Urbana Volunteer Fire and Rescue COUNTRY SAUSAGE SALE ORDER FORM

Thursday December 8th, 2022

Name:		Order Number:		
Address:				
Phone Number:		Sold By:		
ITEM	Price per pound	Requested Amount/Weight	Actual Amount/Weight	Total \$
LOOSE	\$4.00			
LINK	\$4.25			

TOTAL AMOUNT DUE:

Place your order via email to <u>dnhipkins@gmail.com</u> OR drop off your order at the firehouse located at <u>3602 Urbana Pike Frederick</u>, MD 21704

ALL ORDERS MUST BE PLACED BY Saturday December 3rd, 2022

ORDER PICK UP IS AFTER 5 PM ON <u>Thursday December 8th, 2022</u>

ALL ORDERS MUST BE PICKED UP BY Sunday December 11th, 2022

If you have any questions, please contact us at 301-606-3008.

PLEASE SEE BACK PAGE FOR INGREDIENTS, SAFE HANDLING INSTRUCTIONS, AND SOME ADDITIONAL INFORMATION

THANK YOU VERY MUCH FOR SUPPORTING URBANA VOLUNTEER FIRE AND RESCUE AND ENJOY YOUR FRESH, LOCALLY MADE SAUSAGE!

INGREDIENTS FOR BOTH LOOSE AND LINK SAUSAGE INCLUDE THE FOLLOWING:

• PORK, SALT, PEPPER, BROWN SUGAR

SAFE HANDLING INSTRUCTIONS

- THIS PRODUCT WAS PREPARED, INSPECTED, AND PASSED IN ACCORDANCE WITH MEAT AND/OR POULTRY STANDARDS. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.
 - KEEP REFRIGERATED OR FROZEN
 - THAW IN REFRIGERATOR OR MICROWAVE
 - KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS
 - WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY
 - COOK THOROUGHLY
 - KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD

If interested in any other events that take place at Urbana Volunteer Fire and Rescue, including our annual Carnival, please visit our website: urbanavfd.com