



UNIVERSITY OF MASSACHUSETTS/AMHERST  
 Environmental Health & Safety  
 Biosafety and Environmental Health Program  
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**FOOD PROTECTION QUESTIONNAIRE FOR CATERERS/TEMPORARY  
 FOOD ESTABLISHMENTS**

1. Are you delivering and serving the food? \_\_\_\_\_

2. List all foods you will be cooking or reheating at the University: \_\_\_\_\_  
 \_\_\_\_\_

3. List all potentially hazardous foods (PHF) and the individual internal cooking temperature requirement:

- |          |          |
|----------|----------|
| 1. _____ | 4. _____ |
| 2. _____ | 5. _____ |
| 3. _____ | 6. _____ |

4. List your required temperatures for each food as it leaves your food establishment:

- |          |          |
|----------|----------|
| 1. _____ | 4. _____ |
| 2. _____ | 5. _____ |
| 3. _____ | 6. _____ |

5. How will you keep your PHF at 41°F or below, or 140°F or above during transport?  
 \_\_\_\_\_

6. What time will the PHF be set up? \_\_\_\_\_ Served? \_\_\_\_\_ Removed? \_\_\_\_\_

7. How will the PHF remain at 41°F or below during serving? \_\_\_\_\_

8. How will the PHF remain at 140°F or above during serving? \_\_\_\_\_

9. Caterer must list all equipment they will supply for the function, including an **accurate food thermometer**, **alcohol wipes**, cambro units, chaffing units, utensils and gloves.  
 \_\_\_\_\_  
 \_\_\_\_\_

Please return completed form to Larry Davis or Maureen O'Leary, Environmental Health & Safety, within 5 business days.