Establishment: __The Field Irish Pub__ Date of Suspected Meal: __6 / 17 / 17__ Log#: __613903/613904__

Assessment of Implicated/Suspect Food *(Required)* Describe the food flow for the implicated food item(s) or ingredient(s) to capture detailed information about each step in the food handling process, including who prepared what and when. Note size of containers, labels, and descriptive information on product(s). Complete a separate assessment of each implicated/suspected food, if applicable.

Food Source: __Meatloaf__

Date Received: _____

Brand name: _____

Product name: _____

Manufacturer: _____

Supplier/Distributor: __Kitten Produce, Inc.__ __Cheney Brothers, Inc.__

Size and package type: _____

Product code(s): _____

Expiration Date: _____

Condition Received: Fresh / raw

• Temperature(s): 41°F

Storage: Stored in walkin cooler

• Temperature(s): 41°F

Preparation: Mix meatloaf with onions, carrots, celery, salt, black pepper, Terragon, garlic powder, onion powder, Ketchup, soy sauce, worchestershire, balsalmic vinegar, bread crumbs, eggs → Glazed with Ketchup, honey, worchestershire, soy sauce, balsamic vinegar

• Temperature(s): Ambient room temperature

Cooking: In oven @ 450°F for 80 minutes

• Temperature(s): 165°F

Cooling: Placed in walk-in cooler overnight

• Time/Temprature(s): 41°F

Reheating: Oven

• Temperature(s): 450°F

Holding: N/A

• Time/Temperature(s):

Assembling/Plating (including garnishing): N/A

• Temperature(s):

Service: Plated and brought to customer

• Temperature(s): 165°F

Establishment: The Field Irish Pub   Date of Suspected Meal: 6 / 17 / 17   Log#: 613903/613904

Assessment of Implicated/Suspect Food (Required) Describe the food flow for the implicated food item(s) or ingredient(s) to capture detailed information about each step in the food handling process, including who prepared what and when. Note size of containers, labels, and descriptive information on product(s). Complete a separate assessment of each implicated/suspected food, if applicable.

Food Source: Shepherd's Pie

Date Received: _____

Brand name: _____

Product name: _____

Manufacturer: _____

Supplier/Distributor: Cheney Brothers, Inc. / Kitten Produce, Inc.

Size and package type: _____

Product code(s): _____

Expiration Date: _____

Condition Received: Fresh, raw ground beef

• Temperature(s): 41° F

Storage: Stored in walk-in cooler

• Temperature(s): 41° F

Preparation: Raw beef mixed with diced onions, fresh garlic, thyme, rosemary, salt, pepper, sage, seasoning, garlic/onion powder, worchestershire, peas, carrots. Topped with mashed potatoes, fresh heavy cream, butter, white butter, nutmeg, salt, paprika

• Temperature(s):

Cooking: In oven

• Temperature(s): 450°F for 15 min until 165°F

Cooling: Cooled overnight in walk-in cooler

• Time/Temprature(s): 41° F

Reheating: In oven

• Temperature(s): 165°F

Holding: N/A

• Time/Temperature(s):

Assembling/Plating (including garnishing): N/A

• Temperature(s):

Service: Plated and brought to customer

• Temperature(s): 165° F

Establishment: The Field Irish Pub   Date of Suspected Meal: 6 / 17 / 17   Log#: 613903/613904

Assessment of Implicated/Suspect Food (Required) Describe the food flow for the implicated food item(s) or ingredient(s) to capture detailed information about each step in the food handling process, including who prepared what and when. Note size of containers, labels, and descriptive information on product(s). Complete a separate assessment of each implicated/suspected food, if applicable.

Food Source: Prime Rib

Date Received: _____

Brand name: _____

Product name: Beef Ribeye

Manufacturer: _____

Supplier/Distributor: Cheney Brothers, Inc.

Size and package type: 15 lb

Product code(s): 204071 / MBG # 112 A

Expiration Date: _____

Condition Received: Fresh, raw

• Temperature(s): 41° F

Storage: Stored in walk-in cooler

• Temperature(s): 41° F

Preparation: Rub with seasoned salt, pepper, garlic powder

• Temperature(s): Ambient room temperature

Cooking: Oven

• Temperature(s): 120 minutes at 120°F

Cooling: N/A

• Time/Temprature(s):

Reheating: N/A

• Temperature(s):

Holding: In warmer oven

• Time/Temperature(s): 135° F

Assembling/Plating (including garnishing):

• Temperature(s):

Service: Only for dinner → brought to customer

• Temperature(s):