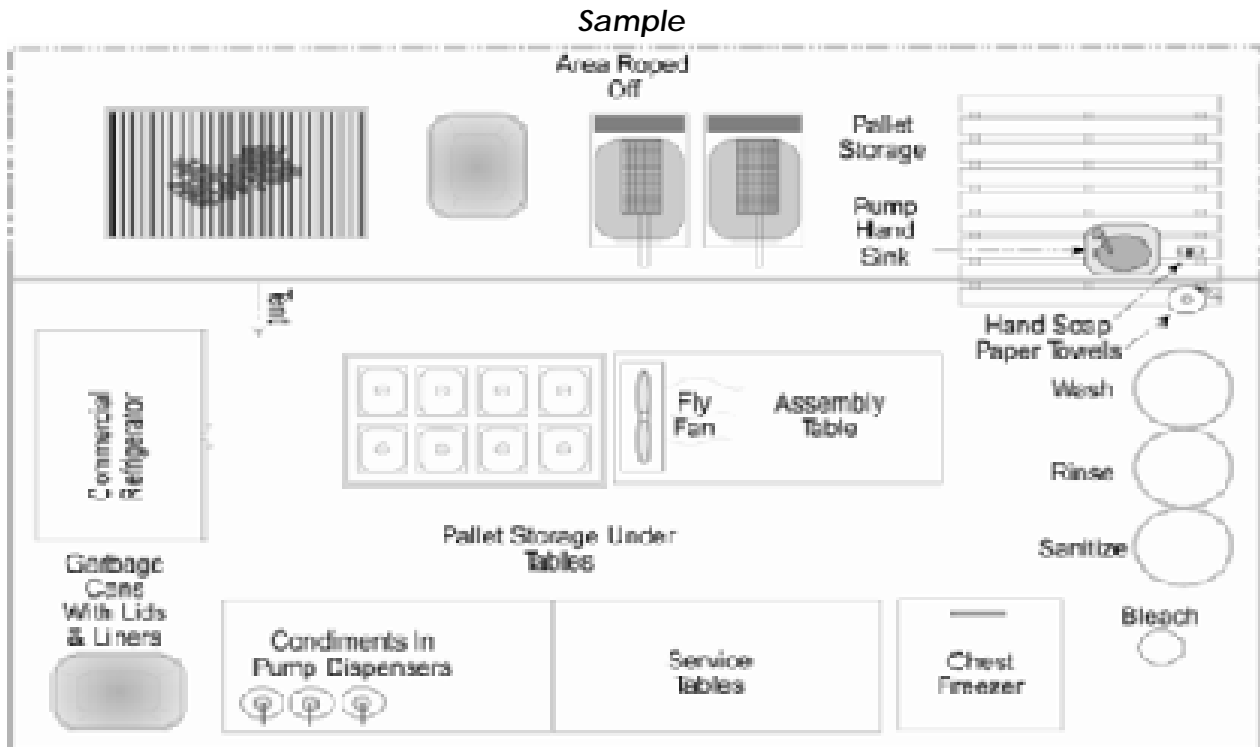


BOOTH LAYOUT

Indicate all food service equipment, including mechanical cold and hot holding units, cooking equipment, hand washing facilities, dish washing facilities, sneeze guards, sanitizer, potable water supply, garbage cans, racks or pallets for food and single service storage, electrical source, gas cylinders, fire extinguishers, and insect fans.



Provide drawing of booth layout below.

A large empty rectangular box provided for the student to draw their own booth layout.