Check Raw Sprouts Before They Become the Shared Garnish - working notes

One situation. Clear facts. An honest next step.

Identify whether sprouts will be raw or lightly cooked and follow FDA's guidance for the people being served. Washing or home growing does not establish that the sprouting risk is removed.

Hypothetical example: A cook omits an optional raw-sprout topping and tells the person plating dinner. Guests are not asked to disclose diagnoses on the worksheet.

01 Name the ingredient and its served state

Identify sprouts and whether they would be served raw or lightly cooked.

Sprout type

Planned served state

Meal decision owner

02 Use the guidance for the people at the meal

Check the applicable FDA guidance and private individual instructions.

Official guidance checked

Private care instructions handled where

Unresolved question

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03 Choose the garnish before serving

Choose a suitable preparation or alternative before plating.

Preparation source or alternative

Final menu decision

Change to communicate

04 Keep the menu message accurate

Pass the actual menu decision to the serving adult.

Serving handoff completed

Unsupported guarantee to avoid

Future planning note