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| **施設の構造設備調書** | |
| 構造 | □プレハブ　□防水テント　□その他（　　　　　　　　　　） |
| 面積 | 調理室　　　　ｍ×　　　　ｍ＝　　　　　ｍ２ |
| 使用水 | 水道水（□直結　□タンク使用）　飲用に適する水（□直結　□タンク使用） |
| 食品の保存 | □電機冷蔵・冷凍庫　□氷・ﾄﾞﾗｲｱｲｽ　□その他（　　　　　　　　　）  □冷凍・冷蔵保存なし |
| 器具の保管設備 | □有　　□無（　保管する器具なし） |
| 食器類 | □使い捨て　　□その他（　　　　　　　　　　　　　　　） |
| 器具類の洗浄設備 | □有　　□無（洗浄必要な器具なし） |
| 手洗い設備 | □有　　□無（　　　　　　　　　　　　　　　） |
| 廃棄物容器 | □有　　□無 |
| 排水処理 | □排水溜容器　　□下水側溝　　□その他（　　　　　　　　　　） |

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| **営業設備の平面図及配置図・会場配置図** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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|  |  |  |  |  |  |  | 会場配置図 | | | | | | | |  |  |  |  |  |  |  |  | 焼き台 |  |  |  |  | 作業台 | | | | |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  | ココ | |  |  |  |  |  |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 【記載例】 | | | | |  |  |  |  |  |  |  |  |  | 【記載例】 | | | | |