

## EQUIPMENT/SUPPLY CHECKLIST

(Required items for licensing)

- Approved water supply, in adequate quantity. Backflow preventer and food grade hose if connected to a hose bib or faucet.
- Long stemmed food thermometer that reads 0°– 220° F
- Hair restraint, such as hats, hairnets, or visors
- Small bucket for holding wiping cloths in sanitizing solution
- Single use gloves, used for one task such as working with ready to eat food
- Hot and cold holding equipment, enough for all potentially hazardous food. Mechanical refrigeration for overnight storage
- Sanitizer: Chlorine or quaternary ammonia. Chlorox is acceptable, if not scented
- Sanitizer test kit (specific for the type of sanitizer used)
- Hand washing Station: If plumbed hand washing sink with soap is not available at the booth, provision shall be made with
  1. Hot water
  2. Large thermos jug or coffee urn with a spout for running water
  3. Tub or basin to catch wastewater
  4. Hand soap
  5. Paper towels
  6. Table for set-up station
- Dish washing Station: Provide
  1. 3 dish pans or tubs for dishwashing (wash, rinse, and sanitize)
  2. Dish soap
  3. Drain board area (no towel drying permitted)
  4. Table for set-up station
- Wastewater receptacle (Do not dump water down the storm drain or on the ground)
- Trash/garbage receptacle that is metal or plastic with a lid.
- Overhead covering such as a canopy or tent
- Non-absorbent floor covering if not on concrete or asphalt
- Materials for counters and tables must be smooth and easily cleanable