

MCESD Mobile Food Permit (Type 1) — Beverage Menu & Drink Preparation Process

Tea Tavern LLC — Beverage Menu and Drink Preparation Process

Prepared for submission to the Maricopa County Environmental Services Department (MCESD) in support of a Mobile Food Establishment permit application (Type 1 — limited preparation, beverages and pre-packaged items only).

Business: Tea Tavern LLC | Contact: farrah@tea-tavern.com

Mobile unit description: tea station, electric kettles, handwash station, potable water containers, trunk for carrying dry tea, cart to carry things to a table (such as a foldable table)

1. Scope of Operation

- This establishment serves beverages only. No food is prepared, cooked, cut, assembled, or opened on the unit.
- Every drink is made from commercially packaged, dry tea leaves, herbs, or botanical blends and potable water. No milk, dairy, or plant-milk products are used or stored.
- No menu item is a potentially hazardous food (time/temperature control for safety food) in its dry packaged form; brewed teas are served hot or chilled using the controls in Section 4.

2. Beverage Menu

All teas are brewed to order from the dry products below with potable water. Teas may be served directly after brewing or after having been prepared and added to a thermos for people to dispense themselves. Drinks are served unsweetened in single-service cups unless the customer requests otherwise.

True Teas (Camellia sinensis) — White & Yellow

- Phidim White Prakash
- Aged Master's White
- Charcoal Roasted Silver Needle
- Moonlight White
- Yellow Twig

True Teas — Green

- Master's Green
- Dragon Well
- Mò Yá Low-Caf Green
- Ceremonial Matcha

True Teas — Oolong

- Phoenix Collection Tieguanyin
- Osmanthus Oolong
- Phoenix's High Mountain Oolong
- Datongshan Ye Fang Wild Gui Fei Oolong

True Teas — Black

- Ilam Black
- Black Phoenix
- Jin Ju Mei
- Bird King Da Hong Pao
- Mò Yá Low-Caf Red

Pu-erh & Aged Teas

- Aini Bamboo Shu Pu'erh
- Sticky Rice Shu Pu'erh
- Large Leaf, 1995, Green Pu'erh

- 2011 Da Dian Hao Mangfei
- Qiao Keli Puerh (2001)
- Tei Ji Shu Pu-erh
- Wild Orange Pu-erh
- Liu An Heicha 1999
- Master's Black Aged Pu'er Tea
- Shu Ya Bao
- Zhi Ran Tou Cha
- Purple Moonlight White

Herbal & Botanical Infusions

- Chamomile (Certified Organic)
- Rooibos
- Dandelion Root
- Dandelion Leaf
- Mullein Leaf
- Witch's Butter
- Mulberry Leaf Matcha
- Teeccino (herbal coffee alternative)

House Blends

- Mossap Masala Chai
- Mossap Agni
- Rain of a Mossap
- The Mossap Hearth
- Mossap Sap
- Autumn Light
- Sacred Blossoms Immunity

Ready-to-Drink Bottled Teas ("Potions") — pre-brewed, sealed single-serve

- Potion: Jin Ju Mei
- Potion: Rain of a Mossap
- Potion: Rooibos
- Potion: The Mossap Hearth
- Potion: Witch's Butter

Bottled potions are brewed, hot-filled, capped, labeled (product name, ingredients, bottling date), and refrigerated before event service. They are produced at home, transported cold, and held at or below 41°F.

Alternatively, the tea will be brewed on-site, and added to a thermos to keep at a high or low temperature for people to buy a potion bottle and dispense the tea into the bottle for themselves.

3. Sourcing, Receipt, and Storage

- All tea, herbs, blends, cups, and single-service articles are purchased commercially packaged from licensed suppliers and received sealed and intact.
- Dry products are stored sealed, labeled, off the floor, and protected from moisture
- Ready-to-drink bottled teas are refrigerated at or below 41°F until transport, and transported in insulated coolers.
- Potable water is obtained from water companies that supply reverse osmosis water for commercial use, and transported in clean, sealed, in standard glass or plastic gallon/multi-gallon containers/jugs.

4. Drink-Making Process, Step by Step

Hot brewed tea (loose-leaf, tea bags, or powdered):

- Step 1 — Handwashing: employees wash hands at the unit's handwash station (warm running water, soap, single-use towels) before preparation and after any interruption that contaminates the hands.
- Step 2 — Setup: food-contact surfaces (kettle spouts, gaiwans, brewers, scoops) are cleaned and sanitized before service.
- Step 3 — Measure: the dry tea is measured directly into a gaiwan, teapot, steeping bottle, or filter on a scale.
- Step 4 — Heat water: potable water is heated in electric kettles to a full boil (212°F).
- Step 5 — Steep: tea steeps 0.1–30 minutes depending on style. Leaves may be re-infused with additional hot water for the same customer during a single service period.
- Step 6 — Serve: tea is strained or decanted into a cup and handed to the customer, or held at or above 135°F in a thermal insulated dispenser if held for service.
- Step 7 — Customers may purchase disposable cups or bottles to fill with tea from a dispenser of their choice tea.
- Step 8 — Ready-to-drink potions: bottles are retrieved from refrigerated storage, opened at the point of sale, and handed to the customer. Opened bottles are never re-capped for resale. Bottling dates and ingredient records for ready-to-drink potions, matching each bottle's label.

Holding and discard rules: brewed tea held hot is maintained at or above 135°F; brewed tea held cold is maintained at or below 41°F. Product out of temperature control for more than 4 hours, or any unserved brewed tea at end of day, is discarded.

5. Cleaning, Sanitizing, and Waste

- Multi-use tools (cups/gaiwans/brewers/thermoses) are washed, rinsed, and sanitized, or returned sealed for washing in its three-compartment setup at the end of each day.
- Gray water is collected in the unit's wastewater tank/containers.

Revision #4

Created 2026-10-14 20:43:12 UTC by MCP Server

Updated 2026-10-14 22:28:03 UTC by Farrah