins High School	2001		Bottle Cooler	Sandwich Shop	Beverage-Air	DW49		5803251	8/1/2001
Klein Collins High School	2001		Bottle Cooler	Sandwich Shop	Beverage-Air	DW49		5803252	8/1/2001
Klein Collins High School	2001		Braising Pan	Cook's Area	Cleveland	Can't Locate		Can't Locate	8/1/2001
Klein Collins High School	2001		Clothes Dryer	Laundry Room	American Dryer Corp.	ADG30D		450228ZK	8/1/2001

Klein Collins High School	2001		Clothes Washer	Laundry Room	Continental	L1030PM21010		1013640C00	8/1/2001
Klein Collins High School	2001		Dishmachine	Dishroom	Hobart	AM15T	Can't Locate	Can't Locate	
Klein Collins High School	2001		Dough Divider/Rounder	Baker's Area	Lucks	LDR11		A101100	8/1/2001
Klein Collins High School	2001		Food Processor	Kitchen	Mannhart	M2000		97-23867	06/18/04
Klein Collins High School	2001		Freezer, Reach-in, 1 Door	Sandwich Shop	Hobart	QF1	111200-BJ	32-1100189	8/1/2001
Klein Collins High School	2001		Freezer, Reach-in, 1 Door	Sandwich Shop	Hobart	QF1	111200-BJ	32-1100186	8/1/2001
Klein Collins High School	2001		Garbage Disposer	Dishroom	Salvajor	200		41793	8/1/2001
Klein Collins High School	2001		Garbage Disposer	Prep Area	Salvajor	200		37209	8/1/2001
Klein Collins High School	2001		Griddle	Sandwich Shop	Keating	Can't Locate		Can't Locate	8/1/2001
Klein Collins High School	2001		Griddle	Sandwich Shop	Keating				8/1/2001
Klein Collins High School	2001		Heated Merchandiser	Sandwich Shop	Merco	2TSW-3824		HD1011077BS	8/1/2001
Klein Collins High School	2001		Heated Merchandiser	Sandwich Shop	Merco	2TSW-3824		HD1011079BS	8/1/2001
Klein Collins High School	2001		Heated Merchandiser	Sandwich Shop	Merco	2TSW-3824		HD1011080BS	8/1/2001
Klein Collins High School	2001		Heated Merchandiser	Sandwich Shop	Merco	2TSW-3824		HD1011078BS	8/1/2001
Klein Collins High School	2001		Ice Machine Bin	Kitchen	Manitowoc	B570		110895942	5/5/2010
Klein Collins High School	2001		Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110887591	5/5/2010
Klein Collins High School	2001		Kettle, 20 quart	Kitchen	Cleveland	KET-6-T		WT7661-01A-04	8/1/2001
Klein Collins High School	2001		Mixer, 30 quart	Baker's Area	Hobart	D300	104421	31-1225-372	8/1/2001
Klein Collins High School	2001		Mixer, 60 quart	Baker's Area	Hobart	H600T	104383	31-1229-002	8/1/2001
Klein Collins High School	2001		Oven, Convection, Bottom	Cooks Area	Hobart	HGC-5X		481364281EAA	8/1/2001
Klein Collins High School	2001		Oven, Convection, Bottom Left	Sandwich Shop	Hobart	HGC-5X		481364287EAA	8/1/2001
Klein Collins High School	2001		Oven, Convection, Bottom Left	Bakers Area	Hobart	HGC5-10		48-1588061	11/1/2007
Klein Collins High School	2001		Oven, Convection, Bottom Right	Sandwich Shop	Hobart	HGC-5X		481364286EAA	8/1/2001
Klein Collins High School	2001		Oven, Convection, Bottom Right	Bakers Area	Hobart	HGC-5X		481364285EAA	8/1/2001
Klein Collins High School	2001		Oven, Convection, Top	Cooks Area	Hobart	HGC-5X		481364280EAA	8/1/2001
Klein Collins High School	2001		Oven, Convection, Top Left	Sandwich Shop	Hobart	HGC-5X		481364284EAA	8/1/2001
Klein Collins High School	2001		Oven, Convection, Top Left	Bakers Area	Hobart	HGC5-10		48-1588062	11/1/2007
Klein Collins High School	2001		Oven, Convection, Top Right	Sandwich Shop	Hobart	HGC-5X		481364282EAA	8/1/2001
Klein Collins High School	2001		Oven, Convection, Top Right	Bakers Area	Hobart	HGC-5X		481364283EAA	8/1/2001
Klein Collins High School	2001		Oven, Conveyor	Pizza Line	Lincoln-Impinger	1116		2038368 01-01	8/1/2001
Klein Collins High School	2001		Oven, Microwave	Bakery	Panasonic	NE1257R		6C11290033	8/1/2001
Klein Collins High School	2001		Oven, Microwave	Kitchen	Panasonic	NE-1257R		6C11290011	8/1/2001
Klein Collins High School	2001		Range, 2 Burner	Kitchen	Montague	18-5A		ED-47610A	8/1/2001
Klein Collins High School	2001		Refrigerator, Reach-in, Glass Door	Bakery	Hobart	Q1	111301BJ	32-1100260	8/1/2001
Klein Collins High School	2001		Refrigerator, Roll-in	Tiger Express	Hobart	QE1	111507BJ	32-1100209	8/1/2001
Klein Collins High School	2001		Refrigerator, Roll-in	Int'l Line	Hobart	QE1	111507BJ	32-1104586	8/1/2001
Klein Collins High School	2001		Refrigerator, Roll-in	Pizza Line	Hobart	QE1	111507BJ	32-1104587	8/1/2001
Klein Collins High School	2001		Refrigerator, Roll-in	Klein Line	Hobart	QE1	111507BJ	32-1104684	8/1/2001
Klein Collins High School	2001		Safe	Manager's Office	FireKing	KV1714D-2GRE	25231	E-50498	1/26/2005
Klein Collins High School	2001		Serving Counter, 5 Well	Bakery	Mod-U-Serve	MCT-HF5		00-062-34H	8/1/2001
Klein Collins High School	2001		Serving Counter, 6 Well	Serving Line, Left	Mod-U-Serve	MCT-HF6		00-004-02	8/1/2001
Klein Collins High School	2001		Serving Counter, 6 Well	Serving Line, Left Center	Mod-U-Serve	MCT-HF6		00-004-09	8/1/2001
Klein Collins High School	2001		Serving Counter, 6 Well	Serving Line, Right Center	Mod-U-Serve	MCT-HF6		00-004-08	8/1/2001
Klein Collins High School	2001		Serving Counter, 6 Well	Serving Line, Right	Mod-U-Serve	MCT-HF6		00-004-01	8/1/2001
Klein Collins High School	2001		Serving Counter, Beverage Dispenser	Serving Line, Right	Mod-U-Serve	MCT-BV2		00-004-013	8/1/2001
Klein Collins High School	2001		Serving Counter, Beverage Dispenser	Serving Line	Mod-U-Serve	MCT-BV2		00-004-06	8/1/2001
Klein Collins High School	2001		Serving Counter, Cashier Stand	Serving Line, Right	Mod-U-Serve	MCT-CRDB		00-004-07	8/1/2001
Klein Collins High School	2001		Serving Counter, Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRDB		00-004-014	8/1/2001
Klein Collins High School	2001		Serving Counter, Cold Well	Bakery	Mod-U-Serve	MCT-CF3		00-062-36H	8/1/2001
Klein Collins High School	2001		Serving Counter, Cold Well	Serving Line, Left	Mod-U-Serve	MCT-CF4		00-004-04	8/1/2001
Klein Collins High School	2001		Serving Counter, Cold Well	Serving Line, Left Center	Mod-U-Serve	MCT-CF4		00-004-03	8/1/2001
Klein Collins High School	2001		Serving Counter, Cold Well	Serving Line, Right Center	Mod-U-Serve	MCT-CF4		00-004-010	8/1/2001
Klein Collins High School	2001		Serving Counter, Cold Well	Serving Line, Right	Mod-U-Serve	MCT-CF4		00-004-011	8/1/2001
Klein Collins High School	2001		Serving Counter, Ice Cream Box	Serving Line, Right	Mod-U-Serve	MCT-ID3		00-004-012	8/1/2001
Klein Collins High School	2001		Serving Counter, Ice Cream Box	Serving Line, Left	Mod-U-Serve	MCT-ID3		00-004-05	8/1/2001
Klein Collins High School	2001		Slicer	Kitchen	Hobart	2912	104963	561-143-385	8/1/2001
Klein Collins High School	2001		Steamer, 6 pan	Kitchen	Cleveland	24CGA6		WC-71888-01B-01	8/1/2001
Klein Collins High School	2001		Steamer, 6 pan	Kitchen	Cleveland	24CGA6		WC-71918-01B-01	8/1/2001

Klein Collins High School	2001		Warmer, 2 Drawer	Bakery	Toastmaster	3B80A		1306111000	8/1/2001
Klein Collins High School	2001		Warmer, 2 Drawer	Sandwich Shop	Toastmaster	3B80A		133210101	8/1/2001
Klein Collins High School	2001		Warmer, 2 Drawer	Sandwich Shop	Toastmaster	3B80A		133510101	8/1/2001
Klein Collins High School	2001		Warmer, 2 Drawer	Sandwich Shop	Toastmaster	3B80A		1291111100	8/1/2001
Klein Collins High School	2001		Warmer, 2 Drawer	Sandwich Shop	Toastmaster	3B80A		1305111100	8/1/2001
Klein Collins High School	2001		Warmer, 2 Drawer	Bakery	Toastmaster	3B80A		1306111100	8/1/2001
Klein Collins High School	2001		Warmer, Reach-in	Tiger Express	Hobart	QEH1	11403-BB	32-1100410	8/1/2001
Klein Collins High School	2001		Warmer, Roll-in	Int'l Line	Hobart	QEH1	111403BB	32-1100171	8/1/2001
Klein Collins High School	2001		Warmer, Roll-in	Pizza Line	Hobart	QEH1	111403BB	32-1100169	8/1/2001
Klein Collins High School	2001		Warmer, Roll-in	Klein Line	Hobart	QEH1	111403BB	32-1104686	8/1/2001
Klein Collins High School	2001		Warming Cabinet, Mobile	Sandwich Shop	Wittco	1826-15BC		625007	8/1/2001
Klein Collins High School	2001		Warming Cabinet, Mobile	Sandwich Shop	Wittco	1826-15BC		625006	8/1/2001
Klein Forest High School	1979	9/1/2006	Booster Heater	Dishroom	Hatco	S-54		8887480229	8/1/2002
Klein Forest High School	1979	9/1/2006	Braising Pan, 40 gallon	Cook's Area	Groen	BPM-40G		26917HCF	9/1/2006
Klein Forest High School	1979	9/1/2006	Dishmachine	Dishroom	Hobart	C44A	104050	85-1032065	8/1/2002
Klein Forest High School	1979	9/1/2006	Dough Divider/Rounder	Baker's Area	Lucks	LDR11		160897	11/13/97
Klein Forest High School	1979	9/1/2006	Food Processor	Kitchen	Mannhart	M2000		94-059	02/17/92
Klein Forest High School	1979	9/1/2006	Garbage Disposer	Prep Area	Hobart	FD3/300		27-1159-549	09/01/06
Klein Forest High School	1979	9/1/2006	Garbage Disposer	Power Soak Sink	Hobart				09/01/06
Klein Forest High School	1979	9/1/2006	Garbage Disposer	Dishroom	Salvajor	200		42237	8/1/2002
Klein Forest High School	1979	9/1/2006	Heated Merchandiser	Sandwich Shop	Merco	2TSW 6224		02110603	8/1/2002
Klein Forest High School	1979	9/1/2006	Heated Merchandiser	Sandwich Shop	Merco	2TSW 6224		021111101	8/1/2002
Klein Forest High School	1979	9/1/2006	Heated Merchandiser	Sandwich Shop	Merco	2TSW 6224		02110602	8/1/2002
Klein Forest High School	1979	9/1/2006	Ice Machine Bin	Kitchen	Manitowoc	S970		980120919	11/17/97
Klein Forest High School	1979	9/1/2006	Ice Machine Cuber	Kitchen	Manitowoc	QD1002A3		971263857	11/17/97
Klein Forest High School	1979	9/1/2006	Kettle, 20 quart	Cook's Area	Groen	TDH-20		79091	09/01/06
Klein Forest High School	1979	9/1/2006	Kettle, 40 gallon	Cook's Area	Groen	DH/1-40		79098	09/01/06
Klein Forest High School	1979	9/1/2006	Mixer, 20 quart	Prep Area	Hobart	HL200	134289	31-1382-956	09/01/06
Klein Forest High School	1979	9/1/2006	Mixer, 60 quart	Baker's Area	Varimixer	W60		4904020002FA	08/01/94
Klein Forest High School	1979	9/1/2006	Oven, Convection, Top Right	Cook's Area	Hobart	HGC5-10		48-1566056	09/01/06
Klein Forest High School	1979	9/1/2006	Oven, Convection, Bottom Right	Cook's Area	Hobart	HGC5-10		48-1566054	09/01/06
Klein Forest High School	1979	9/1/2006	Oven, Convection, Top Center	Cook's Area	Hobart	HGC5-10		48-1565584	09/01/06
Klein Forest High School	1979	9/1/2006	Oven, Convection, Bottom Center	Cook's Area	Hobart	HGC5-10		48-1565585	09/01/06
Klein Forest High School	1979	9/1/2006	Oven, Convection, Top Left	Cook's Area	Hobart	HGC5-10		48-1566704	09/01/06
Klein Forest High School	1979	9/1/2006	Oven, Convection, Bottom Left	Cook's Area	Hobart	HGC5-10		48-1566592	09/01/06
Klein Forest High School	1979	9/1/2006	Oven, Convection, Top Right	Baker's Area	Hobart	HGC5-10		48-1565593	09/01/06
Klein Forest High School	1979	9/1/2006	Oven, Convection, Bottom Right	Baker's Area	Hobart	HGC5-10		48-1566697	09/01/06
Klein Forest High School	1979	9/1/2006	Oven, Convection, Top Left	Baker's Area	Hobart	HGC5-10		48-1566053	09/01/06
Klein Forest High School	1979	9/1/2006	Oven, Convection, Bottom Left	Baker's Area	Hobart	HGC5-10		48-1565588	09/01/06
Klein Forest High School	1979	9/1/2006	Oven, Convection, Top Right	Sandwich Shop	Montague	EK-15A		H92-D-34620F	08/14/92
Klein Forest High School	1979	9/1/2006	Oven, Convection, Bottom Right	Sandwich Shop	Montague	EK-15A		H92-D-34620F	08/14/92
Klein Forest High School	1979	9/1/2006	Oven, Convection, Top Left	Sandwich Shop	Hobart	HGC5-10		48-1566689	09/01/06
Klein Forest High School	1979	9/1/2006	Oven, Convection, Bottom Left	Sandwich Shop	Hobart	HGC5-10		48-1266055	09/01/06
Klein Forest High School	1979	9/1/2006	Oven, Conveyor, Top	Pizzaria	Lincoln-Impinger	1116-080-A			9/1/2006
Klein Forest High School	1979	9/1/2006	Oven, Conveyor, Bottom	Pizzaria	Lincoln-Impinger	1116-080-A		05062052490	9/1/2006
Klein Forest High School	1979	9/1/2006	Oven, Microwave	Bakery	Amana	CRC12T2			4/1/1998
Klein Forest High School	1979	9/1/2006	Oven, Microwave	Bakery	Amana	HCD12A		11351741EN	10/22/2004
Klein Forest High School	1979	9/1/2006	Range, 2 Burner	Cook's Area	Southbend	P16C-X		06E20264	9/1/2006
Klein Forest High School	1979	9/1/2006	Refrigerator, Pass-Thru, 1 Door	Pizza Area	Traulsen	AHT132WPUT-HHS		T25236E06	9/1/2006
Klein Forest High School	1979	9/1/2006	Safe	Manager's Office	SentrySafe	OA5848		BC749850	11/5/2008
Klein Forest High School	1979	9/1/2006	Slicer		Hobart	2912	134245	56-1235-424	09/01/06
Klein Forest High School	1979	9/1/2006	Steamer, 5 Pan, Top Left	Cook's Area, Top L	Groen	SSB-5G		40984MSD	9/1/2006
Klein Forest High School	1979	9/1/2006	Steamer, 5 Pan, Bottom Left	Cook's Area, Bottom L	Groen	SSB-5G		5G41122MSD	9/1/2006
Klein Forest High School	1979	9/1/2006	Steamer, 5 Pan, Top Center	Cook's Area, Top C	Groen	SSB-5G		5G4893MSD	9/1/2006
Klein Forest High School	1979	9/1/2006	Steamer, 5 Pan, Bottom Center	Cook's Area, Bottom C	Groen	SSB-5G		5G4089MSD	9/1/2006
Klein Forest High School	1979	9/1/2006	Steamer, 5 Pan, Top Right	Cook's Area, Top R	Groen	SSB-5G		40985MSD	9/1/2006
Klein Forest High School	1979	9/1/2006	Steamer, 5 Pan, Bottom Right	Cook's Area, Bottom R	Groen	SSB-5G		5G41121MSD	9/1/2006
Klein Forest High School	1979	9/1/2006	Warmer, Reach-in	Pizzaria	Traulsen	RHF132W-FHS		T303890G02	4/1/2003



Klein Forest High School	1979	9/1/2006	Warming Cabinet, Mobile		Cres Cor	HPC-72-36-1 1/2		EAG-J118805-1707	1/1/1980
Klein Forest High School	1979	9/1/2006	Warming Cabinet, Mobile		Wilder	910007CR		7040-00003-00003	1/1/1980
Klein High School		1993	Bottle Cooler	Sandwich Shop	Beverage-Air	DW49		2607165	8/1/1993
Klein High School		1993	Bottle Cooler	Sandwich Shop	Beverage-Air	DW49		2621588	8/1/1993
Klein High School		1993	Bottle Cooler	Sandwich Shop	Beverage-Air	DW49		2621590	8/1/1993
Klein High School		1993	Bottle Cooler	Sandwich Shop	Beverage-Air	DW49		2621589	8/1/1993
Klein High School		1993	Braising Pan	Cook's Area	Groen	HFP/2-3		14511HCF	8/1/1993
Klein High School		1993	Cabinet, Therm and Hold	Snack Bar	Winston C-VAP	CHT522GJ		20060112-105	
Klein High School		1993	Cabinet, Therm and Hold	Hi-Rise	Winston C-VAP	CHT522GJ		20060112-101	
Klein High School		1993	Dough Divider/Rounder	Baker's Area	Lucks	LDR11		150897	11/13/1997
Klein High School		1993	Food Processor	Kitchen	Mannhart	MV-79		86-649	8/1/1993
Klein High School		1993	Freezer, Upright		Sears	106.827598		E93021760	8/8/1989
Klein High School		1993	Heated Merchandiser	Sandwich Shop	Merco	SW5024		930817-07	8/1/1993
Klein High School		1993	Heated Merchandiser	Sandwich Shop	Merco	SW5024		930817-08	8/1/1993
Klein High School		1993	Heated Shelf, 54"	Pizza Line	Hatco	GR2S-54		2999801302	
Klein High School		1993	Ice Machine Bin	Sandwich Shop	Manitowoc				9/14/2000
Klein High School		1993	Ice Machine Cuber	Sandwich Shop	Manitowoc	QD1002A			9/14/2000
Klein High School		1993	Kettle, 20 quart	Kitchen	Groen	TDB/7-20		30293	8/1/1993
Klein High School		1993	Kiosk		Mod-U-Serv	MCT-HC5			12/15/1997
Klein High School		1993	Kiosk		Mod-U-Serv	MCT-HC5			11/31/1997
Klein High School		1993	Milk Box		Serv-O-Lift Eastern	R20-BI-C		069376657	8/1/1993
Klein High School		1993	Milk Box		Serv-O-Lift Eastern	R20-BI-C		069376658	8/1/1993
Klein High School		1993	Milk Box		Serv-O-Lift Eastern	R20-BI-C		069376659	8/1/1993
Klein High School		1993	Mixer, 60 quart	Baker's Area	Hobart	HL600		31-1319-317	8/1/2004
Klein High School		1993	Oven, Convection	Cooks Area	Montague	2-115-AG		E3-D35757A	8/1/1993
Klein High School		1993	Oven, Convection	Baker's area	Montague	2-115-AG		E3-D35757B	8/1/1993
Klein High School		1993	Oven, Convection	Bakery	Montague	2EK-15A		E3-D35757C	8/1/1993
Klein High School		1993	Oven, Conveyor	Pizza Line	CTX	DZ33		B-2030A-93	8/1/1993
Klein High School		1993	Oven, Microwave		Amana	HCD12A		11842126EP	10/22/2004
Klein High School		1993	Range, 4 burner	Kitchen	Montague				8/1/1993
Klein High School		1993	Refrigerator, Pass-Thru, 1 Door		Traulsen	RHT132WPUT		V975810F93	8/1/1993
Klein High School		1993	Refrigerator, Pass-Thru, 1 Door		Traulsen	RHT132WPUT		V975820F93	8/1/1993
Klein High School		1993	Refrigerator, Pass-Thru, 1 Door		Traulsen	RHT132WPUT		V034540G93	8/1/1993
Klein High School		1993	Refrigerator, Reach-in		F.W.E.				1/1/1980
Klein High School		1993	Refrigerator, Reach-in	Hi-rise	Traulsen	G20010		T472320F92	8/14/1992
Klein High School		1993	Refrigerator, Reach-in		Traulsen	RHT132WUT		V975840F93	8/1/1993
Klein High School		1993	Refrigerator, Reach-in		Traulsen	RHT132WUT		V975850F93	8/1/1993
Klein High School		1993	Safe	Manager's Office	FireKing	KV1714D-2GRE	38520	E-50501	1/26/2005
Klein High School		1993	Salad/Sandwich prep. Table	Sandwich Shop	Randell				8/1/1993
Klein High School		1993	Scale, Receiving		Hobart	HOB15		1001630	8/1/1993
Klein High School		1993	Serving Counter, 5 Well	Bakery	Mod-U-Serve	MCT-HF5		00-062-41I	
Klein High School		1993	Serving Counter, Cold Well	Bakery	Mod-U-Serve	MCT-CF3		00-062-43I	
Klein High School		1993	Slicer	Kitchen	Hobart	1712E		561-041-847	8/10/1995
Klein High School		1993	Steamer, 10 pan	Cook's Area	Cleveland	24CGA10		WC21066-93F-01	8/1/1993
Klein High School		1993	Steamer, 5 pan	Cook's Area, Top	Groen	SSB-5GF		J73544T-1-1	7/2/2007
Klein High School		1993	Steamer, 5 pan	Cook's Area, Bottom	Groen	SSB-5GF		J73544B-1-1	7/2/2007
Klein High School		1993	Walkie-Talkie		Kenwood	TK-332K		B1201711	3/23/2011
Klein High School		1993	Walkie-Talkie		Kenwood	TK-332K		B1201712	3/23/2011
Klein High School		1993	Walkie-Talkie		Kenwood	TK-332K		B1201713	3/23/2011
Klein High School		1993	Warmer, 4 Drawer	Sandwich Shop	Toastmaster	3D8XD		5-1278-77	
Klein High School		1993	Warmer, Pass-thru		Traulsen	RHF132WP		975870F93	8/1/1993
Klein High School		1993	Warmer, Pass-thru		Traulsen	RHF132WP		975880F93	8/1/1993
Klein High School		1993	Warmer, Pass-thru		Traulsen	RHF132WP		975860F93	8/1/1993
Klein High School		1993	Warming Cabinet, Mobile		BevLes	CA70-CVMP12/MOD		CV-1VF-L-02973	10/1/1996
Klein High School		1993	Warming Cabinet, Mobile		Metro	C200S-4		03784	7/7/2004
Klein High School		1993	Warming Cabinet, Mobile		Metro	C200S-4		03777	7/7/2004
Klein High School		1993	Warming Cabinet, Mobile	Sandwich Shop	Wittco	1826-15BC		617579	8/1/1993
Klein High School		1993	Warming Cabinet, Mobile	Kitchen	Wittco	1826-15BC		616031	3/17/1997

Klein Intermediate	1984	2010	Air Screen	Main Cooler	Mars	LPV36-1UA-TS		211798	8/1/2010
Klein Intermediate	1984	2010	Air Screen	Main Freezer	Mars	LPV36-1UA-TS		211796	8/1/2010
Klein Intermediate	1984	2010	Air Screen	S.S. Cooler	Mars	LPV36-1UA-TS		211794	8/1/2010
Klein Intermediate	1984	2010	Air Screen	S.S. Freezer	Mars	LPV36-1UA-TS		211795	8/1/2010
Klein Intermediate	1984	2010	Air Screen	Receiving Door	Mars	STD48-1UA-BG		212067	8/1/2010
Klein Intermediate	1984	2010	Booster Heater	Dishroom	Vanguard	PM200N		2310.200N.488	8/1/2010
Klein Intermediate	1984	2010	Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		06-06-10-189	8/1/2010
Klein Intermediate	1984	2010	Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		06-06-10-193	8/1/2010
Klein Intermediate	1984	2010	Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		06-06-10-190	8/1/2010
Klein Intermediate	1984	2010	Braising Pan, 40 gallon	Cook's Area	Groen	BPP-40G		26183HCF	8/3/2005
Klein Intermediate	1984	2010	Counter Top Ice Cream Merchandiser	Serving Line	Silver King	SKCTM		SACC11979M	9/11/2004
Klein Intermediate	1984	2010	Dishmachine	Dishroom	Hobart	CL44e	138101	85-1072700	8/1/1984
Klein Intermediate	1984	2010	Dough Divider/Rounder	Bakers Area	Dutchess	JN-1		2667-031912	6/18/2012
Klein Intermediate	1984	2010	Food Processor	Kitchen	Mannhart	M2000		94-056	2/17/1994
Klein Intermediate	1984	2010	Garbage Disposer	Dishroom	Hobart				8/1/2010
Klein Intermediate	1984	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-36D		7671381025	8/1/2010
Klein Intermediate	1984	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-36D		7671401025	8/1/2010
Klein Intermediate	1984	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-36D		7671391025	8/1/2010
Klein Intermediate	1984	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-36D		7671371025	8/1/2010
Klein Intermediate	1984	2010	Ice Machine Bin	Kitchen	Manitowoc	S970		990722103	6/23/1999
Klein Intermediate	1984	2010	Ice Machine Cuber	Kitchen	Manitowoc	QD1002A3		990769365	6/23/1999
Klein Intermediate	1984	2010	Infrared Strip Heater w/Lights	Pizza Line	Hatco	GRAL-24		7585021021	8/1/2010
Klein Intermediate	1984	2010	Infrared Strip Heater w/Lights	Create Your Own Line	Hatco	GRAL-24		7733331028	8/1/2010
Klein Intermediate	1984	2010	Infrared Strip Heater w/Lights	Klein Line	Hatco	GRAL-24		7585011021	8/1/2010
Klein Intermediate	1984	2010	Infrared Strip Heater w/Lights	Pizza Line	Hatco	GRAL-48		7464931016	8/1/2010
Klein Intermediate	1984	2010	Infrared Strip Heater w/Lights	Create Your Own Line	Hatco	GRAL-48		7000540945	8/1/2010
Klein Intermediate	1984	2010	Infrared Strip Heater w/Lights	Klein Line	Hatco	GRAL-48		7543861019	8/1/2010
Klein Intermediate	1984	2010	Kettle, 20 quart	Kitchen	Groen	TDB/7-20		115324	8/1/1984
Klein Intermediate	1984	2010	Mixer, 5 quart		Kitchen Aid	KSMC50S		1535039	
Klein Intermediate	1984	2010	Mixer, 60 quart	Baker's Area	Hobart	H600	33631	11-329-695	8/1/1984
Klein Intermediate	1984	2010	Oven, Convection, Bottom		Vulcan	VC4GD		54-1055841	6/26/2012
Klein Intermediate	1984	2010	Oven, Convection, Bottom		Vulcan	VC4GD		54-1055857	6/26/2012
Klein Intermediate	1984	2010	Oven, Convection, Bottom		Vulcan	VC4GD		54-1055840	6/26/2012
Klein Intermediate	1984	2010	Oven, Convection, Top		Vulcan	VC4GD		54-1055859	6/26/2012
Klein Intermediate	1984	2010	Oven, Convection, Top		Vulcan	VC4GD		54-1055867	6/26/2012
Klein Intermediate	1984	2010	Oven, Convection, Top		Vulcan	VC4GD		54-1055858	6/26/2012
Klein Intermediate	1984	2010	Oven, Microwave	Kitchen	Amana	HCD12A		11842124	10/22/2004
Klein Intermediate	1984	2010	Oven, Microwave	Kitchen	Litton				1/1/1980
Klein Intermediate	1984	2010	Refrigerator, Merchandising	Pizza Line	RPI Industries	SCAS36R		07106783	8/1/2010
Klein Intermediate	1984	2010	Refrigerator, Merchandising	CYO/Klein Line	RPI Industries	SCAS48R			8/1/2010
Klein Intermediate	1984	2010	Refrigerator, Pass-Thru, 1 Door	Pizza Line	Traulsen	RHT132WPUT-HHS		T39095E10	8/1/2010
Klein Intermediate	1984	2010	Refrigerator, Pass-Thru, 1 Door	Create Your Own Line	Traulsen	RHT132WPUT-HHS		T39206E10	8/1/2010
Klein Intermediate	1984	2010	Refrigerator, Pass-Thru, 1 Door	Klein Line	Traulsen	RHT132WPUT-HHS		T39207E10	8/1/2010
Klein Intermediate	1984	2010	Serving Counter, 2 Well	Pizza Line	Mod-U-Serve	MCT-HF2		10-041-3	8/1/2010
Klein Intermediate	1984	2010	Serving Counter, 4 Well	Create Your Own Line	Mod-U-Serve	MCT-HF4		10-041-11	8/1/2010
Klein Intermediate	1984	2010	Serving Counter, 4 Well	Klein Line	Mod-U-Serve	MCT-HF4		10-041-12	8/1/2010
Klein Intermediate	1984	2010	Serving Counter, Cold Well	Pizza Line	Mod-U-Serve	MCT-CF3		10-041-4	8/1/2010
Klein Intermediate	1984	2010	Serving Counter, Cold Well	Create Your Own Line	Mod-U-Serve	MCT-CF3		10-041-8	8/1/2010
Klein Intermediate	1984	2010	Serving Counter, Cold Well	Klein Line	Mod-U-Serve	MCT-CF3		10-041-14	8/1/2010
Klein Intermediate	1984	2010	Serving Counter, Heated Shelf	Pizza Line	Mod-U-Serve	MCT-PZ4		10-041-2	8/1/2010
Klein Intermediate	1984	2010	Serving Counter, Ice Cream Box	Klein Line	Mod-U-Serve	MCT-CRSG		10-041-15	8/1/2010
Klein Intermediate	1984	2010	Serving Counter, Ice Cream Box	Pizza Line	Mod-U-Serve	MCT-DI-IC-2020		10-041-5	8/1/2010
Klein Intermediate	1984	2010	Serving Counter, Ice Cream Box	Create Your Own Line	Mod-U-Serve	MCT-DI-IC-2020		10-041-7	8/1/2010
Klein Intermediate	1984	2010	Serving Counter, Sheet Pan, Cold	Create Your Own Line	Mod-U-Serve	MCT-HFSP1		10-041-9	8/1/2010
Klein Intermediate	1984	2010	Serving Counter, Sheet Pan, Cold	Klein Line	Mod-U-Serve	MCT-HFSP1		10-041-13	8/1/2010
Klein Intermediate	1984	2010	Slicer	Kitchen	Hobart	1712	19525	11-331-987	8/1/1984
Klein Intermediate	1984	2010	Steamer, 5 pan, Bottom	Kitchen	Groen	SSB-5GF		SSB38757MSC	8/3/2005
Klein Intermediate	1984	2010	Steamer, 5 pan, Bottom	Kitchen	Groen	SSB-5G		J121457-1-1T	6/29/2011

Klein Intermediate	1984	2010	Steamer, 5 pan, Top	Kitchen	Groen	SSB-5GF		SSB38756MSC	8/3/2005
Klein Intermediate	1984	2010	Steamer, 5 pan, Top	Kitchen	Groen	SSB-5G		J121457-1-1B	6/29/2011
Klein Intermediate	1984	2010	Warmer, 3 Drawer	Sandwich Shop	Hatco	HDW-3		7654611024	8/1/2010
Klein Intermediate	1984	2010	Warmer, 3 Drawer	Sandwich Shop	Hatco	HDW-3		7654631024	8/1/2010
Klein Intermediate	1984	2010	Warmer, 3 Drawer	Sandwich Shop	Hatco	HDW-3		7654621024	8/1/2010
Klein Intermediate	1984	2010	Warmer, 3 Drawer	Sandwich Shop	Hatco	HDW-3		7656451024	8/1/2010
Klein Intermediate	1984	2010	Warmer, 3 Drawer	Sandwich Shop	Hatco	HDW-3		7656461024	8/1/2010
Klein Intermediate	1984	2010	Warmer, Pass-Thru, 2 Door	Pizza Line	Traulsen	RHF232WP-HHS		T39012E10	8/1/2010
Klein Intermediate	1984	2010	Warmer, Pass-Thru, 2 Door	Create Your Own Line	Traulsen	RHF232WP-HHS		T39009E10	8/1/2010
Klein Intermediate	1984	2010	Warmer, Pass-Thru, 2 Door	Klein Line	Traulsen	RHF232WP-HHS		T39094E10	8/1/2010
Klein Intermediate	1984	2010	Warming Cabinet, Mobile	Sandwich Shop	Cres Cor				8/1/1984
Klein Intermediate	1984	1993	Warming Cabinet, Mobile		Metro	C200S-4		03541	7/7/2004
Klein Intermediate	1984	2010	Warming Cabinet, Mobile	Kiosk	Wittco	1826-15BC		617565	11/13/1997
Klein Intermediate	1984	2010	Warming Cabinet, Mobile	Kitchen	Wittco	1826-15BCDD		626327	6/17/2002
Klein Oak High School	1982	2010	Air Screen	Receiving Door	Mars	CH48-1UA-MW		209709	8/13/2010
Klein Oak High School	1982	2010	Air Screen	S.S. Freezer	Mars	LPV36-1UA-OB		209545	8/13/2010
Klein Oak High School	1982	2010	Air Screen	Main Freezer	Mars	LPV36-1UA-OB		209544	8/13/2010
Klein Oak High School	1982	2010	Air Screen	Main Cooler	Mars	LPV36-1UA-OB		209546	8/13/2010
Klein Oak High School	1982	2010	Booster Heater	Dishroom	Vanguard	PM200N		1810.200N.483	8/13/2010
Klein Oak High School	1982	2010	Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		06-07-09-228	8/13/2010
Klein Oak High School	1982	2010	Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		06-07-09-226	8/13/2010
Klein Oak High School	1982	2010	Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		06-07-09-229	8/13/2010
Klein Oak High School	1982	2010	Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		06-07-09-227	8/13/2010
Klein Oak High School	1982	2010	Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		06-07-09-183	8/13/2010
Klein Oak High School	1982	2010	Braising Pan, 40 gallon	Cook's Area	Groen	BPM-40G		J73198-1-1	6/25/2007
Klein Oak High School	1982	2010	Braising Pan, 40 gallon	Cook's Area	Groen	BPM-40G		J104848-1-1	8/13/2010
Klein Oak High School	1982	2010	Counter Top Ice Dispenser	Klein Line	Manitowoc	M-45		610086159	8/13/2010
Klein Oak High School	1982	2010	Counter Top Ice Dispenser	Asian Line	Manitowoc	M-45		610086158	8/13/2010
Klein Oak High School	1982	2010	Dishmachine	Dishroom	Hobart	CL44e	138101	85-1072413	8/13/2010
Klein Oak High School	1982	2010	Dough Divider/Rounder	Baker's Area	Lucks	LDR11		130897	11/13/1997
Klein Oak High School	1982	2010	Food Processor	Kitchen	Mannhart	M2000		94-061	2/17/1994
Klein Oak High School	1982	2010	Freezer, Roll-in, 2 Door	Cook's Area	Traulsen	RIF232LUT-FHS		T36841D10	8/13/2010
Klein Oak High School	1982	2010	Garbage Disposer	Baker's Prep Sink	In-Sink-Erator	SS300-25		10049078694	8/13/2010
Klein Oak High School	1982	2010	Garbage Disposer	Middle Prep Sink	In-Sink-Erator	SS300-25		10049078693	8/13/2010
Klein Oak High School	1982	2010	Garbage Disposer	Dishroom	In-Sink-Erator	SS500-28		10049078706	8/13/2010
Klein Oak High School	1982	2010	Griddle, 36"	Display Cooking	Vulcan	RRE36D		650041235	8/13/2010
Klein Oak High School	1982	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-36D		7491861017	8/13/2010
Klein Oak High School	1982	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-36D		8323991051	8/13/2010
Klein Oak High School	1982	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-36D		7505251017	8/13/2010
Klein Oak High School	1982	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-36D		7504771017	8/13/2010
Klein Oak High School	1982	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-36D		7499981017	8/13/2010
Klein Oak High School	1982	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-36D		7504761017	8/13/2010
Klein Oak High School	1982	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-36D		7499971017	8/13/2010
Klein Oak High School	1982	2010	Ice Cream Freezer	Sandwich Shop	Master-Bilt	DC-2S		113777	8/13/2010
Klein Oak High School	1982	2010	Ice Cream Freezer	Sandwich Shop	Master-Bilt	DC-2S		117043	8/13/2010
Klein Oak High School	1982	2010	Ice Cream Freezer	Sandwich Shop	Master-Bilt	DC-2S		118331	8/13/2010
Klein Oak High School	1982	2010	Ice Machine Bin	Kitchen	Manitowoc	B970		110908776	8/13/2010
Klein Oak High School	1982	2010	Ice Machine Cuber	Kitchen	Manitowoc	SY1404A		110910646	8/13/2010
Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Mascot Line	Hatco	GRA-24		7603991022	8/13/2010
Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Mascot Line	Hatco	GRA-24		7603981022	8/13/2010
Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Klein Line	Hatco	GRA-24		7603351022	8/13/2010
Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Sandwich Line	Hatco	GRA-24		7603371022	8/13/2010
Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Asian Line	Hatco	GRA-24		7603361022	8/13/2010
Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Asian Line	Hatco	GRA-24		7603971022	8/13/2010
Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Create Your Own Line	Hatco	GRA-36		7603911022	8/13/2010
Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Create Your Own Line	Hatco	GRA-36		7603941022	8/13/2010
Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Klein Line	Hatco	GRA-36		7603921022	8/13/2010
Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Salad/Brkfst/Pasta Line	Hatco	GRA-36		7603931022	8/13/2010

Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Salad/Brkfst/Pasta Line	Hatco	GRA-36		7603961022	8/13/2010
Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Pizza Line	Hatco	GRA-36		7603901022	8/13/2010
Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Pizza Line	Hatco	GRA-36		7603891022	8/13/2010
Klein Oak High School	1982	2010	Infrared Strip Heater w/Lights	Sandwich Line	Hatco	GRA-36		7603951022	8/13/2010
Klein Oak High School	1982	2010	Kettle, 20 quart	Kitchen	Groen	TDH-20		87139	8/13/2010
Klein Oak High School	1982	2010	Mixer, 60 quart	Baker's Area	Hobart	HL600	134254	31-1318-336	8/1/2004
Klein Oak High School	1982	2010	Money Counter	Manager's Office	Tellermate	TY-100		AAE 005626	12/19/2008
Klein Oak High School	1982	2010	Oven, Convection, Bottom Center	Baker's Area	Hobart	HGC5-10		48-1656727	8/13/2010
Klein Oak High School	1982	2010	Oven, Convection, Bottom Left	Baker's Area	Hobart	HGC5-10		48-1656462	8/13/2010
Klein Oak High School	1982	2010	Oven, Convection, Bottom Left	Cook's Area	Hobart	HGC5-10		48-1656465	8/13/2010
Klein Oak High School	1982	2010	Oven, Convection, Bottom Left	Sandwich Shop	Hobart	HGC5-10		48-1655429	8/13/2010
Klein Oak High School	1982	2010	Oven, Convection, Bottom Right	Baker's Area	Hobart	HGC5-10		48-1656729	8/13/2010
Klein Oak High School	1982	2010	Oven, Convection, Bottom Right	Cook's Area	Hobart	HGC5-10		48-1650574	8/13/2010
Klein Oak High School	1982	2010	Oven, Convection, Bottom Right	Sandwich Shop	Hobart	HGC5-10		48-1656733	8/13/2010
Klein Oak High School	1982	2010	Oven, Convection, Top Center	Baker's Area	Hobart	HGC5-10		48-1656728	8/13/2010
Klein Oak High School	1982	2010	Oven, Convection, Top Left	Baker's Area	Hobart	HGC5-10		48-1656463	8/13/2010
Klein Oak High School	1982	2010	Oven, Convection, Top Left	Cook's Area	Hobart	HGC5-10		48-1656464	8/13/2010
Klein Oak High School	1982	2010	Oven, Convection, Top Left	Sandwich Shop	Hobart	HGC5-10		48-1656730	8/13/2010
Klein Oak High School	1982	2010	Oven, Convection, Top Right	Baker's Area	Hobart	HGC5-10		48-1655427	8/13/2010
Klein Oak High School	1982	2010	Oven, Convection, Top Right	Cook's Area	Hobart	HGC5-10		48-1650577	8/13/2010
Klein Oak High School	1982	2010	Oven, Convection, Top Right	Sandwich Shop	Hobart	HGC5-10		48-1656732	8/13/2010
Klein Oak High School	1982	2010	Oven, Conveyor	Display Cooking	Lincoln-Impinger	1130-000-E		2037321	8/13/2010
Klein Oak High School	1982	2010	Oven, Conveyor	Display Cooking	Lincoln-Impinger	1130-000-E		2037329	8/13/2010
Klein Oak High School	1982	2010	Oven, Microwave	Display Cooking	Amana	HCD12A		11842125ED	10/22/2004
Klein Oak High School	1982	2010	Prep Table, 30" X 60" w/2 Drawers	Kitchen	Advance Tabco	MS-306/SS2020		N/A	7/21/2011
Klein Oak High School	1982	2010	Range, 2 Burner w/Spreader Table	Cook's Area	Southbend	P12C-S		10E02225	8/13/2010
Klein Oak High School	1982	2010	Refrigerated Equipment Base	Display Cooking	Delfield	F17C52-C		1004150001162	8/13/2010
Klein Oak High School	1982	2010	Refrigerated Pizza Prep Table	Pizza Prep Area	Delfield	18660PTBM-C		1004150001161	8/13/2010
Klein Oak High School	1982	2010	Refrigerator, Merchandising	Pizza Line	RPI Industries	SCAS36R		05106556	8/13/2010
Klein Oak High School	1982	2010	Refrigerator, Merchandising	CYO/Mascot Line	RPI Industries	SCAS48R		05106560	8/13/2010
Klein Oak High School	1982	2010	Refrigerator, Merchandising	Klein/SBP Line	RPI Industries	SCAS48R		05106559	8/13/2010
Klein Oak High School	1982	2010	Refrigerator, Merchandising	Sandwich/Asian Line	RPI Industries	SCAS48R		05106557	8/13/2010
Klein Oak High School	1982	2010	Refrigerator, Pass-Thru, 1 Door	Klein Line	Traulsen	RHT132WPUT-HHS		T37010D10	8/13/2010
Klein Oak High School	1982	2010	Refrigerator, Pass-Thru, 1 Door	Salad/Brkfst/Pasta Line	Traulsen	RHT132WPUT-HHS		T37097D10	8/13/2010
Klein Oak High School	1982	2010	Refrigerator, Pass-Thru, 1 Door	Pizza Line	Traulsen	RHT132WPUT-HHS		T36430D10	8/13/2010
Klein Oak High School	1982	2010	Refrigerator, Pass-Thru, 1 Door	Sandwich Line	Traulsen	RHT132WPUT-HHS		T36584D10	8/13/2010
Klein Oak High School	1982	2010	Refrigerator, Pass-Thru, 1 Door	Asian Line	Traulsen	RHT132WPUT-HHS		T36936D10	8/13/2010
Klein Oak High School	1982	2010	Refrigerator, Pass-Thru, 1 Door	Pizza Prep Area	Traulsen	RHT132WPUT-HHS		T36587D10	8/13/2010
Klein Oak High School	1982	2010	Refrigerator, Reach-in	Mascot Line	Hobart	Q1	111301BJ	32-1091631	10/5/2000
Klein Oak High School	1982	2010	Refrigerator, Reach-in, 1 door	Create Your Own Line	Traulsen	RHT132WUT-HHS		T37013D10	8/13/2010
Klein Oak High School	1982	2010	Refrigerator, Reach-in, 2 Door	Sandwich Shop	Traulsen	RHT232WUT-HHS		T37019D10	8/13/2010
Klein Oak High School	1982	2010	Safe	Mgr Office	FireKing	KV1714D-2GRE		E-50496	1/26/2005
Klein Oak High School	1982	2010	Slicer	Kitchen	Hobart	2912	136189	56-1315-198	8/13/2010
Klein Oak High School	1982	2010	Steamer, 5 Pan	Baker's Area	Groen	SSB-5G		40933MSD	9/1/2006
Klein Oak High School	1982	2010	Steamer, 5 Pan	Baker's Area	Groen	SSB-5G		40932MSD	9/1/2006
Klein Oak High School	1982	2010	Steamer, 5 Pan	Sandwich Shop	Groen	SSB-5G		J73447T-1-1	7/2/2007
Klein Oak High School	1982	2010	Steamer, 5 Pan	Sandwich Shop	Groen	SSB-5G		J73447B-1-1	7/2/2007
Klein Oak High School	1982	2010	Steamer, 5 Pan, Bottom Left	Cook's Area	Groen	SSB-5G		J105122-1-2B	8/13/2010
Klein Oak High School	1982	2010	Steamer, 5 Pan, Bottom Right	Cook's Area	Groen	SSB-5G		J105122-1-1B	8/13/2010
Klein Oak High School	1982	2010	Steamer, 5 Pan, Top Left	Cook's Area	Groen	SSB-5G		J105122-1-2T	8/13/2010
Klein Oak High School	1982	2010	Steamer, 5 Pan, Top Right	Cook's Area	Groen	SSB-5G		J105122-1-1T	8/13/2010
Klein Oak High School	1982	2010	Tea Brewer, 3 Gallon	Klein Line	Bunn	TB3Q/TD4T		TU00231311	8/13/2010
Klein Oak High School	1982	2010	Tea Brewer, 3 Gallon	Asian Line	Bunn	TB3Q/TD4T		TU00231346	8/13/2010
Klein Oak High School	1982	2010	Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		795534-000	8/13/2010
Klein Oak High School	1982	2010	Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		790428-000	8/13/2010
Klein Oak High School	1982	2010	Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		790427-000	8/13/2010
Klein Oak High School	1982	2010	Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		795535-000	8/13/2010
Klein Oak High School	1982	2010	Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		795537-000	8/13/2010



Klein Oak High School	1982	2010	Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		790430-000	8/13/2010
Klein Oak High School	1982	2010	Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		790433-000	8/13/2010
Klein Oak High School	1982	2010	Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		790432-000	8/13/2010
Klein Oak High School	1982	2010	Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		795536-000	8/13/2010
Klein Oak High School	1982	2010	Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		795533-000	8/13/2010
Klein Oak High School	1982	2010	Warmer, Pass-Thru, 1 Door	Salad/Brkfst/Pasta Line	Traulsen	RHF132WP-HHS		T37336D10	8/13/2010
Klein Oak High School	1982	2010	Warmer, Pass-Thru, 1 Door	Pizza Line	Traulsen	RHF132WP-HHS		T37409D10	8/13/2010
Klein Oak High School	1982	2010	Warmer, Pass-Thru, 1 Door	Pizza Prep Area	Traulsen	RHF132WP-HHS		T36586D10	8/13/2010
Klein Oak High School	1982	2010	Warmer, Pass-Thru, 2 Door	Klein Line	Traulsen	RHF232WP-HHS		T37406D10	8/13/2010
Klein Oak High School	1982	2010	Warmer, Pass-Thru, 2 Door	Sandwich Line	Traulsen	RHF232WP-HHS		T37096D10	8/13/2010
Klein Oak High School	1982	2010	Warmer, Pass-Thru, 2 Door	Asian Line	Traulsen	RHF232WP-HHS		T37009D10	8/13/2010
Klein Oak High School	1982	2010	Warmer, Reach-in	Sandwich Shop	Hobart	QH1	111399BB	32-L092907	10/5/2000
Klein Oak High School	1982	2010	Warmer, Reach-in, 1 Door	Sandwich Shop	Traulsen	RHF132W-HHS		T37415D10	8/13/2010
Klein Oak High School	1982	2010	Warmer, Reach-in, 2 Door	Create Your Own Line	Traulsen	RHF232W-HHS		T37103D10	8/13/2010
Klein Oak High School	1982	2010	Warmer, Reach-in, 2 Door	Mascot Line	Traulsen	RHF232W-HHS		T37018D10	8/13/2010
Klein Oak High School	1982	2010	Warming Cabinet, Mobile	Kitchen	Cres Cor	H137PWSUA-12C		DBA-J228941-1161	8/13/2010
Klein Oak High School	1982	2010	Warming Cabinet, Mobile	Kitchen	Cres Cor	H137PWSUA-12C		DBA-J228941-1162	8/13/2010
Klenk	1992		Braising Pan, 40 gallon	Cook's Area	Groen	NHFP-4			8/1/1992
Klenk	1992		Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRSG		00-037-05	10/26/2000
Klenk	1992		Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRSG		00-037-02	10/26/2000
Klenk	1992	2012	Desk, 72", Walnut Finish	Managers Office	HON	10788L			8/15/2012
Klenk	1992		Dishmachine	Dishroom	Hobart	C44A			8/1/1992
Klenk	1992		Food Processor	Kitchen	Mannhart	MV-80		86-1212	8/1/1992
Klenk	1992		Ice Machine Bin	Kitchen	Manitowoc	B570		1101018811	6/27/2011
Klenk	1992		Ice Machine Cuber	Kitchen	Manitowoc	IY0454A		1101019017	6/27/2011
Klenk	1992		Milk Box	Serving line	Mod-U-Serve	MCT-DM1		02-03-99-171	8/1/1999
Klenk	1992		Mixer, 60 quart	Baker's Area	Hobart	H600T		11-458-817	8/1/1992
Klenk	1992		Oven, Convection		Montague	2-115A-G			8/1/1992
Klenk	1992		Oven, Convection		Montague	2-115A-G			8/1/1992
Klenk	1992		Oven, Convection		Montague	2-115A-G			8/1/1992
Klenk	1992		Oven, Convection		Montague	2-115A-G			8/1/1992
Klenk	1992		Range, 6 Burner		Montague				8/1/1992
Klenk	1992		Refrigerator, Roll-in, 3 door		Hobart	HE3		32560073	8/1/1992
Klenk	1992		Slicer		Hobart	1712E		56-928-205	8/1/1992
Klenk	1992		Steamer, 10 pan	Cook's Area	Cleveland	24CGA10.2		1206230000858	7/12/2012
Klenk	1992		Warming Cabinet, Mobile		Metro	C175-PM2X500			8/1/1992
Klenk	1992		Warming Cabinet, Mobile		Wittco	1826-15BC		617569	11/13/1997
Kohrville	2002		Booster Heater	Dishroom	Hatco	C-45		8627990209	8/1/2002
Kohrville	2002		Braising Pan, 30 gallon	Cook's Area	Groen	NHFP/E-3		N22807HCF	8/1/2002
Kohrville	2002		Cashier Stand	Serving line	Mod-U-Serve	MCT-CUST		01-022-06	8/1/2002
Kohrville	2002		Cashier Stand	Serving line	Mod-U-Serve	MCT-CUST		01-022-05	8/1/2002
Kohrville	2002		Clothes Dryer	Laundry Room	GE	DCSR483EA1WW		RA712640A	8/1/2002
Kohrville	2002		Clothes Washer	Laundry Room	GE	WCSE3100AZWW		ZA163028G	8/1/2002
Kohrville	2002		Dishmachine	Dishroom	Hobart	C44A	ML-104047	85-1030298	8/1/2002
Kohrville	2002		Food Processor	Kitchen	Mannhart	M2000		97-23493	8/1/2002
Kohrville	2002		Freezer, Roll-in, 1 Door	Kitchen	Hobart	QEF1	ML111268-BJ	32-1110732	8/1/2002
Kohrville	2002		Garbage Disposer	Dishroom	Hobart	FD3-300	ML-110309	27-1115-790	8/1/2002
Kohrville	2002		Ice Machine Bin	Kitchen	Manitowoc	S400		020121110	8/1/2002
Kohrville	2002		Ice Machine Cuber	Kitchen	Manitowoc	QY0454A		020363337	8/1/2002
Kohrville	2002		Mixer, 60 quart	Baker's Area	Hobart	H600	104383	31-1251-294	8/1/2002
Kohrville	2002		Oven, Convection	Cook's area	Montague	2-115A-G		C2-D50105A	8/1/2002
Kohrville	2002		Oven, Convection	Cook's area	Montague	2-115A-G		C2-D50105A	8/1/2002
Kohrville	2002		Oven, Convection	Baker's area	Montague	2-115A-G		C2-D50105B	8/1/2002
Kohrville	2002		Oven, Convection	Baker's area	Montague	2-115A-G		C2-D50105B	8/1/2002
Kohrville	2002		Production Table, 6' w/ Utensil Rack	Snack Bar					
Kohrville	2002		Proofing Cabinet	Baker's area	Metro	C175-PM2X675		P2XW-20114	8/1/2002
Kohrville	2002		Proofing Cabinet	Baker's area	Metro	C175-PM2X675		P2XW-20095	8/1/2002
Kohrville	2002		Range, 2-Burner	Baker's area	Montague	36-5A		D50105C	8/1/2002

Kohrville	2002		Refrigerator, Roll-in, 3 door	Kitchen	Hobart	QE3	049719A	32-1110748	8/1/2002
Kohrville	2002		Serving Counter	Serving line	Mod-U-Serv	MCT-FC3		01-022-02	8/1/2002
Kohrville	2002		Serving Counter, 5 Well	Serving line	Mod-U-Serv	MCT-HF5		01-022-01	8/1/2002
Kohrville	2002		Serving Counter, Cold Well	Serving line	Mod-U-Serv	MCT-CF4		01-022-03	8/1/2002
Kohrville	2002		Serving Counter, Ice Cream Box	Serving line	Mod-U-Serv	MCT-ID3		01-022-04	8/1/2002
Kohrville	2002		Serving Counter, Milk Box	Serving line	Mod-U-Serv	MCT-DM2		02-02-02-066	8/1/2002
Kohrville	2002		Slicer	Cook's area	Hobart	2712	104955	561-156-076	8/1/2002
Kohrville	2002		Steamer, 10 pan	Cook's area	Cleveland	24CGA10.2		1206230000911	7/12/2012
Kohrville	2002		Warming Cabinet, Mobile	Cook's Area	Carter-Hoffman	HWU14		358215	7/11/2003
Krahn	1983	2012	Air Screen	Cooler Door	Mars	LPN36-1UA-TS		412644	8/1/2012
Krahn	1983	2012	Air Screen	Receiving Door	Mars	LPV42-1UA-TS		413697	8/1/2012
Krahn	1983	2012	Booster Heater	Dishroom	Hatco	S-54		9717470341	8/1/1983
Krahn	1983	2012	Braising Pan, 30 gallon	Cook's Area	Groen	NHFP-3		N18466HCF	11/13/1997
Krahn	1983	2012	Cart, Utility	Kitchen	Lakeside				
Krahn	1983	2012	Condensing Unit, Cooler/Freezer		RDT	ZS1-2		12-7-2-14758	8/1/2012
Krahn	1983	2012	Desk, 72", Walnut Finish	Managers Office	HON	10788L			8/15/2012
Krahn	1983	2012	Dishmachine	Dishroom	Hobart	C44A		12-1003-261	8/1/1978
Krahn	1983	2012	Food Processor	Kitchen	Mannhart	M2000		94-2141	
Krahn	1983	2012	Ice Machine Bin	Kitchen	Manitowoc	S320		030220059	2/20/2003
Krahn	1983	2012	Ice Machine Cuber	Kitchen	Manitowoc	QD0372A		030262112	2/20/2003
Krahn	1983	2012	Kettle, 20 quart	Kitchen	Groen	TDB/7-20		112488	6/4/1985
Krahn	1983	2012	Mixer, 5 quart		Kitchen Aid	KSWC50S		1535060	
Krahn	1983	2012	Mixer, 60 quart	Baker's Area	Hobart	H600	19306	11-217-467	
Krahn	1983	2012	Oven, Convection, Bottom		Vulcan	VC4GD		54-1055833	6/26/2012
Krahn	1983	2012	Oven, Convection, Bottom		Vulcan	VC4GD		54-1055844	6/26/2012
Krahn	1983	2012	Oven, Convection, Top		Vulcan	VC4GD		54-1055845	6/26/2012
Krahn	1983	2012	Oven, Convection, Top		Vulcan	VC4GD		54-1055846	6/26/2012
Krahn	1983	2012	Production Table, 6' w/undershelf		Duke	314S-3072			10/3/2000
Krahn	1983	2012	Production Table, 6', no undershelf		Aerohot				8/1/1983
Krahn	1983	2012	Refrigerator, Roll-in, 3 door		Hobart	HE3	N/A	32-282-869	8/1/1983
Krahn	1983	2012	Serving Counter, 5 Well	Serving line	Mod-U-Serve	MCT-HF5		12-101-4	8/1/2012
Krahn	1983	2012	Serving Counter, Cashier Stand w/Ice Cream Box	Serving line	Mod-U-Serve	MCT-CRSG/ID2-MOD		12-101-1	8/1/2012
Krahn	1983	2012	Serving Counter, Cold Well	Serving line	Mod-U-Serve	MCT-CF2		12-101-2	8/1/2012
Krahn	1983	2012	Serving Counter, Hot/Cold Sheet Pan	Serving line	Mod-U-Serve	MCT-HFSP1/CFSP1-MOD		12-101-3	8/1/2012
Krahn	1983	2012	Serving Counter, Milk Box	Serving line	Mod-U-Serve	MCT-DM2		02-03-12-015	8/1/2012
Krahn	1983	2012	Slicer	Kitchen	Hobart	1712	19525	11-304-906	8/1/1983
Krahn	1983	2012	Steamer, 6 pan	Cook's area	Groen	HY6G		6G15784MS	11/13/1997
Krahn	1983	2012	Warming Cabinet, Mobile	Kitchen	Wittco	1826-15BC		617576	11/13/1997
Krahn	1983	2012	Warming Cabinet, Mobile	Kitchen	Wittco	1826-15BC		614700	3/15/1996
Kreinhop	2004		Booster Heater	Dishroom	Hatco	C-45		8272330418	8/1/2004
Kreinhop	2004		Braising Pan, 30 gallon	Cook's Area	Groen	BPP-30G		25109HCF	8/1/2004
Kreinhop	2004		Cashier Stand	Serving line	Mod-U-Serve	MCT-CRSG		03-112-6	8/1/2004
Kreinhop	2004		Cashier Stand	Serving line	Mod-U-Serve	MCT-CRSG		03-019-5	8/1/2004
Kreinhop	2004		Clothes Dryer	Laundry Room	GE	DWSR483EB2WW		LG766145A	8/1/2004
Kreinhop	2004		Clothes Washer	Laundry Room	GE	WCSR2090D2WW		GG181292G	8/1/2004
Kreinhop	2004		Dishmachine	Dishroom	Hobart	C44A	ML-104050	85-1040861	8/1/2004
Kreinhop	2004		Food Processor	Kitchen	Mannhart	M2000		97-23839	8/1/2004
Kreinhop	2004		Freezer, Roll-in, 1 Door	Kitchen	Traulsen	RIF132LUT-FHS		T68817D04	8/1/2004
Kreinhop	2004		Garbage Disposer	Dishroom	Salvajor	300		25516	8/1/2004
Kreinhop	2004		Ice Machine Bin	Kitchen	Manitowoc	S400		040320741	8/1/2004
Kreinhop	2004		Ice Machine Cuber	Kitchen	Manitowoc	QY0454A		040467096	8/1/2004
Kreinhop	2004		Mixer, 60 quart	Baker's Area	Hobart	H600	19306	11-286-910	8/1/1982
Kreinhop	2004		Oven, Convection	Cook's area	Montague	2-115A-G		D4-D-53383B	8/1/2004
Kreinhop	2004		Oven, Convection	Cook's area	Montague	2-115A-G		D4-D-53383B	8/1/2004
Kreinhop	2004		Oven, Convection	Baker's area	Montague	2-115A-G		D4-D-53383A	8/1/2004
Kreinhop	2004		Oven, Convection	Baker's area	Montague	2-115A-G		D4-D-53383A	8/1/2004
Kreinhop	2004		Range, 2-Burner	Baker's area	Montague	18-5A		D4-D-53383C	8/1/2004
Kreinhop	2004		Refrigerator, Roll-in	Kitchen	Traulsen	RRI332LUT-FHS		T68584D04	8/1/2004

Kreinhop	2004		Serving Counter	Serving line	Mod-U-Serv	MCT-FC3-MOD		03-019-3	8/1/2004
Kreinhop	2004		Serving Counter, 5 Well	Serving line	Mod-U-Serv	MCT-HF5-MOD		03-019-4	8/1/2004
Kreinhop	2004		Serving Counter, Cold Well	Serving line	Mod-U-Serv	MCT-CF4-MOD		03-019-2	8/1/2004
Kreinhop	2004		Serving Counter, Ice Cream Box	Serving line	Mod-U-Serv	MCT-ID3-MOD		03-019-1	8/1/2004
Kreinhop	2004		Serving Counter, Milk Box	Serving line	Mod-U-Serv	MCT-DM2		04-04-04-083	8/1/2004
Kreinhop	2004		Slicer	Cook's area	Hobart	2912	134245	561-194-594	8/1/2004
Kreinhop	2004		Steamer, 6 pan	Cook's area	Groen	HY-6G		6G34838MS	8/1/2004
Kreinhop	2004		Tray Cart	Dishroom	Serv-O-Lift Eastern	TCA2215		04/04-241045	8/1/2004
Kreinhop	2004		Tray Cart	Dishroom	Serv-O-Lift Eastern	TCA2215		04/04-241045	8/1/2004
Kreinhop	2004		Tray Cart	Dishroom	Serv-O-Lift Eastern	TCA2215		04/04-241045	8/1/2004
Kreinhop	2004		Vent Hood	Kitchen	VentMaster	GLD-B-DMA		U04-011.12B	8/1/2004
Kreinhop	2004		Warming Cabinet, Mobile	Baker's area	Carter-Hoffman	HWU14		379083-042004	8/1/2004
Kreinhop	2004		Warming Cabinet, Mobile	Baker's area	Carter-Hoffman	HWU14		379048-042004	8/1/2004
Kreinhop	2004		Water Filter, Steamer	Cook's area	Groen	PS-S		PSS4310	8/1/2004
Krimmel	2007		Air Screen	Receiving Door	Mars	36C-0		0703PF36C-L	8/1/2007
Krimmel	2007		Booster Heater	Dishroom	Hatco	S-36		3145010644	8/1/2007
Krimmel	2007		Bottle Cooler, Center	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		09-12-06-287	8/1/2007
Krimmel	2007		Bottle Cooler, Left	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		09-12-06-288	8/1/2007
Krimmel	2007		Bottle Cooler, Right	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		09-12-06-286	8/1/2007
Krimmel	2007		Braising Pan, 40 gallon	Cook's Area	Groen	BPM-40G		J66204-1-1	8/1/2007
Krimmel	2007		Cashier Counter, Left	Serving line	Mod-U-Serve	MCT-CRSG-MOD		05-261-10	8/1/2007
Krimmel	2007		Cashier Counter, Right	Serving line	Mod-U-Serve	MCT-CRSG-MOD		05-261-9	8/1/2007
Krimmel	2007		Dishmachine	Dishroom	Hobart	C44A	ML104047	85-1055133	8/1/2007
Krimmel	2007		Dough Divider/Rounder	Baker's Area	Dutchess	JN-1		2415/051208	6/30/2008
Krimmel	2007		Garbage Disposer	Prep Sink	In-Sink-Erator	SS300-25		06109036391	8/1/2007
Krimmel	2007		Garbage Disposer	Dishroom	In-Sink-Erator	SS500-28		06109036792	8/1/2007
Krimmel	2007		Heated Merchandiser, Left	Sandwich Shop	Hatco	GR3SDS-34D		3239170648	8/1/2007
Krimmel	2007		Heated Merchandiser, Left Center	Sandwich Shop	Hatco	GR2SDH-42D		7673361025	8/1/2007
Krimmel	2007		Heated Merchandiser, Right	Sandwich Shop	Hatco	GR3SDS-34D		3147570644	8/1/2007
Krimmel	2007		Heated Merchandiser, Right Center	Sandwich Shop	Hatco	GR2SDH-42D		7673341025	8/1/2007
Krimmel	2007		Ice Cream Freezer	Sandwich Shop	Master-Bilt	DC-2SSE		PW522591	8/1/2007
Krimmel	2007		Ice Cream Freezer	Sandwich Shop	Master-Bilt	DC-2SSE		QW525188	8/1/2007
Krimmel	2007		Ice Machine w/Bin	Kitchen	Hoshizaki	KML-451MAH		R01102N	8/1/2007
Krimmel	2007		Infrared Strip Heater w/Lights, 60"	Klein Line	Hatco	GRAL-60		3012310638	8/1/2007
Krimmel	2007		Infrared Strip Heater w/Lights, 60"	Pizza Line	Hatco	GRAL-60		3012270638	8/1/2007
Krimmel	2007		Mixer, 60 quart	Baker's Area	Hobart	HL600	134284	31-1387-744	8/1/2007
Krimmel	2007		Oven, Convection, Bottom Left	Cook's Area	Hobart	HGC5-10		48-1573082	8/1/2007
Krimmel	2007		Oven, Convection, Bottom Left	Baker's Area	Hobart	HGC5-10		48-1573780	8/1/2007
Krimmel	2007		Oven, Convection, Bottom Left	Sandwich Shop	Hobart	HGC5-10		48-1573781	8/1/2007
Krimmel	2007		Oven, Convection, Bottom Right	Cook's Area	Hobart	HGC5-10		48-1573779	8/1/2007
Krimmel	2007		Oven, Convection, Bottom Right	Baker's area	Hobart	HGC5-10		48-1573776	8/1/2007
Krimmel	2007		Oven, Convection, Bottom Right	Sandwich Shop	Hobart	HGC5-10		48-1573777	8/1/2007
Krimmel	2007		Oven, Convection, Top Left	Cook's Area	Hobart	HGC5-10		48-1573083	8/1/2007
Krimmel	2007		Oven, Convection, Top Left	Baker's Area	Hobart	HGC5-10		48-1572129	8/1/2007
Krimmel	2007		Oven, Convection, Top Left	Sandwich Shop	Hobart	HGC5-10		48-1571257	8/1/2007
Krimmel	2007		Oven, Convection, Top Right	Cook's Area	Hobart	HGC5-10		48-1573080	8/1/2007
Krimmel	2007		Oven, Convection, Top Right	Baker's Area	Hobart	HGC5-10		48-1573778	8/1/2007
Krimmel	2007		Oven, Convection, Top Right	Sandwich Shop	Hobart	HGC5-10		48-1571253	8/1/2007
Krimmel	2007		Oven, Conveyor, Bottom	Sandwich Shop	Lincoln-Impinger	1116-000-A		10062053734	8/1/2007
Krimmel	2007		Oven, Conveyor, Top	Sandwich Shop	Lincoln-Impinger	1116-000-A		10062053733	8/1/2007
Krimmel	2007		Range, 2 Burner	Baker's Area	Southbend	P16C-X		06K29754	8/1/2007
Krimmel	2007		Refrigerator, Merchandising	Pizza Line	RPI Industries	SCAS36R		12063150	8/1/2007
Krimmel	2007		Refrigerator, Merchandising	Klein Line	RPI Industries	SCAS36R		12063149	8/1/2007
Krimmel	2007		Refrigerator, Pass-Thru, 1 Door	Klein Line	Traulsen	AHT132WPUT-HHG		T44180A07	8/1/2007
Krimmel	2007		Refrigerator, Pass-Thru, 1 Door	Pizza Line	Traulsen	AHT132WPUT-HHG		T44179A07	8/1/2007
Krimmel	2007		Refrigerator, Pass-Thru, 1 Door	Sandwich Shop	Traulsen	AHT132WPUT-HHG		T44178A07	8/1/2007
Krimmel	2007		Refrigerator, Pass-Thru, 1 Door	Sandwich Shop	Traulsen	AHT132WPUT-HHG		T44177A07	8/1/2007
Krimmel	2007		Refrigerator, Pass-Thru, 1 Door	Sandwich Shop	Traulsen	AHT132WPUT-HHG		T44177A07	8/1/2007

Krimmel	2007		Refrigerator, Reach-in, 1 door	Sandwich Shop	Traulsen	AH132W-X0083		T35820J06	8/1/2007
Krimmel	2007		Serving Counter, 2 Well w/heated shelf	Pizza Line	Mod-U-Serve	MCT-HF5-MOD		05-261-8	8/1/2007
Krimmel	2007		Serving Counter, 5 Well	Klein Line	Mod-U-Serve	MCT-HF5-MOD		05-261-1	8/1/2007
Krimmel	2007		Serving Counter, Cold Well	Pizza Line	Mod-U-Serve	MCT-CF4-MOD		05-261-6	8/1/2007
Krimmel	2007		Serving Counter, Cold Well	Klein Line	Mod-U-Serve	MCT-CF4-MOD		05-261-3	8/1/2007
Krimmel	2007		Serving Counter, Corner Transition	Pizza Line	Mod-U-Serve	MCT-FT2-MOD		05-261-7	8/1/2007
Krimmel	2007		Serving Counter, Corner Transition	Klein Line	Mod-U-Serve	MCT-FT2-MOD		05-261-2	8/1/2007
Krimmel	2007		Serving Counter, Ice Cream Box	Cashier Counter	Master-Bilt	DC-4SSE		LW514985	8/1/2007
Krimmel	2007		Serving Counter, Ice Cream Box	Pizza Line	Mod-U-Serve	MCT-MD3-MOD		05-261-5	8/1/2007
Krimmel	2007		Serving Counter, Ice Cream Box	Klein Line	Mod-U-Serve	MCT-MD3-MOD		05-261-4	8/1/2007
Krimmel	2007		Slicer	Kitchen	Hobart	2912	134245	56-1244-824	8/1/2007
Krimmel	2007		Steamer, 5 Pan, Bottom Left	Cook's Area	Groen	SSB-5G		J65697B-1-1	8/1/2007
Krimmel	2007		Steamer, 5 Pan, Bottom Left	Cook's Area	Groen	SSB-5G		J66185T-1-1	8/1/2007
Krimmel	2007		Steamer, 5 Pan, Top Left	Cook's Area	Groen	SSB-5G		J65697T-1-1	8/1/2007
Krimmel	2007		Steamer, 5 Pan, Top Right	Cook's Area	Groen	SSB-5G		J66185B-1-1	8/1/2007
Krimmel	2007		Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		420242-000	8/1/2007
Krimmel	2007		Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		428223-000	8/1/2007
Krimmel	2007		Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		428220-000	8/1/2007
Krimmel	2007		Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		428221-000	8/1/2007
Krimmel	2007		Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		420241-000	8/1/2007
Krimmel	2007		Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		428224-000	8/1/2007
Krimmel	2007		Warmer, Pass-thru, 1 door	Sandwich Shop	Traulsen	AW132PWP-X0056		T36019J06	8/1/2007
Krimmel	2007		Warmer, Pass-thru, 1 Door	Sandwich Shop	Traulsen	AW132WP-X0055		T35961J06	8/1/2007
Krimmel	2007		Warmer, Pass-thru, 1 Door	Klein Line	Traulsen	AW132WP-X0057		T36020J06	8/1/2007
Krimmel	2007		Warmer, Pass-thru, 1 Door	Pizza Line	Traulsen	AW132WP-X0058		T36071J06	8/1/2007
Krimmel	2007		Warming Cabinet, Mobile	Kitchen	Cres Cor	H137WSUA12CM		JAG-J129950-806	8/1/2007
Kuehnle	1988	2012	Air Screen	Cooler Door	Mars	LPN36-1UA-TS		412645	8/1/2012
Kuehnle	1988	2012	Air Screen	Receiving Door	Mars	LPV42-1UA-TS		413700	8/1/2012
Kuehnle	1988	2012	Booster Heater	Dishroom	Hatco	C-15		1726679710	8/1/1988
Kuehnle	1988	2012	Braising Pan, 30 gallon	Cook's Area	Cleveland	SGL-30-T		Can't Locate	3/17/97
Kuehnle	1988	2012	Cart, Slicer		Seco	MX-29-T		NA	
Kuehnle	1988	2012	Cold Storage Box	Cooler	American Panel	FW3578.11TWNL		41650-D2-S1	8/1/2012
Kuehnle	1988	2012	Cold Storage Box	Freezer	American Panel	FW3678.11TWNL		41650-D1-S1	8/1/2012
Kuehnle	1988	2012	Condensing Unit, Cooler/Freezer		RDT	ZS1-2		12-7-2-14759	8/1/2012
Kuehnle	1988	2012	Desk, 72", Walnut Finish	Managers Office	HON	10788L			8/15/2012
Kuehnle	1988	2012	Dishmachine	Dishroom	Hobart	C44A	38898-CD	12-140-424	8/1/1977
Kuehnle	1988	2012	Food Processor	Kitchen	Mannhart	M2000		94-2148	
Kuehnle	1988	2012	Ice Machine Bin	Kitchen	Manitowoc	B570		1101018806	6/27/2011
Kuehnle	1988	2012	Ice Machine Cuber	Kitchen	Manitowoc	IY0454A		1101019671	6/27/2011
Kuehnle	1988	2012	Milk Box	Serving Line	Mod-U-Serve	MCT-DM2		02-03-12-016	8/1/2012
Kuehnle	1988	2012	Mixer, 30 quart	Baker's Area	Hobart	D300T	17685	11-151-554	8/1/1975
Kuehnle	1988	2012	Oven, Convection	Cook's Area	Hobart	Can't Locate		Can't Locate	3/17/1998
Kuehnle	1988	2012	Oven, Convection	Cook's Area	Hobart	Can't Locate		Can't Locate	3/17/1998
Kuehnle	1988	2012	Oven, Convection	Kitchen	Montague	2-115A-G		H2-0-34620A	8/14/92
Kuehnle	1988	2012	Prep Table, 30" X 60" w/2 Drawers & Utensil Rack	Kitchen	Advance Tabco	SS306/SCT-72/SS2020		N/A	7/21/2011
Kuehnle	1988	2012	Refrigerator, Roll-in, 3 door		Hobart	HE3	NA	32-537-083	8/1/1988
Kuehnle	1988	2012	Serving Counter, 5 Well	Serving Line	Mod-U-Serve	MCT-HF5		12-102-4	8/1/2012
Kuehnle	1988	2012	Serving Counter, Cashier Stand w/Ice Cream Box	Serving Line	Mod-U-Serve	MCT-CRSG/102-MOD		12-102-1	8/1/2012
Kuehnle	1988	2012	Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF2		12-102-2	8/1/2012
Kuehnle	1988	2012	Serving Counter, Hot/Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-HFSP1/CFSP1-MOD		12-102-3	8/1/2012
Kuehnle	1988	2012	Serving Counter, Milk Box	Serving Line	Mod-U-Serve	MCT-DM2		02-03-12-016	8/1/2012
Kuehnle	1988	2012	Slicer		Hobart	1712	Tag Missing	56/884-306	8/1/1988
Kuehnle	1988	2012	Steamer, 10 pan	Cook's Area	Cleveland	24CGA10.2		1206230000857	7/12/2012
Kuehnle	1988	2012	Warming Cabinet, Mobile		Carter-Hoffman	HWU14D		390698-042005	8/15/2005
Kuehnle	1988	2012	Warming Cabinet, Mobile		Wittco	1826-15BCDDPT		616023	3/17/1997
Lemm	1980	2012	Air Screen	Cooler Door	Mars	LPN36-1UA-TS		412641	8/1/2012
Lemm	1980	2012	Air Screen	Receiving Door	Mars	LPV42-1UA-TS		413699	8/1/2012
Lemm	1980	2012	Braising Pan, 30 gallon	Cook's Area	Groen	NHFP-3		N18467HCF	11/13/1997



Lemm	1980	2012	Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRSG		00-037-04	10/26/2000
Lemm	1980	2012	Condensing Unit, Cooler/Freezer		RDT	ZS1-2		12-7-14760	8/1/2012
Lemm	1980	2012	Desk, 72", Walnut Finish	Managers Office	HON	10788L			8/15/2012
Lemm	1980	2012	Dishmachine	Dishroom	Hobart	C44A	104050-CD	85-1000296	8/1/1980
Lemm	1980	2012	Food Processor	Kitchen	Mannhart	M2000		94-2150	
Lemm	1980	2012	Ice Machine Bin	Kitchen	Manitowoc	B570		1101015016	6/27/2011
Lemm	1980	2012	Ice Machine Cuber	Kitchen	Manitowoc	IY0454A		1101018586	6/27/2011
Lemm	1980	2012	Kettle, 20 quart	Kitchen	Groen	TDB/7-20			
Lemm	1980	2012	Milk Box	Serving Line	Serv-O-Lift Eastern	655-1		18693700	
Lemm	1980	2012	Mixer, 30 quart	Baker's Area	Hobart	D300		11-242-196	8/1/1980
Lemm	1980	2012	Oven, Convection, Bottom	Cook's Area	Vulcan	VC4GD		54-1049051	7/13/2011
Lemm	1980	2012	Oven, Convection, Bottom	Baker's Area	Vulcan	VC4GD		54-1055847	6/26/2012
Lemm	1980	2012	Oven, Convection, Top	Cook's Area	Vulcan	VC4GD		54-1049053	7/13/2011
Lemm	1980	2012	Oven, Convection, Top	Baker's Area	Vulcan	VC4GD		54-1055832	6/26/2012
Lemm	1980	2012	Refrigerator, Reach-in, 3 door		Hobart	H3		32-081-720	8/1/1980
Lemm	1980	2012	Serving Counter, 5 Well	Serving line	Mod-U-Serve	MCT-HF5		12-103-4	8/1/2012
Lemm	1980	2012	Serving Counter, Cashier Stand w/Ice Cream Box	Serving line	Mod-U-Serve	MCT-CRSG/102-MOD		12-103-1	8/1/2012
Lemm	1980	2012	Serving Counter, Cold Well	Serving line	Mod-U-Serve	MCT-CF2		12-103-2	8/1/2012
Lemm	1980	2012	Serving Counter, Hot/Cold Sheet Pan	Serving line	Mod-U-Serve	MCT-HFSP1/CFSP1-MOD		12-103-3	8/1/2012
Lemm	1980	2012	Serving Counter, Milk Box	Serving line	Mod-U-Serve	MCT-DM1		07-07-12-017	8/1/2012
Lemm	1980	2012	Slicer		Hobart	1712		11-256-140	8/1/1980
Lemm	1980	2012	Steamer, 6 pan		Groen	HY6G		6G15658MS	11/13/1997
Lemm	1980	2012	Warming Cabinet, Mobile		Wittco	1826-15BC		617570	11/13/1997
Lemm	1980	2012	Warming Cabinet, Mobile		Wittco	1826-15BC		617572	11/13/1997
McDougle	2004		Booster Heater	Dishroom	Hatco	C-45		8213620415	8/1/2004
McDougle	2004		Braising Pan, 30 gallon	Cook's Area	Groen	BPP-30G		25067HCF	8/1/2004
McDougle	2004		Cashier Stand	Serving line	Mod-U-Serve	MCT-CRSG		03-019-6	8/1/2004
McDougle	2004		Cashier Stand	Serving line	Mod-U-Serve	MCT-CRSG		03-019-5	8/1/2004
McDougle	2004		Clothes Dryer	Laundry Room	GE	DWSR483EB2WW		GG785126A	8/1/2004
McDougle	2004		Clothes Washer	Laundry Room	GE	WCSR2090D2WW		FG912765G	8/1/2004
McDougle	2004		Dishmachine	Dishroom	Hobart	C44A	104050	12-1003-263	8/1/1997
McDougle	2004		Food Processor	Kitchen	Mannhart	M2000		97-23820	8/1/2004
McDougle	2004		Freezer, Roll-in, 1 Door	Kitchen	Traulsen	RIF132LUT-FHS		T67705D04	8/1/2004
McDougle	2004		Garbage Disposer	Dishroom	Salvajor	300		25451	8/1/2004
McDougle	2004		Ice Machine Bin	Kitchen	Manitowoc	S400		040320746	8/1/2004
McDougle	2004		Ice Machine Cuber	Kitchen	Manitowoc	QY045A		040265591	8/1/2004
McDougle	2004		Mixer, 60 quart	Baker's Area	Hobart	H600T		11-1006-160	8/1/1993
McDougle	2004		Oven, Convection	Cook's area	Montague	2-115A G		D4-D-53382A	8/1/2004
McDougle	2004		Oven, Convection	Cook's area	Montague	2-115A G		D4-D-53382A	8/1/2004
McDougle	2004		Oven, Convection	Baker's area	Montague	2-115A G		D4-D-53382B	8/1/2004
McDougle	2004		Oven, Convection	Baker's area	Montague	2-115A G		D4-D-53382B	8/1/2004
McDougle	2004		Range, 2 Burner	Baker's area	Montague	18-5A		D4-D-53382C	8/1/2004
McDougle	2004		Refrigerator, Roll-in, 3 door	Kitchen	Traulsen	RR1332-LUT-FHS		T67607D04	8/1/2004
McDougle	2004		Serving Counter	Serving line	Mod-U-Serv	MCT-FT3-MOD		03-112-2	8/1/2004
McDougle	2004		Serving Counter, 5 Well	Serving line	Mod-U-Serv	MCT-HF5-MOD		03-112-1	8/1/2004
McDougle	2004		Serving Counter, Cold Well	Serving line	Mod-U-Serv	MCT-CF4-MOD		03-112-3	8/1/2004
McDougle	2004		Serving Counter, Ice Cream Box	Serving line	Mod-U-Serv	MCT-ID3-MOD		03-112-4	8/1/2004
McDougle	2004		Serving Counter, Milk Box	Serving line	Mod-U-Serv	MCT-DM2		04-04-04-084	8/1/2004
McDougle	2004		Slicer	Cook's area	Hobart	2912		561-193-219	8/1/2004
McDougle	2004		Steamer, 6 pan	Cook's area	Groen	HY-6G		6G34455MS	8/1/2004
McDougle	2004		Tray Cart	Dishroom	Serv-O-Lift Eastern	TCA2215		04/04-240943	8/1/2004
McDougle	2004		Tray Cart	Dishroom	Serv-O-Lift Eastern	TCA2215		04/04-240943	8/1/2004
McDougle	2004		Tray Cart	Dishroom	Serv-O-Lift Eastern	TCA2215		04/04-240943	8/1/2004
McDougle	2004		Vent Hood	Kitchen	VentMaster	GLD-B-DMA		U04-012.12B	8/1/2004
McDougle	2004		Warming Cabinet, Mobile	Baker's area	Carter-Hoffman	HWU14		375013-012004	8/1/2004
McDougle	2004		Warming Cabinet, Mobile	Baker's area	Carter-Hoffman	HWU14		375014-012004	8/1/2004
McDougle	2004		Water Filter, Steamer	Cook's area	Groen	PS-S		PSS 3862	8/1/2004
Metzler	2005		Booster Heater	Dishroom	Hatco	C-45		9483870522	8/1/2005

Metzler	2005		Braising Pan, 30 Gallon	Cook's Area	Groen	P-30G		26016HCF	8/1/2005
Metzler	2005		Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRSG		04-116-06	8/1/2005
Metzler	2005		Clothes Dryer	Laundry Room	Kenmore	110.669925		M2601638	8/1/2005
Metzler	2005		Clothes Washer	Laundry Room	Kenmore	110.268525		CS1910376	8/1/2005
Metzler	2005		Cooler/Freezer Box	Kitchen	Thermo Kool			43220 CSTM	8/1/2005
Metzler	2005		Dishmachine	Dishroom	Hobart	C44A	104050	85-1046948	8/1/2005
Metzler	2005		Food Processor	Kitchen	Mannhart	M2000		56-1330-388	7/3/2012
Metzler	2005		Freezer, Roll-in, 1 Door	Kitchen	Traulsen	RIF132LUT-FHS		T97094F05	8/1/2005
Metzler	2005		Garbage Disposer	Dishroom	Hobart				8/1/2005
Metzler	2005		Ice Machine Bin	Kitchen	Manitowoc	B400		50420312	8/1/2005
Metzler	2005		Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110043620	8/1/2005
Metzler	2005		Milk Box, Drop Front, 12 crate	Serving Line	Mod-U-Serve	MCT-DM2		13-12-04-345	8/1/2005
Metzler	2005		Mixer, 60 quart	Baker's Area	Hobart	HL600		31-1352-083	8/1/2005
Metzler	2005		Oven, Convection	Cook's Area	Hobart	HGC5X-10		48-1531737	8/1/2005
Metzler	2005		Oven, Convection	Cook's Area	Hobart	HGC5X-10		48-1531734	8/1/2005
Metzler	2005		Oven, Convection	Baker's Area	Hobart	HGC5X-10		48-1531736	8/1/2005
Metzler	2005		Oven, Convection	Baker's Area	Hobart	HGC5X-10		48-1532081	8/1/2005
Metzler	2005		Range, 2-Burner	Baker's Area	Montague	18-5A		D-55611A	8/1/2005
Metzler	2005		Refrigeration Rack	Mechanical Yard	RDT	ZS1-2		05-06-2-2627	8/1/2005
Metzler	2005		Refrigerator, Roll-in, 3 door	Kitchen	Traulsen	RRI-332LUT-FHS		T97239F05	8/1/2005
Metzler	2005		Serving Counter, 5 Well	Serving Line	Mod-U-Serve	MCT-HF5-MOD		04-116-4	8/1/2005
Metzler	2005		Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF4-MOD		04-116-2	8/1/2005
Metzler	2005		Serving Counter, Hot/Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-FT3-MOD		04-116-3	8/1/2005
Metzler	2005		Serving Counter, Ice Cream Box	Serving Line	Mod-U-Serve	MCT-ID3-MOD		04-116-1	8/1/2005
Metzler	2005		Steamer, 3 pan	Cook's Area, Top	Groen	SSB-3G		SSB38166MSC	8/1/2005
Metzler	2005		Steamer, 3 pan	Cook's Area, Bottom	Groen	SSB-3G		SSB38165MSC	8/1/2005
Metzler	2005		Vent Hood	Baker's Area	Vent Master	GLD-B-DMA		U04-201.12B	8/1/2005
Metzler	2005		Vent Hood	Cook's Area	Vent Master	GLD-B-DMA		U04-201.12A	8/1/2005
Metzler	2005		Warming Cabinet, Mobile	Kitchen	Carter-Hoffman	HWU14		391613-062005	8/1/2005
Metzler	2005		Warming Cabinet, Mobile	Kitchen	Carter-Hoffman	HWU14		391842-062005	8/1/2005
Mittelstadt	1991		Booster Heater	Dishroom	Hatco	S-54		3927660724	8/1/1991
Mittelstadt			Braising Pan, 40 gallon	Cook's Area	Groen				8/14/1992
Mittelstadt	1991		Dishmachine	Dishroom	Hobart	C44A		12-133-144	8/1/1991
Mittelstadt	1991		Display Shelf, 2 Tier, 18" X 58"	Serving line	Atlas Metal Ind.				
Mittelstadt	1991		Food Processor	Kitchen	Mannhart	M2000		94-2142	
Mittelstadt	1991		Ice Machine Bin	Kitchen	Manitowoc	B570		1101019940	6/27/2011
Mittelstadt	1991		Ice Machine Cuber	Kitchen	Manitowoc	IY0454A		1101020028	6/27/2011
Mittelstadt	1991		Kettle, 20 quart	Kitchen	Groen	TDB/7-20		19974	8/1/1991
Mittelstadt	1991		Milk Box	Serving Line	Serv-O-Lift Eastern	655-1		019193256	8/1/1991
Mittelstadt	1991		Mixer, 60 quart	Baker's Area	Hobart	H600T		11-442-483	8/1/1991
Mittelstadt	1991		Oven, Convection		Vulcan	SG-22-E		48018233	8/1/1991
Mittelstadt	1991		Oven, Convection		Vulcan	SG-22-E		48018234	8/1/1991
Mittelstadt	1991		Oven, Convection		Vulcan	SG-22-E		48018232	8/1/1991
Mittelstadt	1991		Oven, Convection		Vulcan	SG-22-E		48018235	8/1/1991
Mittelstadt	1991		Prep Table, 30" X 60" w/2 Drawers & Utensil Rack	Kitchen	Advance Tabco	SS306/SCT-72/SS2020		N/A	7/21/2011
Mittelstadt	1991		Production Table, 6' w/undershelf		Duke	314S-3072			10/3/2000
Mittelstadt	1991		Refrigerator, Roll-in, 3 door		Hobart	HE3		32551071	8/1/1991
Mittelstadt	1991		Slicer		Hobart	1712E		56-908-018	8/1/1991
Mittelstadt	1991		Steamer, 10 pan		Cleveland	24CGA10.2		1206230000856	7/12/2012
Mittelstadt	1991		Warming Cabinet, Mobile		Wittco	1826-15BC		616030	3/17/1997
Mittelstadt	1991		Warming Cabinet, Mobile		Wittco	1826-15BC		617564	11/13/1997
Mueller	2009		Air Screen	Receiving Door	Mars	48CH		0904PF48CH-L CF3	8/1/2009
Mueller	2009		Booster Heater	Dishroom	Vanguard	PM200N		1409.200N.H32	8/1/2009
Mueller	2009		Braising Pan, 40 gallon	Cook's Area	Groen	BPM-40G		J92070-1-1	8/1/2009
Mueller	2009		Cashier Stand	Serving line	Mod-U-Serve	MCT-CRSG-MOD		08-181-6	8/1/2009
Mueller	2009		Cashier Stand	Serving line	Mod-U-Serve	MCT-H CRSG		08-181-7	8/1/2009
Mueller	2009		Dishmachine	Dishroom	Hobart	C44A	ML104050	85-1066648	8/1/2009
Mueller	2009		Garbage Disposer	Prep Sink	In-Sink-Erator	SS300-25		08119063578	8/1/2009

Mueller	2009		Garbage Disposer	Dishroom	In-Sink-Erator	SS500-28		08119063023	8/1/2009
Mueller	2009		Garbage Disposer Control Panel	Prep Sink	In-Sink-Erator	CC101K-3		08099330090	8/1/2009
Mueller	2009		Garbage Disposer Control Panel	Dishroom	In-Sink-Erator	CC101K-4		08099330219	8/1/2009
Mueller	2009		Ice Cream Merchandiser, Drop In	Serving line	Silver King	SKCTMD1		SAJD68122A	8/1/2009
Mueller	2009		Ice Cream Merchandiser, Drop In	Serving line	Silver King	SKCTMD1		SAJD68194A	8/1/2009
Mueller	2009		Ice Machine Bin	Kitchen	Manitowoc	B570		110821725	8/1/2009
Mueller	2009		Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110818057	8/1/2009
Mueller	2009		Infrared Strip Heater w/Lights	Serving line	Hatco	GRAL-24		6374840916	8/1/2009
Mueller	2009		Milk Box	Serving line	Beverage-Air	ST49N		9010253	8/1/2009
Mueller	2009		Mixer, 30 quart	Baker's Area	Hobart	HL300	134351	31-1409-313	8/1/2009
Mueller	2009		Oven, Convection, Bottom	Cook's Area	Hobart	HGC5-10		48-1629745	8/1/2009
Mueller	2009		Oven, Convection, Bottom	Baker's Area	Hobart	HGC5-10		48-1629749	8/1/2009
Mueller	2009		Oven, Convection, Top	Cook's Area	Hobart	HGC5-10		48-1629859	8/1/2009
Mueller	2009		Oven, Convection, Top	Baker's Area	Hobart	HGC5-10		48-1629856	8/1/2009
Mueller	2009		Range, 2 Burner	Cook's Area	Vulcan	GHX45		48-1632749	8/1/2009
Mueller	2009		Refrigerator, Pass-Thru, 2 Door	Serving line	Traulsen	AHT232WPUT-HHS		T99275K08	8/1/2009
Mueller	2009		Serving Counter, 2 Well	Serving line	Mod-U-Serve	MCT-HF2		08-181-2	8/1/2009
Mueller	2009		Serving Counter, 3 Well	Serving line	Mod-U-Serve	MCT-HF3-MOD		08-181-1	8/1/2009
Mueller	2009		Serving Counter, Cold Well	Serving line	Mod-U-Serve	MCT-CF3		08-181-4	8/1/2009
Mueller	2009		Serving Counter, Hot/Cold Sheet Pan	Serving line	Mod-U-Serve	MCT-FT3		08-181-3	8/1/2009
Mueller	2009		Serving Counter, Ice Cream Box	Serving line	Mod-U-Serve	MCT-FT3		08-181-5	8/1/2009
Mueller	2009		Slicer	Kitchen	Hobart	2912	136189	56-1290-300	8/1/2009
Mueller	2009		Steamer, 5 Pan, Bottom	Cook's Area	Groen	SSB-5G		J92069T-1-1	8/1/2009
Mueller	2009		Steamer, 5 Pan, Top	Cook's Area	Groen	SSB-5G		J92069B-1-1	8/1/2009
Mueller	2009		Warmer, Pass-Thru, 2 Door	Serving line	Traulsen	AHF232WP-HHS		T02805A09	8/1/2009
Mueller	2009		Warming Cabinet, Mobile	Baker's Area	Cres Cor	H137WSUA12C		CAJ-J200137-707	8/1/2009
Multipurpose Center	2012		Air Screen	Cooler Door	Mars	LPV36-1UA-OB		412495	5/28/2012
Multipurpose Center	2012		Air Screen	Freezer Door	Mars	LPV36-1UA-OB		412497	5/28/2012
Multipurpose Center	2012		Air Screen	Receiving Door	Mars	STD48-1UA-BG		402875	5/28/2012
Multipurpose Center	2012		Booster Heater	Dishroom	Vanguard	PM200N		4111.200N.542	5/28/2012
Multipurpose Center	2012		Braising Pan, 30 Gallon	Cook's Area	Groen	BPM-30G		J125046-1-1	5/28/2012
Multipurpose Center	2012		Brewer, Coffee		Bunn	SINGLE SH DBC		SNG0054616	5/28/2012
Multipurpose Center	2012		Brewer, Coffee		Bunn	SINGLE SH DBC		SNG0051358	5/28/2012
Multipurpose Center	2012		Brewer, Tea		Bunn	TB3Q/TD4T		TU00246133	5/28/2012
Multipurpose Center	2012		Cabinet, Cook and Hold		Winston C-VAP	CA8522GR		20111006-049	5/28/2012
Multipurpose Center	2012		Char Broiler		Vulcan	VACB25N-21		650071870	5/28/2012
Multipurpose Center	2012		Cold Storage Box	Cooler	American Panel	FW3677.11TWNL		40801 D2 S1	5/28/2012
Multipurpose Center	2012		Cold Storage Box	Freezer	American Panel	FW3677.11TWNL		40801 D1 S1	5/28/2012
Multipurpose Center	2012		Counter, 4 Well		Mod-U-Serve	MCT-HF4		11-142-1	5/28/2012
Multipurpose Center	2012		Dishmachine	Dishroom	Hobart	CL44e	ML138101	85-1076435	5/28/2012
Multipurpose Center	2012		Food Processor	Kitchen	Mannhart	M2000-3		56-1331-131	7/3/2012
Multipurpose Center	2012		Garbage Disposer	Dishroom	In-Sink-Erator	SS300-25		11109095410	5/28/2012
Multipurpose Center	2012		Garbage Disposer	2 compt. Sink	In-Sink-Erator	SS300-25		11109095409	5/28/2012
Multipurpose Center	2012		Garbage Disposer	3 compt. Sink	In-Sink-Erator	SS300-25		11109095413	5/28/2012
Multipurpose Center	2012		Griddle		Vulcan	MSA48-101		650072359	5/28/2012
Multipurpose Center	2012		Ice Machine Bin		Manitowoc	B570		1101066500	5/28/2012
Multipurpose Center	2012		Ice Machine Cuber		Manitowoc	IY0504A-161		1101060171	5/28/2012
Multipurpose Center	2012		Mixer, 30 quart	Baker's Area	Globe	SP30-208601		73 14967	5/28/2012
Multipurpose Center	2012		Oven, Convection, BL		Hobart	HGC5-10		48-1698042	5/28/2012
Multipurpose Center	2012		Oven, Convection, BR		Hobart	HGC5-10		48-1698044	5/28/2012
Multipurpose Center	2012		Oven, Convection, TL		Hobart	HGC5-10		48-1698043	5/28/2012
Multipurpose Center	2012		Oven, Convection, TR		Hobart	HGC5-10		48-1698039	5/28/2012
Multipurpose Center	2012		Range, 2 Burner		Southbend	P16C-X		12A39617	5/28/2012
Multipurpose Center	2012		Refrigerator, Pass-Thru, 1 Door		Utility	PT-R-30-SS-1S-1S-D		2976A	5/28/2012
Multipurpose Center	2012		Refrigerator, Pass-Thru, 1 Door		Utility	PT-R-30-SS-1S-1S-D		2976B	5/28/2012
Multipurpose Center	2012		Slicer		Globe	3850P		3851733	5/28/2012
Multipurpose Center	2012		Steamer, 5 Pan, Bottom		Groen	SSB-5G		J125045-1-1 B	5/28/2012
Multipurpose Center	2012		Steamer, 5 Pan, Top		Groen	SSB-5G		J125045-1-1 T	5/28/2012

Multipurpose Center	2012		Warming Cabinet, Mobile		Cres Cor	H137WSUA12DMS		JBB-J270050-1	5/28/2012
Multipurpose Center	2012		Warming Cabinet, Mobile		Cres Cor	H137WSUA12DMS		JBB-J270050-2	5/28/2012
Nitsch	1980		Dishmachine	Dishroom	Hobart	C44A		85-1000363	8/1/1980
Nitsch	1980		Food Processor	Kitchen	Mannhart	M2000		94-2152	
Nitsch	1980		Ice Machine Bin	Kitchen	Manitowoc	B570		110859951	9/30/2009
Nitsch	1980		Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110868811	9/30/2009
Nitsch	1980		Kettle	Kitchen	Cleveland	D2T-10			8/1/1980
Nitsch	1980		Kettle, 20 quart	Kitchen	Groen	TDB/7-20			8/1/1980
Nitsch	1980		Milk Box	Kitchen	Serv-O-Lift Eastern	655-F		1871460	
Nitsch	1980		Mixer, 60 quart	Baker's Area	Hobart	H600T		11-461-154	8/14/1992
Nitsch	1980		Oven, Convection		Blodgett	FA-100		0480E6311102	8/1/1980
Nitsch	1980		Oven, Convection		Blodgett	FA-100		0480E6311103	8/1/1980
Nitsch	1980		Oven, Convection		Blodgett	FA-100		0480E6311101	8/1/1980
Nitsch	1980		Oven, Convection		Blodgett	FA-100		0480E6311104	8/1/1980
Nitsch	1980		Production Table, 6'		Duke	314S			
Nitsch	1980		Refrigerator, Reach-in	Kitchen	Traulsen	RHT-2-32-NUT		154926	8/1/1984
Nitsch	1980		Refrigerator, Reach-in, 3 door		Hobart	H3		32-082-173	8/1/1980
Nitsch	1980		Slicer		Hobart	1712		56-032-585	8/1/1980
Nitsch	1980		Steamer, 6 pan		Cleveland	36CGM250		WC18675-921-01	8/1/1980
Nitsch	1980		VCM		Hobart	HCM-450		31-808-70B	8/1/1980
Nitsch	1980		Warming Cabinet, Mobile		Metro	C200S-4		03439	7/7/2004
Nitsch	1980		Warming Cabinet, Mobile		Metro	C200S-4		03556	7/7/2004
Northampton	1971	2006	Air Screen	Receiving Door	Mars	48CH		0512PF48CH-L	3/31/2006
Northampton	1971	2006	Booster Heater	Dishroom	Hatco	C-36		2136440551	3/31/2006
Northampton	1971	2006	Braising Pan, 30 gallon	Cook's Area	Cleveland	SGL-30R		9610TS018R	3/17/1997
Northampton	1971	2006	Bun Pan Rack		Serv-O-Lift Eastern	RIU69-12		01/06-254099	3/31/2006
Northampton	1971	2006	Bun Pan Rack		Serv-O-Lift Eastern	RIU69-12		01/06-254099	3/31/2006
Northampton	1971	2006	Cart, Slicer	Kitchen	Lakeside				
Northampton	1971	2006	Cashier Stand, Double	Serving Line	Mod-U-Serve	MCT-CRDB-MOD		05-258-3	3/31/2006
Northampton	1971	2006	Condensing Unit, Cooler/Freezer		RDT	CHDSS1-2		99-6-2-1089	
Northampton	1971	2006	Cooler/Freezer Box	Kitchen	Thermo Kool			34089 PRUT	
Northampton	1971	2006	Dishmachine	Dishroom	Hobart	C44A	104050	85-1049861	3/31/2006
Northampton	1971	2006	Food Processor	Kitchen	Mannhart	M2000		94-2147	
Northampton	1971	2006	Garbage Disposer	Dishroom	In-Sink-Erator	SS300-25		06019027019	3/31/2006
Northampton	1971	2006	Garbage Disposer	Prep Area	In-Sink-Erator	SS300-25		06019027022	3/31/2006
Northampton	1971	2006	Ice Cream Merchandiser, Drop In	Serving line	Silver King	SKCTMD1		SAGB77980M	3/31/2006
Northampton	1971	2006	Ice Machine Bin	Kitchen	Manitowoc	B570		1101018807	6/27/2011
Northampton	1971	2006	Ice Machine Cuber	Kitchen	Manitowoc	IY0454A		1101018598	6/27/2011
Northampton	1971	2006	Milk Box, Drop Front, 12 crate	Serving Line	Mod-U-Serve	MCT-DM2		04-04-04-165	7/15/1999
Northampton	1971	2006	Mixer, 60 quart	Baker's Area	Hobart	H600T	33374	11-462-192	7/14/1992
Northampton	1971	2006	Oven, Convection	Cook's area	Hobart	HGC5-10		48-1552070	3/31/2006
Northampton	1971	2006	Oven, Convection	Cook's area	Hobart	HGC5-10		48-1550032	3/31/2006
Northampton	1971	2006	Oven, Convection	Cook's area	Hobart	HGC5-10		48-1552067	3/31/2006
Northampton	1971	2006	Oven, Convection	Cook's area	Hobart	HGC5-10		48-1550598	3/31/2006
Northampton	1971	2006	Range, 2-Burner	Cook's area	Hobart	V218S		48-1551920	3/31/2006
Northampton	1971	2006	Refrigerator, Pass-thru, 2 Door		Traulsen	AH232WP-X0013		T11414K05	3/31/2006
Northampton	1971	2006	Serving Counter, 5 Well		Mod-U-Serv	MCT-HF5		00-062-26F	7/15/1999
Northampton	1971	2006	Serving Counter, Cold Well		Mod-U-Serv	MCT-CF4		00-062-28F	7/15/1999
Northampton	1971	2006	Serving Counter, Hot/Cold Sheet Pan		Mod-U-Serv	MCT-FT3		00-062-27F	7/15/1999
Northampton	1971	2006	Serving Counter, Ice Cream Box		Mod-U-Serv	MCT-ID3		00-062-29F	7/15/1999
Northampton	1971	2006	Slicer	Prep Area	Hobart	2912		56-1227267	3/31/2006
Northampton	1971	2006	Steamer, 6 pan	Cook's area	Groen	HY6G		6G12804MS	3/17/1997
Northampton	1971	2006	Warmer, Pass-thru, 2 door		Traulsen	AHF232WP-HHS		T12354L05	3/31/2006
Northampton	1971	2006	Warming Cabinet, Mobile		Cres Cor	H137SUA12C		LAF-J105845-1183	3/31/2006
Roth	1985	2012	Air Screen	Cooler Door	Mars	LPN36-1UA-TS		412639	8/1/2012
Roth	1985	2012	Air Screen	Receiving Door	Mars	LPV42-1UA-TS		413701	8/1/2012
Roth	1985	2012	Braising Pan, 30 gallon	Cook's Area	Groen	BPP-30G		25706HCF	1/12/2005
Roth	1985	2012	Condensing Unit, Cooler/Freezer		RDT	ZS1-2		12-7-2-14753	8/1/2012



Roth	1985	2012	Desk, 72", Walnut Finish	Managers Office	HON	10788L			8/15/2012
Roth	1985	2012	Dishmachine	Dishroom	Hobart	C44A	38898-CD	12-086-853H	1/1/1985
Roth	1985	2012	Food Processor	Kitchen	Mannhart	M2000		94-2143	
Roth	1985	2012	Ice Machine Bin	Kitchen	Manitowoc	B570		1101018808	6/27/2011
Roth	1985	2012	Ice Machine Cuber	Kitchen	Manitowoc	IY0454A		1101018603	6/27/2011
Roth	1985	2012	Kettle, 20 quart	Kitchen	Groen	TDB/7-20			1/1/1985
Roth	1985	2012	Mixer, 60 quart	Baker's Area	Hobart	H600T	104383	31-1153-212	3/17/1998
Roth	1985	2012	Oven, Convection		Boldgett	FA-100		0684E0587104	1/1/1985
Roth	1985	2012	Oven, Convection		Boldgett	FA-100		0684E0587103	1/1/1985
Roth	1985	2012	Oven, Convection		Boldgett	FA-100		0684E0587102	1/1/1985
Roth	1985	2012	Oven, Convection		Boldgett	FA-100		0684E0587101	1/1/1985
Roth	1985	2012	Refrigerator, Roll-in, 3 door		Hobart	HE3		32-387226	1/1/1985
Roth	1985	2012	Serving Counter, 5 Well	Serving line	Mod-U-Serve	MCT-HF5		12-105-4	8/1/2012
Roth	1985	2012	Serving Counter, Cashier Stand w/Ice Cream Box	Serving line	Mod-U-Serve	MCT-CRSG/102-MOD		12-105-1	8/1/2012
Roth	1985	2012	Serving Counter, Cold Well	Serving line	Mod-U-Serve	MCT-CF2		12-105-2	8/1/2012
Roth	1985	2012	Serving Counter, Hot/Cold Sheet Pan	Serving line	Mod-U-Serve	MCT-HFSP1/CFSP1-MOD		12-105-3	8/1/2012
Roth	1985	2012	Serving Counter, Milk Box	Serving line	Mod-U-Serve	MCT-DM1		07-07-12-016	8/1/2012
Roth	1985	2012	Slicer		Hobart	1712	19525	11-341-074	1/1/1985
Roth	1985	2012	Steamer, 6 pan		Groen	HY6G		6G37147MS	1/12/2005
Roth	1985	2012	Warming Cabinet, Mobile		Carter-Hoffman	HWU14D		390700-042005	8/15/2005
Roth	1985	2012	Warming Cabinet, Mobile		Wittco	1826-15BCDD		626326	6/17/2002
Roth	1985	2012	Water Filter	Steamer					1/12/2005
Schindewolf	2002		Booster Heater	Dishroom	Hatco	C-54A		8690180214	8/1/2002
Schindewolf	2002		Bottle Cooler	Sandwich Shop	Mod-U-Serv	MCT-BC1-S		03-03-02-100	8/1/2002
Schindewolf	2002		Bottle Cooler	Sandwich Shop	Mod-U-Serv	MCT-BC1-S		03-03-02-101	8/1/2002
Schindewolf	2002		Bottle Cooler	Sandwich Shop	Mod-U-Serv	MCT-BC1-S		03-03-02-102	8/1/2002
Schindewolf	2002		Braising Pan, 40 gallon	Cook's Area	Groen	NHFP/E-4		N2270CHCF	8/1/2002
Schindewolf	2002		Cashier Counter w/drop in ice cream	Serving Line	Mod-U-Serve				8/1/2002
Schindewolf	2002		Clothes Dryer	Laundry Room	GE	DBXR463EBOWW		MD704303A	8/1/2002
Schindewolf	2002		Clothes Washer	Laundry Room	GE	WCSE4160B1WW		LD179815G	8/1/2002
Schindewolf	2002		Counter Top Ice Cream Merch.	Sandwich Shop	Silver King	SKCTM			8/1/2002
Schindewolf	2002		Dishmachine	Dishroom	Hobart	C44A	ML104050	8S-1031090	8/1/2002
Schindewolf	2002		Dough Divider/Rounder	Baker's Area	Dutchess	JN-1		JN-1292/22002	8/1/2002
Schindewolf	2002		Drop-in Ice Cream well	Cashier Counter	Serv-O-Lift Eastern	F20-BI		02/02-220585-1	8/1/2002
Schindewolf	2002		Drop-in Ice Cream well	Cashier Counter	Serv-O-Lift Eastern	F20-BI		02/02-220585-2	8/1/2002
Schindewolf	2002		Food Processor	Kitchen	Mannhart	M2000		97-22975	8/1/2002
Schindewolf	2002		Freezer, Reach-in, 1 Door	Sandwich Shop	Hobart	QF1	ML111200-BJ	32-1104282	8/1/2002
Schindewolf	2002		Garbage Disposer	Prep Area	Salvajor	300		22666	8/1/2002
Schindewolf	2002		Garbage Disposer	Dishroom	Salvajor	500		12940	8/1/2002
Schindewolf	2002		Heated Merchandiser	Sandwich Shop	Hatco	GR2SDS-30D		8674750213	8/1/2002
Schindewolf	2002		Heated Merchandiser	Sandwich Shop	Hatco	GR2SDS-30D		8674740213	8/1/2002
Schindewolf	2002		Heated Shelf	Pizza Line	Hatco	GRSB-48-1		8682590214	8/1/2002
Schindewolf	2002		Ice Machine Bin	Kitchen	Manitowoc	S420		020120351	8/1/2002
Schindewolf	2002		Ice Machine Cuber	Kitchen	Manitowoc	QY0424A		020361757	8/1/2002
Schindewolf	2002		Mixer, 60 quart	Baker's Area	Hobart	H600	104383	31-1250-131	8/1/2002
Schindewolf	2002		Oven, Convection	Kitchen	Hobart	HGC5		48140244AAB	8/1/2002
Schindewolf	2002		Oven, Convection	Kitchen	Hobart	HGC5		481405736AAB	8/1/2002
Schindewolf	2002		Oven, Convection	Kitchen	Hobart	HGC5		481404246AAB	8/1/2002
Schindewolf	2002		Oven, Convection	Kitchen	Hobart	HGC5		481404214AAB	8/1/2002
Schindewolf	2002		Oven, Convection	Sandwich Shop	Hobart	HGC5			8/1/2002
Schindewolf	2002		Oven, Convection	Sandwich Shop	Hobart	HGC5			8/1/2002
Schindewolf	2002		Oven, Conveyor	Sandwich Shop	Lincoln-Impinger	1450		N 30020	8/1/2002
Schindewolf	2002		Oven, Microwave	Sandwich Shop	Amana	HCD12A		11351739EN	10/22/2004
Schindewolf	2002		Range, 2 Burner	Kitchen	Garland	M4S		0203HG197R	8/1/2002
Schindewolf	2002		Refrigerator, Merchandising	Pizza Line	Kevry	24912-1A		24912-1A	8/1/2002
Schindewolf	2002		Refrigerator, Merchandising	Klein Line	Kevry	24912-1B		24912-1B	8/1/2002
Schindewolf	2002		Refrigerator, Pass-Thru	Pizza Line	Hobart	Q1	111301BJ	32-1110564	8/1/2002
Schindewolf	2002		Refrigerator, Pass-Thru	Klein Line	Hobart	Q1	111301BJ	32-1110570	8/1/2002

Schindewolf	2002		Refrigerator, Reach-in, 1 door	Sandwich Shop	Hobart	Q1	111575BJ	32-1109950	8/1/2002
Schindewolf	2002		Refrigerator, Undercounter	Sandwich Shop	Hobart	US1	049904BJ	32-1110504	8/1/2002
Schindewolf	2002		Refrigerator, Undercounter	Sandwich Shop	Hobart	US1	049904BJ	32-1110503	8/1/2002
Schindewolf	2002		Serving Counter	Pizza Line	Mod-U-Serv	MCT-FT2		01-004-03A	8/1/2002
Schindewolf	2002		Serving Counter	Klein Line	Mod-U-Serv	MCT-FT2		01-004-03B	8/1/2002
Schindewolf	2002		Serving counter w/heated drop-in	Pizza Line	Mod-U-Serv	MCT-HF5		01-004-01B	8/1/2002
Schindewolf	2002		Serving Counter w/milk box	Pizza Line	Mod-U-Serv	MCT-MD3		01-004-04B	8/1/2002
Schindewolf	2002		Serving Counter w/milk box	Klein Line	Mod-U-Serv	MCT-MD3		01-004-04A	8/1/2002
Schindewolf	2002		Serving Counter, 5 Well	Klein Line	Mod-U-Serv	MCT-HF5		01-004-01A	8/1/2002
Schindewolf	2002		Serving Counter, Cold Well	Pizza Line	Mod-U-Serv	MCT-CF5		01-004-02A	8/1/2002
Schindewolf	2002		Serving Counter, Cold Well	Klein Line	Mod-U-Serv	MCT-CF5		01-004-02B	8/1/2002
Schindewolf	2002		Slicer	Kitchen	Hobart	2912	104363	561-156-546	8/1/2002
Schindewolf	2002		Steamer, 5 Pan, Bottom	Kitchen	Groen	SSB-5G		J121638-1-1 T	6/29/2011
Schindewolf	2002		Steamer, 5 Pan, Top	Kitchen	Groen	SSB-5G		J121638-1-1 B	6/29/2011
Schindewolf	2002		Steamer, 6 pan	Kitchen	Groen	HY-6G		6G28578MS	8/1/2002
Schindewolf	2002		Strip Heater w/Lights	Klein Line	Hatco	GRAL-60		8685240214	8/1/2002
Schindewolf	2002		Strip Heater w/Lights	Pizza Line	Hatco	GRAL-72		8685230214	8/1/2002
Schindewolf	2002		Tray Cart(4)	Dishroom	Serv-O-Lift Eastern	TCA-ST 1511		03/02-220585	8/1/2002
Schindewolf	2002		Warmer, 2 Drawer	Sandwich Shop	Wells	RWNT-2		DAQ-1427	8/1/2002
Schindewolf	2002		Warmer, 2 Drawer	Sandwich Shop	Wells	RWNT-2		DAQ-1423	8/1/2002
Schindewolf	2002		Warmer, 2 Drawer	Sandwich Shop	Wells	RWNT-2		DAQ-1422	8/1/2002
Schindewolf	2002		Warmer, 2 Drawer	Sandwich Shop	Wells	RWNT-2		DAQ-1425	8/1/2002
Schindewolf	2002		Warmer, 2 Drawer	Sandwich Shop	Wells	RWNT-2		DAQ-1426	8/1/2002
Schindewolf	2002		Warmer, 2 Drawer	Sandwich Shop	Wells	RWNT-2		DAQ-1424	8/1/2002
Schindewolf	2002		Warmer, Pass-Thru	Pizza Line	Hobart	QH1	111399BB	32-1110544	8/1/2002
Schindewolf	2002		Warmer, Pass-Thru	Klein Line	Hobart	QH1	111399BB	32-1110574	8/1/2002
Schindewolf	2002		Warmer, Reach-in	Sandwich Shop	Hobart	QH1	111399BB	32-1110545	8/1/2002
Schindewolf	2002		Warmer, Reach-in	Sandwich Shop	Hobart	QH1	111399BB	32-1110546	8/1/2002
Schindewolf	2002		Warmer, Reach-in	Sandwich Shop	Hobart	QH1	111399BB	32-1111102	8/1/2002
Schindewolf	2002		Warmer, Reach-in	Sandwich Shop	Hobart	QH1	111399BB	32-1111118	8/1/2002
Schindewolf	2002		Warmer, Reach-in	Sandwich Shop	Hobart	QH1	111399BB	32-1110515	8/1/2002
Schindewolf	2002		Warmer, Round Food, 8 quart	Sandwich Shop	Wells	SS-8ULTD		CAN9558	8/1/2002
Schindewolf	2002		Warmer, Round Food, 8 quart	Sandwich Shop	Wells	SS-8ULTD		CAN9564	8/1/2002
Schindewolf	2002		Warmer, Round Food, 8 quart	Sandwich Shop	Wells	SS-8ULTD		CAN9561	8/1/2002
Schindewolf	2002		Warmer, Round Food, 8 quart	Sandwich Shop	Wells	SS-8ULTD		CAN9560	8/1/2002
Schultz	1995		Braising Pan, 40 gallon	Cook's Area	Groen	NHFP-4		N15194HCF	8/1/1995
Schultz	1995		Cashier Stand	Serving Line	Seco				6/12/1998
Schultz	1995		Cashier Stand	Serving Line	Seco				6/12/1998
Schultz	1995		Cooler/Freezer Box	Kitchen	Kolpak			940120740P	8/1/1995
Schultz	1995		Dishmachine	Dishroom	Hobart	C44A		12-1008-982	8/1/1995
Schultz	1995		Display Shelf, 2 Tier, 18" X 58"	Serving Line	Atlas Metal Ind.				8/1/1995
Schultz	1995		Food Processor	Kitchen	Mannhart	M2000		94-2091	8/1/1995
Schultz	1995		Ice Cream Merchandiser, Counter Top	Serving Line	Silver King	SKCTM		SAGJ99917A	
Schultz	1995		Ice Machine Bin	Kitchen	Manitowoc	B570		110859944	8/23/2009
Schultz	1995		Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110856496	8/23/2009
Schultz	1995		Mixer, 60 quart	Baker's Area	Hobart	H600T		11-1017-647	8/1/1995
Schultz	1995		Oven, Convection		Montague	2-115A-G		894-169-17-A	8/1/1995
Schultz	1995		Oven, Convection		Montague	2-115A-G		894-169-17-A	8/1/1995
Schultz	1995		Oven, Convection		Montague	2-115A-G		394-0-36917B	8/1/1995
Schultz	1995		Oven, Convection		Montague	2-115A-G		394-0-36917B	8/1/1995
Schultz	1995		Production Table, 4' w/undershelf		Duke	314S-3048			10/3/2000
Schultz	1995		Range, 6 Burner		Montague				8/1/1995
Schultz	1995		Refrigerator, Roll-in, 3 door		Hobart	QE3		321012193	8/1/1995
Schultz	1995		Slicer		Hobart	1712E		561-018-626	8/1/1995
Schultz	1995		Steamer, 10 pan		Cleveland	24CGA10.2		1206230000859	7/12/2012
Schultz	1995		Warming Cabinet, Mobile		Carter-Hoffman	HWU-14D		390702-042005	8/15/2005
Schultz	1995		Warming Cabinet, Mobile		Carter-Hoffman	HWU-14D		390696-042005	8/15/2005
Strack	1977	2010	Air Screen	Freezer	Mars	LPV36-1UA-TS		101576527	8/1/2010

Strack	1977	2010	Air Screen	Cooler	Mars	LPV36-1UA-TS		101576526	8/1/2010
Strack	1977	2010	Air Screen	Receiving Door	Mars	STD48-1UA-BG		101575699	8/1/2010
Strack	1977	2010	Booster Heater	Dishroom	Vanguard	PM200N		2310.200N.487	8/1/2010
Strack	1977	2010	Braising Pan, 40 gallon	Cook's Area	Groen	BPM-40G		J109414-1-1	8/1/2010
Strack	1977	2010	Counter Top Ice Cream Merchandiser	Sandwich Shop	Silver King	SKCTM		SAAK84376M	8/1/2010
Strack	1977	2010	Counter Top Ice Cream Merchandiser	Sandwich Shop	Silver King	SKCTM		SAAJ82317M	
Strack	1977	2010	Dishmachine	Dishroom	Hobart	CL44e	138102	85-1072361	8/1/2010
Strack	1977	2010	Dough Divider/Rounder	Baker's Area	Dutchess	JN-3		24--/061009	8/1/2010
Strack	1977	2010	Food Processor	Kitchen	Mannhart	M2000		56-1331-130	7/3/2012
Strack	1977	2010	Garbage Disposer	Prep Area	Hobart	FD3/300	ML110309	27-1188-514	8/1/2010
Strack	1977	2010	Garbage Disposer	Dishroom	Hobart	FD500	ML18978	27-1188-548	8/1/2010
Strack	1977	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-36D		7673331025	8/1/2010
Strack	1977	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-42D		7673351025	8/1/2010
Strack	1977	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-48D		7673381025	8/1/2010
Strack	1977	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-48D		7673371025	8/1/2010
Strack	1977	2010	Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-48D		7673391025	8/1/2010
Strack	1977	2010	Ice Machine Bin	Kitchen	Manitowoc	B570		110914720	8/1/2010
Strack	1977	2010	Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110893225	8/1/2010
Strack	1977	2010	Mixer, 60 quart	Baker's Area	Hobart	HL600	134317	31-1428 835	8/1/2010
Strack	1977	2010	Oven, Convection, Bottom	Cook's Area	Hobart	HGC5-10		48-1657793	8/1/2010
Strack	1977	2010	Oven, Convection, Bottom	Baker's Area	Hobart	HGC5-10		48-1657792	8/1/2010
Strack	1977	2010	Oven, Convection, Bottom Center	Cook's Area	Hobart	HGC5-10		48-1657797	8/1/2010
Strack	1977	2010	Oven, Convection, Bottom Left	Cook's Area	Hobart	HGC5-10		48-1657800	8/1/2010
Strack	1977	2010	Oven, Convection, Bottom Right	Cook's Area	Hobart	HGC5-10		48-1657522	8/1/2010
Strack	1977	2010	Oven, Convection, Top	Cook's Area	Hobart	HGC5-10		48-1657796	8/1/2010
Strack	1977	2010	Oven, Convection, Top	Baker's Area	Hobart	HGC5-10		48-1656736	8/1/2010
Strack	1977	2010	Oven, Convection, Top Center	Cook's Area	Hobart	HGC5-10		48-1658260	8/1/2010
Strack	1977	2010	Oven, Convection, Top Left	Cook's Area	Hobart	HGC5-10		48-1658261	8/1/2010
Strack	1977	2010	Oven, Convection, Top Right	Cook's Area	Hobart	HGC5-10		48-1656735	8/1/2010
Strack	1977	2010	Oven, Conveyor, Bottom	Baker's Area	Lincoln-Impinger	1116-000-U-K1835		1005210000607	8/1/2010
Strack	1977	2010	Oven, Conveyor, Top	Baker's Area	Lincoln-Impinger	1116-000-U-K1835		1005210000233	8/1/2010
Strack	1977	2010	Rack, Refrigerator	Kitchen	Metro	RF3N			9/8/2000
Strack	1977	2010	Rack, Refrigerator	Kitchen	Metro	RF3N			9/8/2000
Strack	1977	2010	Rack, Refrigerator	Kitchen	Metro	RF3N			9/8/2000
Strack	1977	2010	Rack, Refrigerator	Kitchen	Metro	RF3N			9/8/2000
Strack	1977	2010	Range, 2 Burner	Cook's Area	Southbend	P16C-X		10G06580	8/1/2010
Strack	1977	2010	Refrigerator, Merchandising	Pizza Line	RPI Industries	SCAS36R-111		07106784	8/1/2010
Strack	1977	2010	Refrigerator, Merchandising	Klein Line	RPI Industries	SCAS36R-111			8/1/2010
Strack	1977	2010	Refrigerator, Pass-Thru, 1 Door	Cook's Area	Traulsen	RHT132WPUT-HHS		T39372F10	8/1/2010
Strack	1977	2010	Refrigerator, Pass-thru, 2 Door	Pizza Line	Traulsen	RHT232WPUT-HHS		T39443F10	8/1/2010
Strack	1977	2010	Refrigerator, Pass-thru, 2 Door	Klein Line	Traulsen	RHT232WPUT-HHS		T39447F10	8/1/2010
Strack	1977	2010	Refrigerator, Undercounter	Sandwich Shop	Silver King	SKR27		SBAF90437A	8/1/2010
Strack	1977	2010	Refrigerator, Undercounter	Sandwich Shop	Silver King	SKR27		SBAF90436A	8/1/2010
Strack	1977	2010	Scale, Baker's Beam		Pelouze				
Strack	1977	2010	Serving Counter, 2 Well	Pizza Line	Mod-U-Serve	MCT-HF2		10-021-2	8/1/2010
Strack	1977	2010	Serving Counter, 5 Well	Klein Line	Mod-U-Serve	MCT-HF5		10-021-15	8/1/2010
Strack	1977	2010	Serving Counter, Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRDB-MOD		10-021-8	8/1/2010
Strack	1977	2010	Serving Counter, Cold Well	Klein Line	Mod-U-Serve	MCT-CF3		10-021-11	8/1/2010
Strack	1977	2010	Serving Counter, Cold Well	Pizza Line	Mod-U-Serve	MCT-CF4-MOD		10-021-4	8/1/2010
Strack	1977	2010	Serving Counter, Corner Transition	Klein Line	Mod-U-Serve	MCT-FT4-MOD		10-021-13	8/1/2010
Strack	1977	2010	Serving Counter, Corner Transition	Pizza Line	Mod-U-Serve	MCT-HF4-MOD		10-021-3	8/1/2010
Strack	1977	2010	Serving Counter, Flat	Klein Line	Mod-U-Serve	MCT-FT2-MOD		10-021-14	8/1/2010
Strack	1977	2010	Serving Counter, Flat	Klein Line	Mod-U-Serve	MCT-FT4-MOD		10-021-12	8/1/2010
Strack	1977	2010	Serving Counter, Heated Shelf	Pizza Line	Mod-U-Serve	MCT-PZ4-MOD		10-021-1	8/1/2010
Strack	1977	2010	Serving Counter, Ice Cream Box	Pizza Line	Mod-U-Serve	MCT-FT4-MOD		10-021-6	8/1/2010
Strack	1977	2010	Serving Counter, Ice Cream Box	Klein Line	Mod-U-Serve	MCT-FT4-MOD		10-021-9	8/1/2010
Strack	1977	2010	Steamer, 5 Pan, Bottom Left	Kitchen	Groen	SSB-5G		J108150-1-1 B	8/1/2010
Strack	1977	2010	Steamer, 5 Pan, Bottom Right	Kitchen	Groen	SSB-5G		J108149-1-1 B	8/1/2010

Strack	1977	2010	Steamer, 5 Pan, Top Left	Kitchen	Groen	SSB-5G		J108150-1-1 T	8/1/2010
Strack	1977	2010	Steamer, 5 Pan, Top Right	Kitchen	Groen	SSB-5G		J108149-1-1 T	8/1/2010
Strack	1977	2010	Undercounter Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		05-06-10-191	8/1/2010
Strack	1977	2010	Undercounter Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		05-06-10-187	8/1/2010
Strack	1977	2010	Undercounter Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		05-06-10-192	8/1/2010
Strack	1977	2010	Undercounter Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		05-06-10-188	8/1/2010
Strack	1977	2010	Warmer, 3 Drawer	Sandwich Shop	Hatco	HDW-3		7656491024	8/1/2010
Strack	1977	2010	Warmer, 3 Drawer	Sandwich Shop	Hatco	HDW-3		7654641024	8/1/2010
Strack	1977	2010	Warmer, 3 Drawer	Sandwich Shop	Hatco	HDW-3		7656471024	8/1/2010
Strack	1977	2010	Warmer, 3 Drawer	Sandwich Shop	Hatco	HDW-3		7656821024	8/1/2010
Strack	1977	2010	Warmer, 3 Drawer	Sandwich Shop	Hatco	HDW-3		7656481024	8/1/2010
Strack	1977	2010	Warmer, 3 Drawer	Sandwich Shop	Hatco	HDW-3		7656811024	8/1/2010
Strack	1977	2010	Warmer, 3 Drawer	Sandwich Shop	Hatco	HDW-3		7654651024	8/1/2010
Strack	1977	2010	Warmer, 3 Drawer	Sandwich Shop	Hatco	HDW-3		7654661024	8/1/2010
Strack	1977	2010	Warmer, Pass-thru, 1 door	Sandwich Shop	Traulsen	RHF132WP-HHS		T39286E10	8/1/2010
Strack	1977	2010	Warmer, Pass-thru, 1 Door	Cook's Area	Traulsen	RHF132WP-HHS		T39370F10	8/1/2010
Strack	1977	2010	Warmer, Pass-Thru, 2 Door	Pizza Line	Traulsen	RHF232WP-HHS		T39287E10	8/1/2010
Strack	1977	2010	Warmer, Pass-Thru, 2 Door	Klein Line	Traulsen	RHF232WP-HHS		T39288E10	8/1/2010
Strack	1977	2010	Warmer, Reach-in, 1 Door	Sandwich Shop	Traulsen	RHF132W-HHS		T39506F10	8/1/2010
Strack	1977	2010	Warmer, Reach-in, 1 Door	Sandwich Shop	Traulsen	RHF132W-HHS		T39690F10	8/1/2010
TEP/DAEP	2010		Air Screen	Receiving Door	Mars	CH48-1UA-MW		101575361	8/1/2010
TEP/DAEP	2010		Air Screen	Cooler	Mars	LPV36-1UA-SS		101576195	8/1/2010
TEP/DAEP	2010		Air Screen	Freezer	Mars	LPV36-1UA-SS		101576196	8/1/2010
TEP/DAEP	2010		Booster Heater	Dishroom	Vanguard	PM200N		1610-200N-481	8/1/2010
TEP/DAEP	2010		Braising Pan, 40 gallon	Cook's Area	Groen	BPM-40G		104779-1-1	8/1/2010
TEP/DAEP	2010		Cashier Stand	Serving Line	Mod-U-Serve	MCT-CRSG		09-039-4	8/1/2010
TEP/DAEP	2010		Dishmachine	Dishroom	Hobart	CL44e	138102	85-1072091	8/1/2010
TEP/DAEP	2010		DisposerControl Center	Dishroom	In-Sink-Erator	CC101K-3		10029336534	8/1/2010
TEP/DAEP	2010		DisposerControl Center	Prep Area	In-Sink-Erator	CC101K-3		10039337054	8/1/2010
TEP/DAEP	2010		Food Processor	Kitchen	Mannhart	M2000		94-058	12/17/1994
TEP/DAEP	2010		Garbage Disposer	Dishroom	In-Sink-Erator	SS300-25		10049078313	8/1/2010
TEP/DAEP	2010		Garbage Disposer	Prep Area	In-Sink-Erator	SS300-25		10049078315	8/1/2010
TEP/DAEP	2010		Heated Merchandiser	Serving Line	Hatco	GR2SDS-36D		7417641014	8/1/2010
TEP/DAEP	2010		Ice Machine Bin	Kitchen	Manitowoc	B570		110895938	8/1/2010
TEP/DAEP	2010		Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110887583	8/1/2010
TEP/DAEP	2010		Infrared Strip Heater w/Lights, 60"	Serving Line	Hatco	GRAL-60			8/1/2010
TEP/DAEP	2010		Milk Box, Drop Front, 12 crate	Serving Line	Mod-U-Serve	MCT-DM2		01-02-10-062	8/1/2010
TEP/DAEP	2010		Mixer, 40 quart	Baker's Area	Hobart	HL400	134348	31-1426-986	8/1/2010
TEP/DAEP	2010		Oven, Convection, Bottom	Baker's Area	Hobart	HGC5-10		48-1655426	8/1/2010
TEP/DAEP	2010		Oven, Convection, Bottom	Cook's Area	Hobart	HGC5-10		48-1655421	8/1/2010
TEP/DAEP	2010		Oven, Convection, Top	Baker's Area	Hobart	HGC5-10		48-1655164	8/1/2010
TEP/DAEP	2010		Oven, Convection, Top	Cook's Area	Hobart	HGC5-10		48-1655423	8/1/2010
TEP/DAEP	2010		Range, 2 Burner	Cook's Area	Southbend	P16C-X		10D00911	8/1/2010
TEP/DAEP	2010		Refrigerator, Pass-Thru, 1 Door	Serving Line	Traulsen	AHT132WPUT-HHS		T36190D10	8/1/2010
TEP/DAEP	2010		Serving Counter, 5 Well	Serving Line	Mod-U-Serve	MCT-HF5		09-039-1	8/1/2010
TEP/DAEP	2010		Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF3		09-039-3	8/1/2010
TEP/DAEP	2010		Serving Counter, Food Table	Serving Line	Mod-U-Serve	MCT-FT3		09-039-2	8/1/2010
TEP/DAEP	2010		Slicer	Kitchen	Hobart				8/1/2010
TEP/DAEP	2010		Steamer, 5 Pan, Bottom	Cook's Area	Groen	SSB-5G		J103199-1-1B	8/1/2010
TEP/DAEP	2010		Steamer, 5 Pan, Top	Cook's Area	Groen	SSB-5G		J103199-1-1T	8/1/2010
TEP/DAEP	2010		Vent Hood	Baker's Area	Mod-U-Serve	W-IM		H09-038-03-12/09	8/1/2010
TEP/DAEP	2010		Vent Hood, Left	Cook's Area	Mod-U-Serve	W-IM		H09-038-01-12/09	8/1/2010
TEP/DAEP	2010		Vent Hood, Right	Cook's Area	Mod-U-Serve	W-IM		H09-038-02-12/09	8/1/2010
TEP/DAEP	2010		Warmer, Pass-Thru, 2 Door	Serving Line	Traulsen	AHF232WP-HHS		T36191D10	8/1/2010
TEP/DAEP	2010		Warming Cabinet, Mobile	Kitchen	Metro	C599-SDC-UA			8/1/2010
Theiss	1975		Air Screen	Receiving Door	Mars	36CH-0		0407PF36CH-L	8/4/2004
Theiss	1975		Booster Heater	Dishroom	Hatco	S-45		1019139208	
Theiss	1975		Braising Pan, 30 Gallon	Cook's Area	Cleveland	SGL-30R		9701TS081R	3/17/1997



Theiss	1975		Condensing Unit, Cooler/Freezer		Kairak	MAEO-2EO		20226	8/4/2004
Theiss	1975		Cooler/Freezer Box		Kolpak	17'X15'X8'6"		04F1927 CLR	8/4/2004
Theiss	1975		Dishmachine	Dishroom	Hobart	C44A	38899-CD	12-138-885	9/1/1975
Theiss	1975		Food Processor	Kitchen	Mannhart	M2000		94-2137	
Theiss	1975		Garbage Disposer	Dishroom	Hobart				
Theiss	1975		Ice Machine Bin	Kitchen	Manitowoc	B570		1101018803	6/27/2011
Theiss	1975		Ice Machine Cuber	Kitchen	Manitowoc	IY0454A		1101018502	6/27/2011
Theiss	1975		Kettle, 20 quart	Kitchen	Groen	TDB/7-20		109254	6/3/2005
Theiss	1975		Milk Box, Drop Front, 12 crate	Serving Line	Mod-U-Serve	MCT-DM2		05-05-01-204	
Theiss	1975		Mixer, 60 quart	Baker's Area	Hobart	H600T	104383	31-1150-667	3/17/1998
Theiss	1975		Oven, Convection, Bottom		Vulcan	VC4GD		54-1055843	6/26/2012
Theiss	1975		Oven, Convection, Bottom		Vulcan	VC4GD		54-1055852	6/26/2012
Theiss	1975		Oven, Convection, Top		Vulcan	VC4GD		54-1055853	6/26/2012
Theiss	1975		Oven, Convection, Top		Vulcan	VC4GD		54-1055842	6/26/2012
Theiss	1975		Refrigerator, Reach-in, 3 door		Hobart	KV3		35-472-553	9/1/1975
Theiss	1975		Serving Counter, 5 Well	Serving Line	Mod-U-Serve	MCT-HF5		00-062-01A	
Theiss	1975		Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF4		00-062-03A	
Theiss	1975		Serving Counter, Hot/Cold Sheet Pan	Serving Line	Mod-U-Serve	MCT-FT3		00-062-02A	
Theiss	1975		Serving Counter, Ice Cream Box	Serving Line	Mod-U-Serve	MCT-ID3		00-062-04A	
Theiss	1975		Slicer		Hobart	1712	17614	11-070-954	9/1/1975
Theiss	1975		Steamer, 6 pan		Groen	HY6G		6G12805MS	3/17/1997
Theiss	1975		Utility Cart, 3 Shelf		Metro				
Theiss	1975		Warming Cabinet, Mobile		Witteco	1826-15BC			3/17/1997
Theiss	1975		Warming Cabinet, Mobile		Witteco	1826-15BC		617568	11/13/1997
Ulrich	2010		Booster Heater	Dishroom	Vanguard	PM200N		4809-200N-466	8/1/2010
Ulrich	2010		Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		06-07-09-223	8/1/2010
Ulrich	2010		Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		06-07-09-224	8/1/2010
Ulrich	2010		Bottle Cooler	Sandwich Shop	Mod-U-Serve	MCT-BC1-S		06-07-09-226	8/1/2010
Ulrich	2010		Braising Pan, 40 gallon	Cook's Area	Groen	BPM-40G		J98091-1-1	8/1/2010
Ulrich	2010		Cashier Stand w/ice cream box	Serving Line	Mod-U-Serve	MCT-CRSG-MOD		08-345-9	8/1/2010
Ulrich	2010		Cashier Stand w/ice cream box	Serving Line	Mod-U-Serve	MCT-CRSG-MOD		08-345-10	8/1/2010
Ulrich	2010		Dishmachine	Dishroom	Hobart	CL44e	138101	85-1069810	8/1/2010
Ulrich	2010		Dough Divider/Rounder	Baker's Area	Dutchess	JN-1			8/1/2010
Ulrich	2010		Food Processor	Kitchen	Mannhart	M2000		56-1331-132	7/3/2012
Ulrich	2010		Garbage Disposer	Prep Area	In-Sink-Erator	SS300-25		09089071633	8/1/2010
Ulrich	2010		Garbage Disposer	Dishroom	In-Sink-Erator	SS500-28		09099072256	8/1/2010
Ulrich	2010		Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-42D		7400821013	8/1/2010
Ulrich	2010		Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-42D		7389621013	8/1/2010
Ulrich	2010		Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-42D		7389631013	8/1/2010
Ulrich	2010		Heated Merchandiser	Sandwich Shop	Hatco	GR2SDH-42D		7400831013	8/1/2010
Ulrich	2010		Ice Machine Bin	Kitchen	Manitowoc	B570		110865193	8/1/2010
Ulrich	2010		Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110872203	8/1/2010
Ulrich	2010		Mixer, 60 quart	Baker's Area	Hobart	HL600	134317	31-1421-498	8/1/2010
Ulrich	2010		Oven, Convection, Bottom Left	Cook's Area	Hobart	HGC5-10		48-1647226	8/1/2010
Ulrich	2010		Oven, Convection, Bottom Left	Baker's Area	Hobart	HGC5-10		48-1646831	8/1/2010
Ulrich	2010		Oven, Convection, Bottom Left	Sandwich Shop	Hobart	HGC5-10		48-1641521	8/1/2010
Ulrich	2010		Oven, Convection, Bottom Right	Cook's Area	Hobart	HGC5-10		48-1646834	8/1/2010
Ulrich	2010		Oven, Convection, Bottom Right	Baker's Area	Hobart	HGC5-10		48-1647218	8/1/2010
Ulrich	2010		Oven, Convection, Bottom Right	Sandwich Shop	Hobart	HGC5-10		48-1645528	8/1/2010
Ulrich	2010		Oven, Convection, Top Left	Cook's Area	Hobart	HGC5-10		48-1645535	8/1/2010
Ulrich	2010		Oven, Convection, Top Left	Baker's Area	Hobart	HGC5-10		48-1646196	8/1/2010
Ulrich	2010		Oven, Convection, Top Left	Sandwich Shop	Hobart	HGC5-10		48-1641988	8/1/2010
Ulrich	2010		Oven, Convection, Top Right	Cook's Area	Hobart	HGC5-10		48-1645531	8/1/2010
Ulrich	2010		Oven, Convection, Top Right	Baker's Area	Hobart	HGC5-10		48-1647219	8/1/2010
Ulrich	2010		Oven, Convection, Top Right	Sandwich Shop	Hobart	HGC5-10		48-1645540	8/1/2010
Ulrich	2010		Oven, Conveyor, Bottom	Sandwich Shop	Lincoln-Impinger	1116-000-U-K1837		0906210000405	8/1/2010
Ulrich	2010		Oven, Conveyor, Top	Sandwich Shop	Lincoln-Impinger	1116-000-U-K1837		0906210000406	8/1/2010
Ulrich	2010		Range, 2 Burner	Baker's Area	Southbend	P16C-X		09J91719	8/1/2010

Ulrich	2010		Refrigerator, Merchandising	Serving Line	RPI Industries	SCAS36R-111		05106606	8/1/2010
Ulrich	2010		Refrigerator, Merchandising	Serving Line	RPI Industries	SCAS36R-111		05106605	8/1/2010
Ulrich	2010		Refrigerator, Pass-Thru, 1 Door	Serving Line	Traulsen	AH132WP-X0136		T16219D09	8/1/2010
Ulrich	2010		Refrigerator, Pass-Thru, 1 Door	Serving Line	Traulsen	AH132WP-X0137		T159901C11	4/7/2011
Ulrich	2010		Refrigerator, Reach-in	Sandwich Shop	Traulsen			T16223D09	8/1/2010
Ulrich	2010		Serving Counter, 2 Well w/heated shelf	Serving Line	Mod-U-Serve	MCT-HF2-MOD		08-345-1	8/1/2010
Ulrich	2010		Serving Counter, 5 Well	Serving Line	Mod-U-Serve	MCT-HF5-MOD		08-345-8	8/1/2010
Ulrich	2010		Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF4-MOD		08-345-3	8/1/2010
Ulrich	2010		Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF4-MOD		08-345-6	8/1/2010
Ulrich	2010		Serving Counter, Corner Transition	Serving Line	Mod-U-Serve	MCT-FT2-MOD		08-345-2	8/1/2010
Ulrich	2010		Serving Counter, Corner Transition	Serving Line	Mod-U-Serve	MCT-FT2-MOD		08-345-7	8/1/2010
Ulrich	2010		Serving Counter, Ice Cream Box	Serving Line	Mod-U-Serve	MCT-MD3		08-345-4	8/1/2010
Ulrich	2010		Serving Counter, Ice Cream Box	Serving Line	Mod-U-Serve	MCT-MD3		08-345-5	8/1/2010
Ulrich	2010		Slicer	Prep Area	Hobart	2912	136189	56-1306-464	8/1/2010
Ulrich	2010		Steamer, 5 Pan, Bottom	Cook's Area	Groen	SSB-5G		J98068-1-2B	8/1/2010
Ulrich	2010		Steamer, 5 Pan, Bottom	Cook's Area	Groen	SSB-5G		J98068-1-1B	8/1/2010
Ulrich	2010		Steamer, 5 Pan, Top	Cook's Area	Groen	SSB-5G		J98068-1-2T	8/1/2010
Ulrich	2010		Steamer, 5 Pan, Top	Cook's Area	Groen	SSB-5G		J98068-1-1T	8/1/2010
Ulrich	2010		Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		740753-000	8/1/2010
Ulrich	2010		Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		740755-000	8/1/2010
Ulrich	2010		Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		740756-000	8/1/2010
Ulrich	2010		Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		740754-000	8/1/2010
Ulrich	2010		Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		664955-000	8/1/2010
Ulrich	2010		Warmer, 3 Drawer	Sandwich Shop	Alto-Shaam	500-3D		740759-000	8/1/2010
Ulrich	2010		Warmer, Pass Thru	Serving Line	Traulsen	AHF132WP-HHS		T25594I09	8/1/2010
Ulrich	2010		Warmer, Pass Thru	Serving Line	Traulsen	AHF132WP-HHS		T25593I09	8/1/2010
Ulrich	2010		Warmer, Pass Thru	Sandwich Shop	Traulsen	AHF132WP-HHS		T25690I09	8/1/2010
Ulrich	2010		Warmer, Pass Thru	Sandwich Shop	Traulsen	AHF132WP-HHS		T25787I09	8/1/2010
Ulrich	2010		Warming Cabinet, Mobile	Baker's Area	Cres Cor	H137WSUA12CM		BAJ-J198576-108	8/1/2010
Vistas	2006		Bottle Cooler	Serving Line	Beverage-Air	SF-34		7905325	8/1/2006
Vistas	2006		Cabinet, Therm and Hold	Serving Line	Winston C-VAP	CAT522GJ		20060629-007	8/1/2006
Vistas	2006		Cabinet, Therm and Hold	Serving Line	Winston C-VAP	CAT522GJ		20060629-008	8/1/2006
Vistas	2006		Ice Machine Bin	Kitchen	Manitowoc	B320		110524747	8/1/2006
Vistas	2006		Ice Machine Cuber	Kitchen	Manitowoc	SY0324A		110523790	8/1/2006
Vistas	2006		Ref/Frzr, Reach-in, 2 Door	Serving Line	Traulsen	RD232N-X0005		T68196D04	8/1/2006
Vistas	2006		Serving Counter	Serving Line	Mod-U-Serve	MCT-FT3		06-100-01	8/1/2006
Vistas	2006		Serving Counter, 3 Well	Serving Line	Mod-U-Serve	MCT-HF3		06-100-03	8/1/2006
Vistas	2006		Serving Counter, Cold Well	Serving Line	Mod-U-Serve	MCT-CF2		06-100-02	8/1/2006
Warehouse			Booster Heater	Warehouse	Hatco	S-45		9567830006	
Warehouse			Cabinet, Therm and Hold	Container #3	Winston C-VAP	CHT522GJ		20060112-099	
Warehouse			Cabinet, Therm and Hold	Container #3	Winston C-VAP	CHT522GJ		20060112-100	
Warehouse			Cabinet, Therm and Hold	Container #3	Winston C-VAP	CHT522GJ		20060112-102	
Warehouse			Cabinet, Therm and Hold	Container #3	Winston C-VAP	CHT522GJ		20060112-104	
Warehouse			Cabinet, Therm and Hold	Container #3	Winston C-VAP	CHT522GJ		20060112-106	
Warehouse			Cabinet, Therm and Hold	Container #3	Winston C-VAP	CHT522GJ		20060112-107	
Warehouse			Counter Top Ice Cream Merch.	Warehouse	Silver King	SKCTM		SAJF69532A	10/26/2009
Warehouse			Counter Top Ice Cream Merch.	Warehouse	Silver King	SKCTM		SAJF69531A	10/26/2009
Warehouse			Counter Top Ice Cream Merch.	Warehouse	Silver King	SKCTM			
Warehouse			Counter Top Ice Cream Merch.	Warehouse	Silver King	SKCTM			
Warehouse			Freezer, Reach-in, 2 Door	Warehouse	Hobart	QSF2		32-1096838	1/17/2001
Warehouse			Garbage Disposer	Warehouse	Hobart	FD2-300	32442 DB	31-1005-736	8/1/1978
Warehouse			Garbage Disposer	Warehouse	Salvajor	200		44036	
Warehouse			Heated Merchandiser	Container #1	Hatco	GR35DS-39D		3147560644	8/1/2007
Warehouse			Heated Merchandiser	Container #1	Hatco	GR35DS-39D		3239160648	8/1/2007
Warehouse			Kettle, 20 quart	Kitchen	Groen			115323	8/1/1975
Warehouse			Kiosk	Container #1	Mod-U-Serve	MCT-HC5			12/11/1996
Warehouse			Kiosk	Container #1	Mod-U-Serve	MCT-HC5			12/11/1996
Warehouse			Kiosk	Container #1	Mod-U-Serve	MCT-HC5		N/A	11/13/1997

Warehouse			Kiosk	Container #1	Mod-U-Serve	MCT-HC5			9/22/2009
Warehouse			Kiosk	Container #1	Mod-U-Serve	MCT-HC5			11/31/1997
Warehouse			Kiosk	Container #2	Mod-U-Serve	MCT-HC5			
Warehouse			Kiosk		Mod-U-Serve	MCT-HC5			
Warehouse			Milk Box	Container #3	Mod-U-Serve	MCT-DM2		N/A	
Warehouse			Milk Box	Container #3	Mod-U-Serve	MCT-DM2		04-04-01-165	
Warehouse			Milk Box	Container #1	Serv-O-Lift Eastern	655-F		161492C	8/1/1984
Warehouse			Milk Box	Container #2	Serv-O-Lift Eastern	655-F		187145C	8/1/1984
Warehouse			Milk Box		Serv-O-Lift Eastern	655-F		177596C	
Warehouse			Milk Box		Serv-O-Lift Eastern	655-F		186943C	
Warehouse			Milk Box		Serv-O-Lift Eastern	655-F			
Warehouse			Milk Box, Drop Front, 8 crate	Container #3	Mod-U-Serve	MCT-DM1		N/A	
Warehouse			Mixer, 60 quart	Container #2	Hobart	H600T		11-462-198	8/14/1992
Warehouse			Mixer, 60 quart	Container #2	Hobart	H600T		11-420-709	
Warehouse			Netcash Machine		PCS			219118	11/19/2008
Warehouse			Netcash Machine		PCS			219001	11/19/2008
Warehouse			Netcash Machine		PCS			219172	11/19/2008
Warehouse			Netcash Machine		PCS			219175	11/19/2008
Warehouse			Netcash Machine		PCS			219174	11/19/2008
Warehouse			Netcash Machine		PCS			219180	11/19/2008
Warehouse			Portable Hand Wash Sink	Container #3	Cambro	KSC402		A060875	
Warehouse			Portable Hand Wash Sink	Container #3	Cambro	KSC402		A060876	
Warehouse			Rack, Pan	Container #2	Cres Cor	207-V-UA12C		A1C	
Warehouse			Rack, Pan	Container #2	Cres Cor	207-V-UA12C		A1C	
Warehouse			Rack, Pan	Container #1	Cres Cor	HJE-K28280			
Warehouse			Serving Counter, 2 Well	Container #3	Mod-U-Serve	MCT-HF2		00-062-50I	
Warehouse			Serving Counter, 2 Well	Container #2	Mod-U-Serve	MCT-HF2		00-062-43H	
Warehouse			Serving Counter, Cashier Stand	Container #3	Mod-U-Serve	MCT-CRSG		00-062-46I	
Warehouse			Serving Counter, Cashier Stand	Container #3	Mod-U-Serve	MCT-CRSG		00-062-47I	
Warehouse			Serving Counter, Cashier Stand	Container #2	Mod-U-Serve	MCT-CRSG		00-062-39H	
Warehouse			Serving Counter, Cashier Stand	Container #2	Mod-U-Serve	MCT-CRSG		00-062-40H	
Warehouse			Serving Counter, Cold Sheet Pan w/ Cold well	Container #3	Mod-U-Serve	MCT-CF5		00-062-48I	
Warehouse			Serving Counter, Cold Sheet Pan w/ Cold well	Container #2	Mod-U-Serve	MCT-CF5		00-062-41H	
Warehouse			Serving Counter, Heated Shelf	Container #3	Mod-U-Serve	MCT-F4		00-062-49I	
Warehouse			Serving Counter, Heated Shelf	Container #2	Mod-U-Serve	MCT-F4		00-062-42H	
Warehouse			Serving Counter, Hot/Cold Sheet Pan	Container #3	Mod-U-Serve	MCT-FT3		00-062-42I	
Warehouse			Serving Counter, Hot/Cold Sheet Pan	Container #2	Mod-U-Serve	MCT-FT3		00-062-35H	
Warehouse			Serving Counter, Ice Cream Box	Container #3	Mod-U-Serve	MCT-MD3		00-062-44I	
Warehouse			Serving Counter, Ice Cream Box	Container #3	Mod-U-Serve	MCT-MD3		00-062-45I	
Warehouse			Serving Counter, Ice Cream Box	Container #2	Mod-U-Serve	MCT-MD3		00-062-37H	
Warehouse			Serving Counter, Ice Cream Box	Container #2	Mod-U-Serve	MCT-MD3		00-062-38H	
Warehouse			Slicer	Container #2	Hobart	1712	31261	11-147-280	8/1/77
Warehouse			Slicer		Hobart	1612		11-209-178	8/1/1978
Warehouse			Storage Container, 10" X 40"	C.Warehouse				CIMC 4304300	10/8/2010
Warehouse			Storage Container, 10" X 40"	C.Warehouse				KSCF 80359	10/8/2010
Warehouse			Storage Container, 10" X 40"	C.Warehouse				P083916	10/8/2010
Warehouse			Tray Cart	Container #1	Serv-O-Lift Eastern	TCA-ST 1511		101092	
Warehouse			Warming Cabinet, Mobile	Container #2	Carter-Hoffman	HWU14		393224-082005	8/15/2005
Warehouse			Warming Cabinet, Mobile	Container #2	Carter-Hoffman	HWU14D		393221-082005	8/15/2005
Warehouse			Warming Cabinet, Mobile	Container #2	Carter-Hoffman	HWU14D		390701-042005	8/15/2005
Wunderlich	1975	2009	Air Screen	Receiving Door	Mars	48CH		0905PF48CH-L F3	10/26/2009
Wunderlich	1975	2009	Air Screen	Freezer	Mars	LPV36		0905LPV36-L 124710	10/26/2009
Wunderlich	1975	2009	Air Screen	Cooler	Mars	LPV36		0905LPV36-L 124710	10/26/2009
Wunderlich	1975	2009	Booster Heater	Dishroom	Hatco	PMG-200		6787540935	10/26/2009
Wunderlich	1975	2009	Bottle Cooler	Snack Bar	Mod-U-Serve	MCT-BC1-S		06-07-09-175	10/26/2009
Wunderlich	1975	2009	Bottle Cooler	Snack Bar	Mod-U-Serve	MCT-BC1-S		06-07-09-176	10/26/2009
Wunderlich	1975	2009	Bottle Cooler	Snack Bar	Mod-U-Serve	MCT-BC1-S		06-07-09-177	10/26/2009
Wunderlich	1975	2009	Braising Pan, 40 gallon	Cook's Area	Groen	BPM-40G		J89333-1-1	11/14/2008

Wunderlich	1975	2009	Cashier Stand	Klein Line	Mod-U-Serve	MCT-CRSG-MOD		07-258-1	10/26/2009
Wunderlich	1975	2009	Cashier Stand	Pizza Line	Mod-U-Serve	MCT-CRSG-MOD		07-258-6	10/26/2009
Wunderlich	1975	2009	Cashier Stand	Build Your Own Line	Mod-U-Serve	MCT-CRSG-MOD		07-258-9	10/26/2009
Wunderlich	1975	2009	Counter Top Ice Cream Merch.	Pizza Line	Silver King	SKCTM		SAJF69532A	10/26/2009
Wunderlich	1975	2009	Counter Top Ice Cream Merch.	Build Your Own Line	Silver King	SKCTM		SAJF69531A	10/26/2009
Wunderlich	1975	2009	Dishmachine	Dishroom	Hobart	CL44e	138102	85-1067538	10/26/2009
Wunderlich	1975	2009	Dough Divider/Rounder	Baker's Area	Dutchess	JN-3		2484/040109	10/26/2009
Wunderlich	1975	2009	Food Processor	Kitchen	Mannhart	M2000		56-1330-391	7/3/2012
Wunderlich	1975	2009	Garbage Disposer	Prep Area	In-Sink-Erator	SS300-25		09049068083	10/26/2009
Wunderlich	1975	2009	Garbage Disposer	Dishroom	In-Sink-Erator	SS500-28		09049067842	10/26/2009
Wunderlich	1975	2009	Heated Merchandiser	Snack Bar	Hatco	GR2SDH-42D		6458880920	10/26/2009
Wunderlich	1975	2009	Heated Merchandiser	Snack Bar	Hatco	GR2SDH-42D		6458870920	10/26/2009
Wunderlich	1975	2009	Heated Merchandiser	Snack Bar	Hatco	GR2SDH-48D		6458890920	10/26/2009
Wunderlich	1975	2009	Heated Merchandiser	Snack Bar	Hatco	GR2SDH-48D		6459000920	10/26/2009
Wunderlich	1975	2009	Ice Machine Bin	Kitchen	Manitowoc	B570		110825449	10/26/2009
Wunderlich	1975	2009	Ice Machine Cuber	Kitchen	Manitowoc	SY0454A		110829094	10/26/2009
Wunderlich	1975	2009	Mixer, 60 quart	Baker's Area	Hobart	HL600	134317	31-1419-791	10/26/2009
Wunderlich	1975	2009	Oven, Convection, Bottom Center	Cook's Area	Blodgett	DFG-100		042809RAO42B	10/26/2009
Wunderlich	1975	2009	Oven, Convection, Bottom Left	Baker's Area	Blodgett	DFG-100		042809RAO44B	10/26/2009
Wunderlich	1975	2009	Oven, Convection, Bottom Left	Cook's Area	Blodgett	DFG-100		042809RAO45B	10/26/2009
Wunderlich	1975	2009	Oven, Convection, Bottom Right	Baker's Area	Blodgett	DFG-100		042809RAO43B	10/26/2009
Wunderlich	1975	2009	Oven, Convection, Bottom Right	Cook's Area	Blodgett	DFG-100		042809RAO41B	10/26/2009
Wunderlich	1975	2009	Oven, Convection, Top Center	Cook's Area	Blodgett	DFG-100		042809RAO36T	10/26/2009
Wunderlich	1975	2009	Oven, Convection, Top Left	Baker's Area	Blodgett	DFG-100		042809RAO40T	10/26/2009
Wunderlich	1975	2009	Oven, Convection, Top Left	Cook's Area	Blodgett	DFG-100		042809RAO38T	10/26/2009
Wunderlich	1975	2009	Oven, Convection, Top Right	Baker's Area	Blodgett	DFG-100		042809RAO37T	10/26/2009
Wunderlich	1975	2009	Oven, Convection, Top Right	Cook's Area	Blodgett	DFG-100		042809RAO39T	10/26/2009
Wunderlich	1975	2009	Oven, Conveyor, Bottom	Cook's Area	Lincoln-Impinger	1116-000-U-KF006		0904210001079	10/26/2009
Wunderlich	1975	2009	Oven, Conveyor, Top	Cook's Area	Lincoln-Impinger	1116-000-U-KF006		0904210001080	10/26/2009
Wunderlich	1975	2009	Range, 2 Burner	Cook's Area	Vulcan	GHX45	52217	48-1637790	10/26/2009
Wunderlich	1975	2009	Refrigerator, Merchandising	Klein Line	Barker	CF-S-3TM SC-SI		C031095CFS3	10/26/2009
Wunderlich	1975	2009	Refrigerator, Merchandising	Pizza Line	Barker	CF-S-3TM SC-SI		C031096CFS3	10/26/2009
Wunderlich	1975	2009	Refrigerator, Merchandising	Build Your Own Line	Barker	CF-S-3TM SC-SI		C031094CFS3	10/26/2009
Wunderlich	1975	2009	Refrigerator, Pass-Thru, 1 Door	Klein Line	Traulsen	AHT132WPUT-HHS		T15916D09	10/26/2009
Wunderlich	1975	2009	Refrigerator, Pass-Thru, 1 Door	Pizza Line	Traulsen	AHT132WPUT-HHS		T15915D09	10/26/2009
Wunderlich	1975	2009	Refrigerator, Pass-Thru, 1 Door	Build Your Own Line	Traulsen	AHT132WPUT-HHS		T15947D09	10/26/2009
Wunderlich	1975	2009	Refrigerator, Reach-in	Pizza Prep	Traulsen	AHT132WUT-HHS		T16095D09	10/26/2009
Wunderlich	1975	2009	Refrigerator, Undercounter	Snack Bar	Silver King	SKR27		SAJE69410A	10/26/2009
Wunderlich	1975	2009	Refrigerator, Undercounter	Snack Bar	Silver King	SKR27		SAJE69411A	10/26/2009
Wunderlich	1975	2009	Serving Counter, 5 Well	Klein Line	Mod-U-Serve	MCT-HF5-MOD		07-258-3	10/26/2009
Wunderlich	1975	2009	Serving Counter, 5 Well	Pizza Line	Mod-U-Serve	MCT-HF5-MOD		07-258-4	10/26/2009
Wunderlich	1975	2009	Serving Counter, 5 Well	Build Your Own Line	Mod-U-Serve	MCT-HF5-MOD		07-258-7	10/26/2009
Wunderlich	1975	2009	Serving Counter, Cold Well	Klein Line	Mod-U-Serve	MCT-CF2-MOD		07-258-2	10/26/2009
Wunderlich	1975	2009	Serving Counter, Cold Well	Pizza Line	Mod-U-Serve	MCT-CF2-MOD		07-258-5	10/26/2009
Wunderlich	1975	2009	Serving Counter, Cold Well	Build Your Own Line	Mod-U-Serve	MCT-CF2-MOD		07-258-8	10/26/2009
Wunderlich	1975	2009	Slicer	Kitchen	Hobart	2912	136189	56-1299-130	10/26/2009
Wunderlich	1975	2009	Slicer Stand	Kitchen	CADDY			379510	10/26/2009
Wunderlich	1975	2009	Steamer, 5 Pan, Bottom Left	Kitchen	Groen	SSB-5G		J89332B-1-1	11/14/2008
Wunderlich	1975	2009	Steamer, 5 Pan, Bottom Right	Kitchen	Groen	SSB-5G		J9377B-1-1	10/26/2009
Wunderlich	1975	2009	Steamer, 5 Pan, Top Left	Kitchen	Groen	SSB-5G		J89332T-1-1	11/14/2008
Wunderlich	1975	2009	Steamer, 5 Pan, Top Right	Kitchen	Groen	SSB-5G		J9377T-1-1	10/26/2009
Wunderlich	1975	2009	Strip Heater w/Lights	Klein Line	Hatco	GRAL-60		6515450923	10/26/2009
Wunderlich	1975	2009	Strip Heater w/Lights	Pizza Line	Hatco	GRAL-60		6515360923	10/26/2009
Wunderlich	1975	2009	Strip Heater w/Lights	Build Your Own Line	Hatco	GRAL-60		6635310928	10/26/2009
Wunderlich	1975	2009	Vent Hood	Baker's Area	Mod-U-Serve	W-1M		H07-258-04-6/09	10/26/2009
Wunderlich	1975	2009	Vent Hood	Cook's Area	Mod-U-Serve	W-1M		H07-258-03-6/09	10/26/2009
Wunderlich	1975	2009	Vent Hood	Cook's Area	Mod-U-Serve	W-1M		H07-258-01-6/09	10/26/2009
Wunderlich	1975	2009	Warmer, 3 Drawer	Snack Bar	Hatco	HDW-3		6457590920	10/26/2009



Wunderlich	1975	2009	Warmer, 3 Drawer	Snack Bar	Hatco	HDW-3		6457560920	10/26/2009
Wunderlich	1975	2009	Warmer, 3 Drawer	Snack Bar	Hatco	HDW-3		6457540920	10/26/2009
Wunderlich	1975	2009	Warmer, 3 Drawer	Snack Bar	Hatco	HDW-3		6457580920	10/26/2009
Wunderlich	1975	2009	Warmer, 3 Drawer	Snack Bar	Hatco	HDW-3		6457550920	10/26/2009
Wunderlich	1975	2009	Warmer, 3 Drawer	Snack Bar	Hatco	HDW-3		6457570920	10/26/2009
Wunderlich	1975	2009	Warmer, Pass Thru	Klein Line	Traulsen	AHF232WP-HHS		T15453D09	10/26/2009
Wunderlich	1975	2009	Warmer, Pass Thru	Pizza Line	Traulsen	AHF232WP-HHS		T15455D09	10/26/2009
Wunderlich	1975	2009	Warmer, Pass Thru	Build Your Own Line	Traulsen	AHF232WP-HHS		T15454D09	10/26/2009
Wunderlich	1975	2009	Warmer, Reach-in	Pizza Prep	Traulsen	AHF132W-HHS		T15952D09	10/26/2009
Wunderlich	1975	2009	Warmer, Reach-in	Snack Bar	Traulsen	AHF132W-HHS		T16094D09	10/26/2009
Wunderlich	1975	2009	Warmer, Reach-in	Snack Bar	Traulsen	AHF132W-HHS		T15914D09	10/26/2009
Wunderlich	1975	2009	Warming Cabinet, Mobile	Kitchen	Metro	C175-C8N		C20W-01032	8/29/1991
Wunderlich	1975	2009	Warming Cabinet, Mobile	Kitchen	Wittco	1826-15BC		616031	

## **VENDOR SANITATION CERTIFICATES**

**Klein Food Service**



## **HACCP CERTIFICATE OF COMPLIANCE**

September 1, 2015

To: SYSCO CUSTOMER

Re: HACCP CERTIFICATE OF COMPLIANCE

THIS LETTER WILL SERVE AS SYSCO HOUSTON, INC'S OFFICIAL NOTIFICATION THAT WE CONTINUE TO OPERATE UNDER THE U.S. FEDERAL FOOD AND DRUG ACT AND (21 CFR) HAZARD ANALYSIS CRITICAL POINT (HACCP) GUIDELINES.

SYSKO HOUSTON, INC., AND ALL OF ITS IMPORT SOURCES COMPLY WITH ALL THE PROCEDURES FOR THE SAFE AND SANITARY IMPORTATION AND DISTRIBUTION OF FISH AND SEAFOOD PRODUCTS AS OUTLINED BY THE U.S. FOOD AND DRUG ADMINISTRATION IN THE FEDERAL REGISTER DATED APRIL 1, 2011, CFR TITLE 21, CHAPTER 1, PARTS 120, 123, AND 161 MANDATING THE APPLICATION OF HAZARD ANALYSIS CRITICAL POINTS PRINCIPLES AS APPLICABLE FOR SEAFOOD PRODUCTS.

SYSKO HOUSTON, INC., CONTINUES TO CONDUCT HAZARD ANALYSIS FOR ALL ITS SEAFOOD PRODUCTS, HAS CONSTRUCTED A HACCP PLAN WHERE APPLICABLE, HAS WRITTEN AND IMPLEMENTED STANDARD SANITATION OPERATING PROCEDURES, AND HAS ENSURED ALL ITS SUPPLIERS MAINTAIN COMPLIANCE IN ACCORDANCE WITH REQUIREMENTS OF THE UNITED STATES FOOD AND DRUG ADMINISTRATION HACCP REGULATIONS FOUND IN 21 CFR CHAPTER 1, EFFECTIVE APRIL 1, 2011.

PLEASE INCLUDE THIS DOCUMENT AS PART OF YOUR HACCP FILE AS A CONTINUING CERTIFICATE OF GUARANTEE OF OUR HACCP COMPLIANCE.

OUR HACCP MANUAL IS ON FILE AT SYSCO HOUSTON, INC. 10710 GREENS CROSSING BLVD HOUSTON, TX 77038, AND IS AVAILABLE FOR INSPECTION AT ANY TIME. PLEASE CONTACT THE UNDERSIGNED WITH ANY QUESTIONS OR COMMENTS THAT YOU MAY HAVE CONCERNING THE ABOVE.

VERY TRULY YOURS,

Mark Duplecion  
HACCP COORDINATOR

Dippin' Dots, LLC  
5101 Charter Oak Drive  
Covington, Kentucky 42001

### Product Description Form

**Formal Product Name:** Dippin' Dots® ice cream, ice cream with inclusion, yogurt, sherbet, flavored ice, frappe, sorbet, clusters.

**Food Safety Characteristics:** Cryogenically frozen products (see above) that are maintained at a storage temperature of -40 F and served at a temperature of -25 to -15 F. All raw materials are pasteurized prior to processing to prevent growth of pathogens.

**Packaging Used:** Cryovac® CN600T, E2300T, and L2300T clear polyethylene packaging material is used for the one-gallon ice cream packaging bag. Pre-pack web is used for single serve pouch. Pre-cup is food grade plastic cup.

**Labeling Requirements:** Raw materials, nutritional information, gross weight, flavor information, product description.

**Storage & Distribution:** Products are stored optimally at -20 F. Product is distributed by common carrier to contracted distribution centers where it is maintained at the optimum storage temperature. It is then distributed from the centers to the retail locations where it is stored at -20 F and served at -20 to -15 F.

**Intended Consumers:** Consumers of all ages consume this product.

**Intended Use:** Ready to eat product.

**Shelf Life:** Four years from the date of manufacture, provided the product is consistently stored at least at -20 F.

**Products Batch Number & Expiration Date:** Product Batch (Lot) number is Julian dating, and contains the machine number and flavor code; along with production date are stamped on the shipping box with 6 gallons of product to a box for bulk and 24/50 single serve pouch's to a box for pre-pack

**Ingredient Statement:** Please see attachment.

Approved by: John Champion

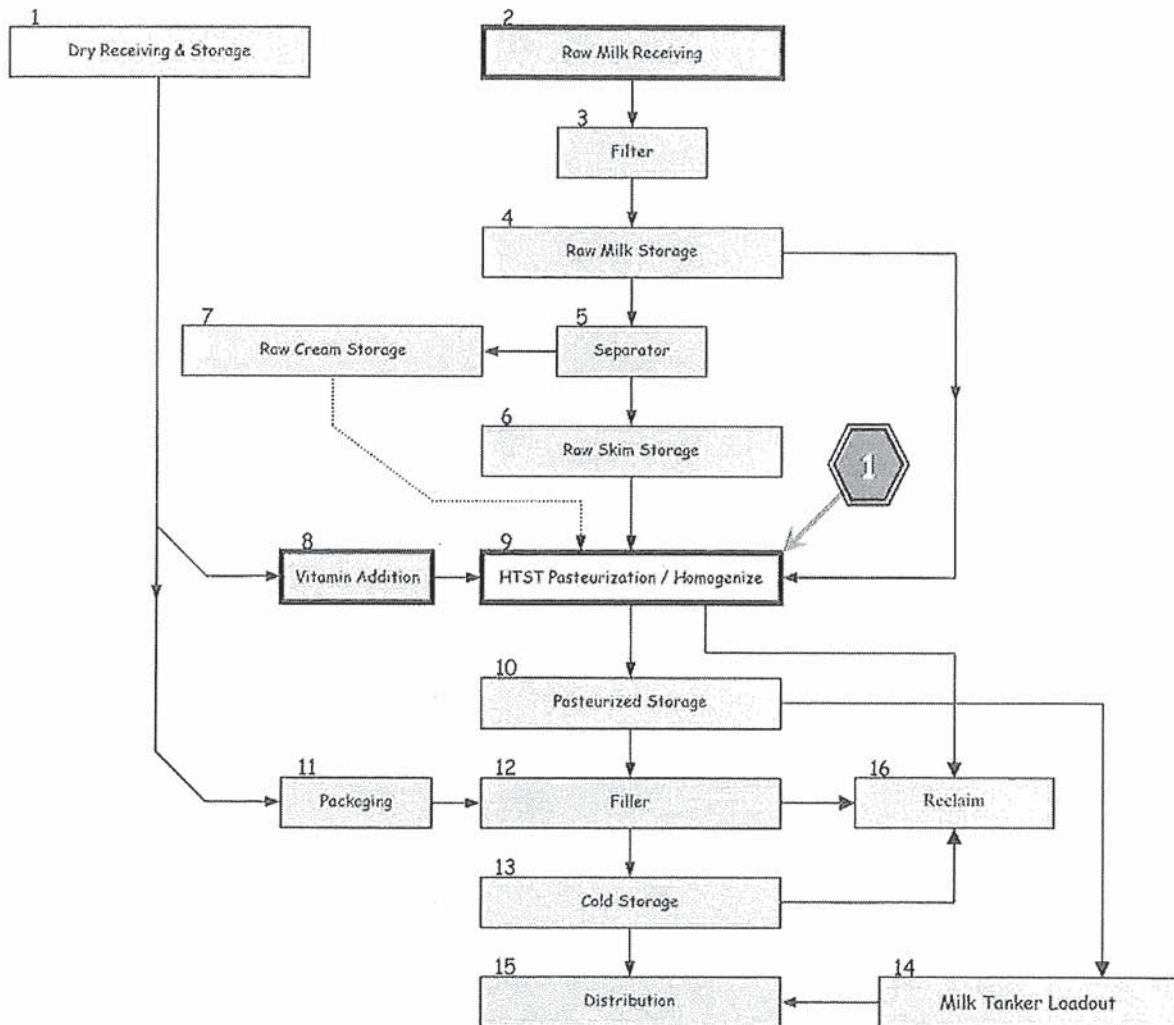
Date: 6.16.14

# FLUID MILK

Oak Farms Dairy  
3417 Leeland  
Houston, TX 77003

Issue Date	June 2, 2013
Supersedes Date	May 28, 2012
Approval Date	June 2, 2013
Approval Signature	<i>Laura Rozema</i>

<b>General</b>	<b>Composition:</b> contains one or more of the following: raw milk, vitamins – Separated, standardized, pasteurized and homogenized. – Packaged into paper ½ pt NEP and 4oz, and Gallon and ½ Gallon HDPE containers	<b>Products List:</b>  1. Homogenized milk 2. 2% milk 3. 1% milk 4. Skim milk 5. Bulk milk
<b>Storage and Distribution</b>	– <b>Storage:</b> refrigerated temperatures of ≤45° F – <b>Handling Instructions:</b> keep refrigerated, vitamins (A and/or D <sub>3</sub> ) added – <b>Shelf life:</b> 18 day code – Distributed under refrigeration to various retail, wholesale, restaurant and institutional establishments and to dairy processing facilities.	
<b>Intended Use and Consumers</b>	– Intended for use as a ready-to-consume beverage for the general public, including school children and as an ingredient in further processing.	



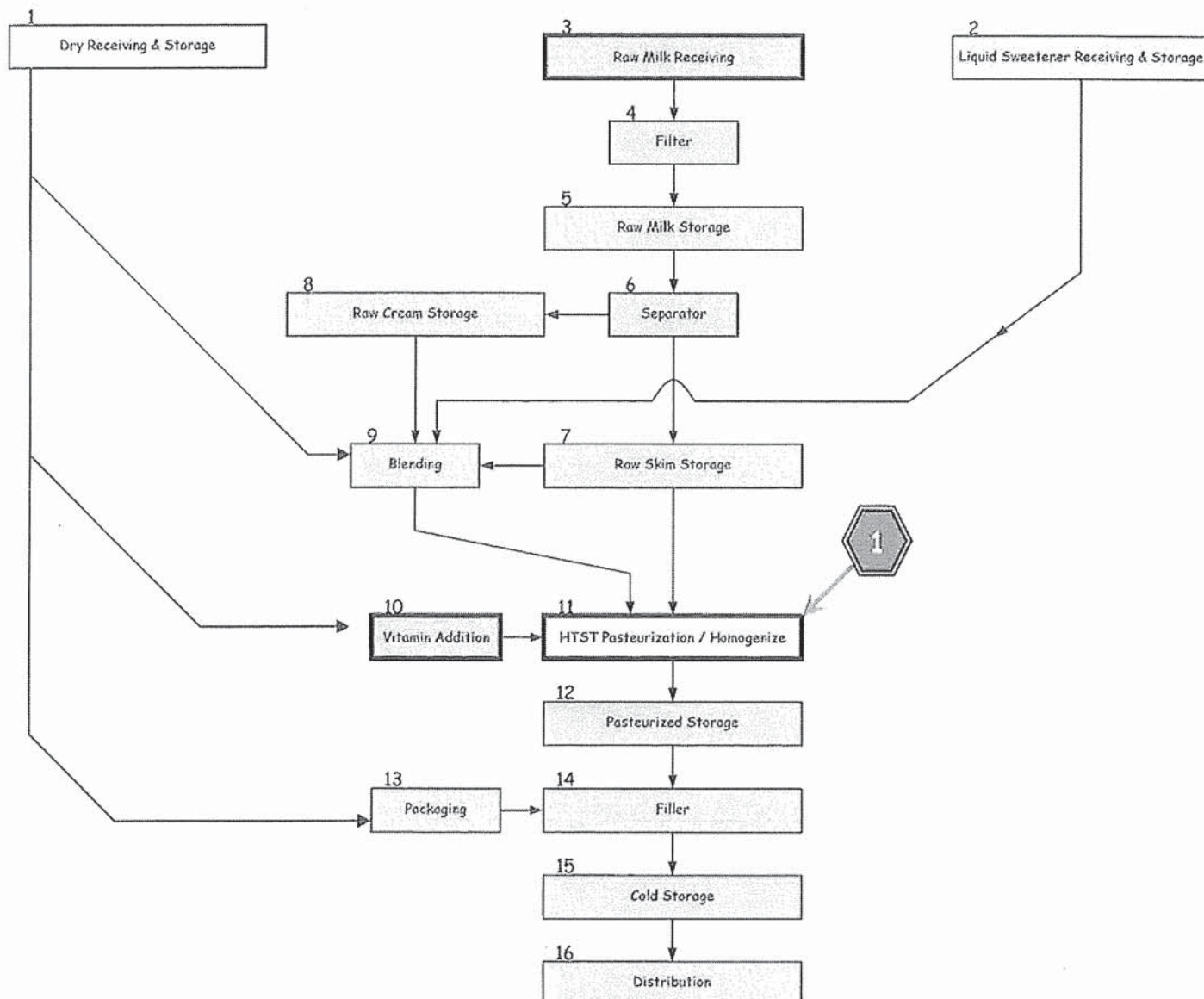
# FLAVORED Fat Free CHOCOLATE MILK

Oak Farms Dairy  
3417 Leeland  
Houston, TX 77003

Hazard Analysis and Food Safety Risk Assessment

Issue Date	June 2, 2013
Supersedes Date	May 28, 2012
Approval Date	June 2, 2013
Approval Signature	<i>[Signature]</i>

<b>General</b>	<p>Composition: contains one or more of the following: raw milk, sucrose, cocoa, corn starch, salt, stabilizer, Natural flavors, vitamins</p> <ul style="list-style-type: none"> <li>Separated, blended, standardized, pasteurized and homogenized.</li> <li>Packaged paper 1/2 pt NEP.</li> </ul>	<p><b>Products List:</b></p> <ol style="list-style-type: none"> <li>Fat Free Chocolate milk</li> </ol>
<b>Storage and Distribution</b>	<ul style="list-style-type: none"> <li>Storage: refrigerated temperatures of <math>\leq 45^{\circ}\text{F}</math></li> <li>Handling Instructions: keep refrigerated, vitamins (A and/or D<sub>3</sub>) added</li> <li>Shelf life: 18 day code</li> <li>Distributed under refrigeration to various retail, wholesale, restaurant and institutional establishments.</li> </ul>	
<b>Intended Use and Consumers</b>	<ul style="list-style-type: none"> <li>Intended for use as a ready-to-consume beverage for the general public, including school children.</li> </ul>	





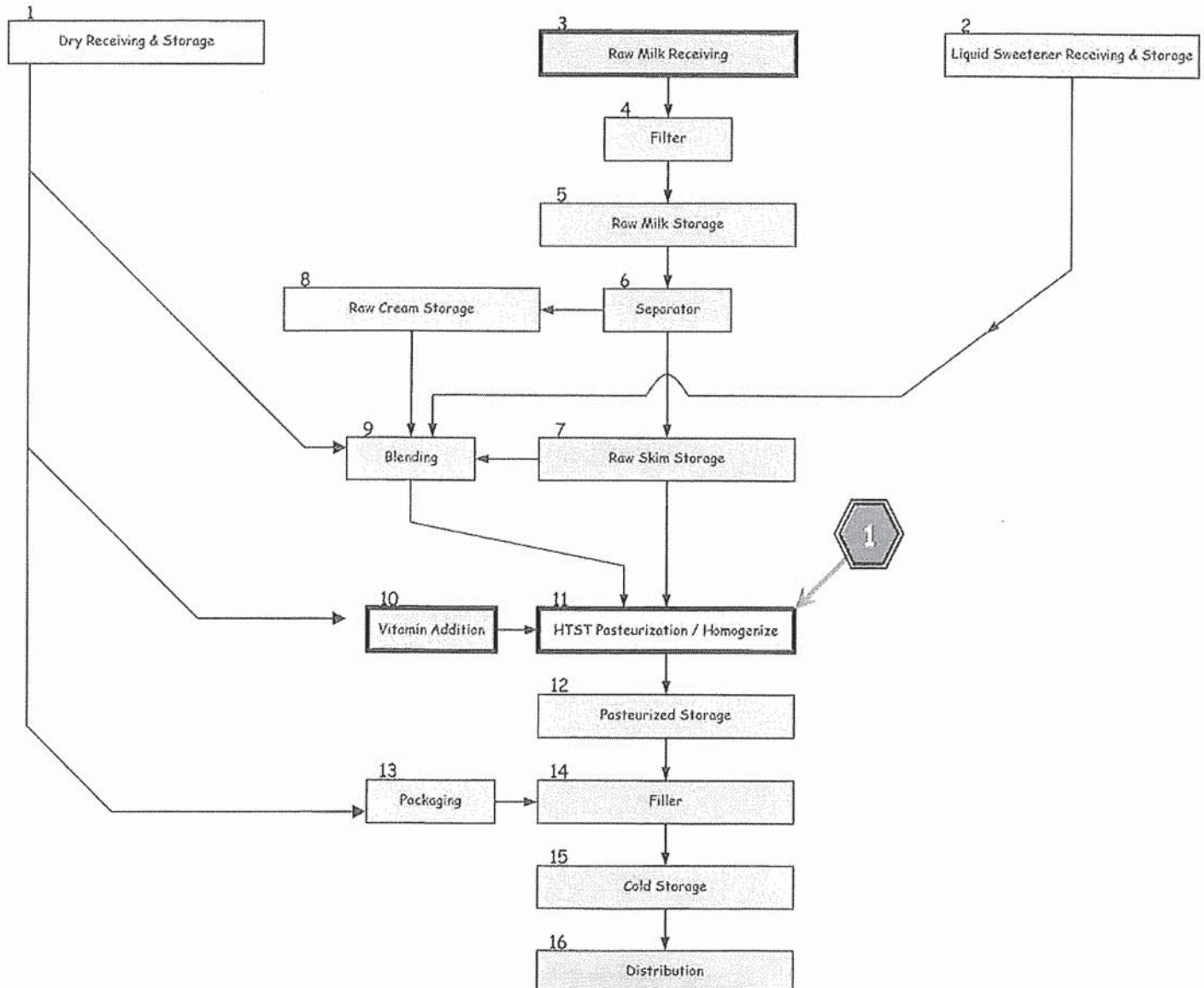
# FLAVORED Fat Free Strawberry MILK

Oak Farms Dairy  
3417 Leeland  
Houston, TX 77003

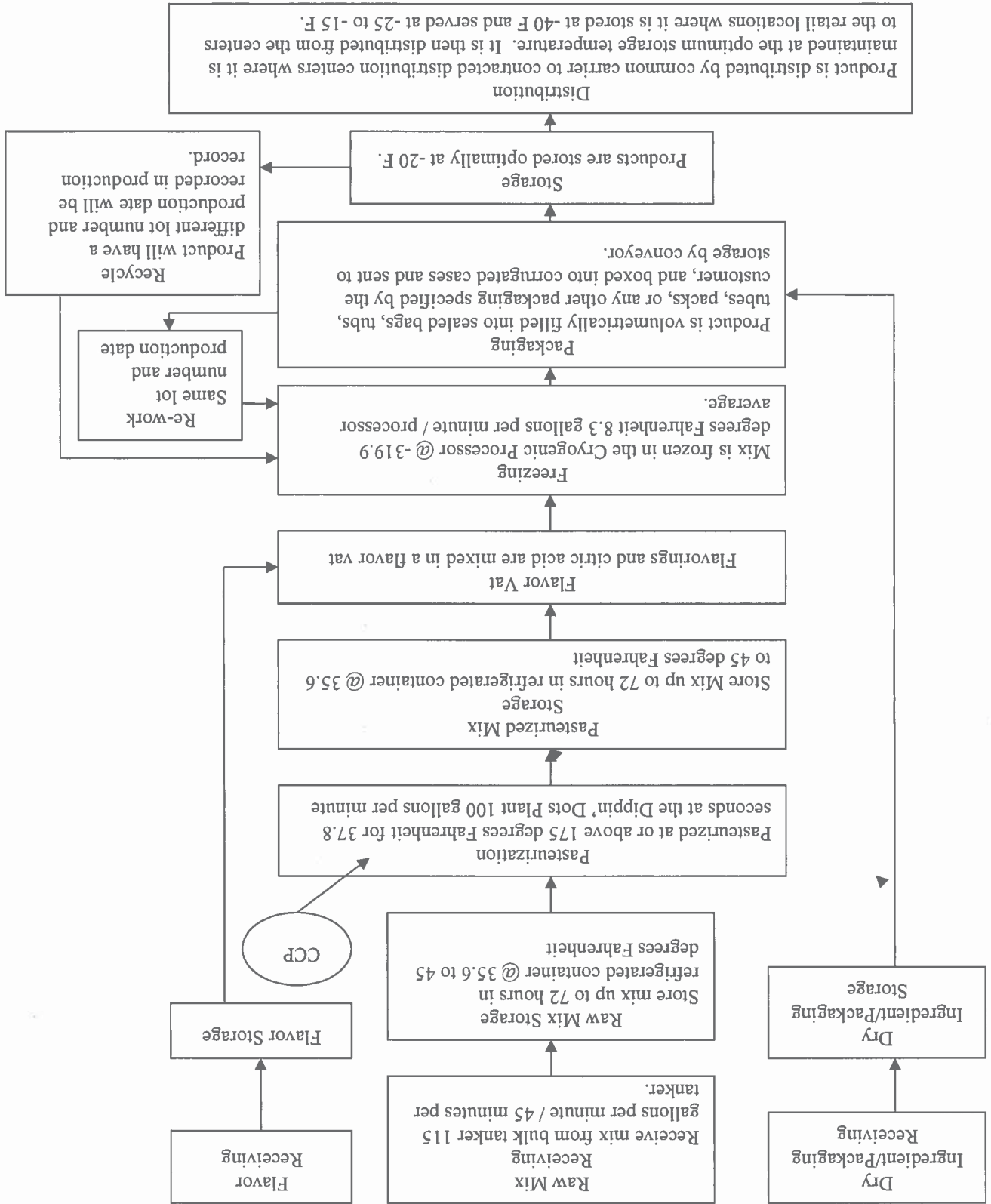
Hazard Analysis and Food Safety Risk Assessment

Issue Date	Aug 06, 2013
Supersedes Date	New
Approval Date	Aug 06, 2013
Approval Signature	<i>Kenna Fozzard</i>

<b>General</b>	<p>Composition: contains one or more of the following: raw milk, sucrose, stabilizer, Natural flavors, color added, vitamins</p> <ul style="list-style-type: none"> <li>Separated, blended, standardized, pasteurized and homogenized.</li> <li>Packaged paper 1/2 pt NEP.</li> </ul>	<p><b>Products List:</b></p> <ol style="list-style-type: none"> <li>Fat Free Strawberry milk</li> </ol>
<b>Storage and Distribution</b>	<ul style="list-style-type: none"> <li>Storage: refrigerated temperatures of <math>\leq 45^{\circ}\text{F}</math></li> <li>Handling Instructions: keep refrigerated, vitamins (A and/or D<sub>3</sub>) added</li> <li>Shelf life: 18 day code</li> <li>Distributed under refrigeration to various retail, wholesale, restaurant and institutional establishments.</li> </ul>	
<b>Intended Use and Consumers</b>	<ul style="list-style-type: none"> <li>Intended for use as a ready-to-consume beverage for the general public, including school children.</li> </ul>	



# Dippin' Dots, LLC Flow Diagram Ice Cream/Ice Cream with inclusion/Ice/Yogurt/Sherbet/Frappe



Date 6-16-14

Approved by *[Signature]*



## PROCESS HAZARD ANALYSIS

(1)	(2)	(3)	(4)	(5)
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<b>Raw Mix Receiving</b>	<b>B</b> Coliform, Salmonella, and Listeria	Temperature – GMP bulk mix tanker unloading procedures. SOP Receiving of Mix, COA/Supplier guarantee program	None	No – Control will occur at pasteurization step
<b>Raw Mix Storage</b>	<b>B</b> Coliform, Salmonella, and Listeria	Temperature at or below 45 degrees Fahrenheit SOP Receiving Mix to Silo	None	No – Control will occur at pasteurization step
<b>Dry Ingredient/Packaging Receiving</b>	<b>B</b> Coliform, Salmonella, and Listeria	COA/Supplier guarantee program, Raw Materials & Packaging Material / Handling Policy		
	<b>C</b> Allergens	GMP - Allergen Management Program/Re-work policy.		

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<b>Dry Ingredient/Packaging Storage</b>	<b>B</b> Coliform, Salmonella, and Listeria	GMP – Stock location, GMP – Product Storage Practices		
	<b>C</b> Allergens	GMP - Allergen Management Program/Re-work policy.		
	<b>B</b> Coliform, Salmonella, and Listeria	GMP - Raw Materials & Packaging Material / Handling Policy, COA/Supplier guarantee program		
<b>Flavor Receiving</b>	<b>C</b> Allergens	GMP – Allergen Management Program		
	<b>B</b> Coliform, Salmonella, and Listeria	GMP – Stock location, GMP – Product Storage Practices		
	<b>C</b> Allergens	GMP - Allergen Management Program/Re-work policy.		
<b>Flavor Storage</b>	<b>B</b> Coliform, Salmonella, and Listeria	GMP – Stock location, GMP – Product Storage Practices		
	<b>C</b> Allergens	GMP - Allergen Management Program/Re-work policy.		
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<b>Pasteurization</b>	<b>B</b> Coliform, Salmonella, and Listeria	SSOP – Pump Motors, SSOP – Sanitation procedures for product lines, HTST start-up procedures for Pasteurizer.	YES	CCP1
<b>Pasteurized Mix Storage</b>	<b>B</b> Coliform, Salmonella, and Listeria	SSOP Silo's, GMP – Pasteurized Mix Storage Procedure		
<b>Flavor Vat</b>	<b>B</b> Coliform, Salmonella, and Listeria	SSOP – Pump Motors, SSOP – Flavor Vat Pump Motors, SSOP – Flavor Vats & Lines, SSOP Final Inspection of all equipment.		
	<b>C</b> Allergens	Production Manual – Production Scheduling Guidelines		
	<b>P</b> Foreign Material	SOP – Flavor Vat Start-up Procedures		

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<b>F</b> Freezing	<b>B</b> Coliform, Salmonella, and Listeria	SSOP – Cryogenic Processor/Pre-Pack Machine, Pre-Cup Machine, SSOP – Pump Motors, SSOP – Line Equipment, SSOP Sanitation Procedures for product lines, SSOP Final Inspection of Stainless Trays, SSOP – Final inspection of Equipment.		
		C Allergens	Allergen Management Program/Re-work policy.	
		P Foreign Material	SOP – Replacement of Seals, SOP – Cryogenic Processor, Pre-Pac & Pre-Cup Machine.	

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<b>Packaging</b>	<b>C</b> Allergens	Allergen Management Program/Re-work policy.		
	<b>P</b> Foreign Material	GMP – Packaging Practices & Product Protection, GMP – Cleaning of ingredient bags / containers prior to opening.		
<b>Re-work / Recycle</b>	<b>C</b> Allergens	Allergen Management Program/Re-work recycle policy.		
	<b>P</b> Foreign Material	GMP – Packaging Practices & Product Protection, GMP – Cleaning of ingredient bags / containers prior to opening.		



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<b>Storage</b>		<p><b>B</b> Coliform, Salmonella, and Listeria</p> <p><b>C</b> Allergens</p>	<p>GMP – Product Storage Practices, GMP – Stock Location</p> <p>Allergen Management Program/Re-work policy.</p>		
<b>Distribution</b>		<b>B</b> Coliform, Salmonella, and Listeria	GMP outbound inspection policy		

Signature of Company Official:



Title:

*Director of QA*

Date:

*6.16.14*

# HACCP MASTER PLAN

(1) CCP	(2) Significant Hazard	(3) Critical Limits	(4) Monitoring	(5) Corrective Action(s)	(6) Verification	(7) Records
Pasteurization	Coliform, Salmonella, and Listeria	Temp/Time Chem Ratio  Pasteurized at or above 175 degrees Fahrenheit for 37.8 seconds at the Dippin' Dots Plant	What: Temp / Time	Automatic Divert Flow of Product	HTST Checklist	Pasteurizer Chart – Lab Office
			How: Continuous Temp Recorder Chart	Isolate the affected product	Supervisory review and sign-off on recording charts.	CCP Verification Records (HTST Checklist) – QC / HACCP Records.
			Frequency: Continuous Mechanical / Digital Monitoring	Evaluate and determine disposition of the product (reprocess or disposal)		
			Who: Pasteurizer Operator	Document actions  Pasteurizer Operator  Review of the SQF System		KY CHS Dept for Public Health Equipment test completed Quarterly
		Regulation from Pasteurized Milk Ordinance (PMO) 161 degrees Fahrenheit for 15 seconds.				

Signature of Company Official:



Title:

*Director of QA*

Date:

*6-16-14*