

EQUIPMENT/ SUPPLY CHECKIST FOR TEMPORARY FOOD OPERATIONS
(ALL ITEMS ARE REQUIRED FOR LICENSING)

- ❑ APPROVED WATER SUPPLY
- ❑ LONG- STEMMED FOOD THERMOMETER
- ❑ HAIR RESTRAINTS, SUCH AS HATS, NETS OR HAIR COVERINGS
- ❑ SMALL BUCKET FOR HOLDING WIPING CLOTHS IN SANITIZING SOLUTION
- ❑ SUPPLY OF SINGLE USE GLOVES, USED FOR ONE TSK SUCH AS WORKING WITH READY TO EAT FOOD OR RAW ANIMAL FOOD
- ❑ SANITIZER: CHLORINE(CHLOROX IS ACCEPTABLE, IF NOT SCENTED), QUATERNARY AMMONIA (QUAT), OR IODINE
- ❑ SANITIZER TEST KIT (SPECIFIC FOR TYPE OF SANITIZER USED)
- ❑ HANDWAHING STATION: IF PLUMBED HANDWASH SINK WITH HAND SOAP IS NOT AVAILABLE AT BOOTH, PROVISIH SHALL BE MADE WITH
 - (1) HOT WATER
 - (2) LARGE THERMOS JUG WITH SPOUT FOR RUNNING WATER
 - (3) TUB OR BASIN TO CATCH WASTE WATER
 - (4) HANDSOAP
 - (5) PAPERTOWELS
 - (6) TABLE FOR SET UP
- ❑ DISHWASHING STATION: PROVIDE
 - (1) 3 DISH PANS FOR DISWASHING-WASH, RINSE, SANITIZE
 - (2) WIPING CLOTHS OR PAPER TOWELS
 - (3) DISHWSHING SOAP AND SANITIZERS (AS SPECIFIED ABOVE)
 - (4) DRAINBOARD AREA (NO TOWEL DRYING PERMITTED)
 - (5) TABLE FOR SET UP
- ❑ TRASH/GARBAGE CAN WITH TIGHT FITTING LID
- ❑ OVERHEAD/WALL COVEING
- ❑ NON-ABSORBENT FLOOR COVERING

NOTE: TO REDUCE POTENTIAL FOR CROSS-CONTAMINATION, PROVIDE ADEQUATE NUMBER OF CLEANUTENSILS FOR CHANGING OR REPLACING SOILED OR CONTAMINATED UTENSILS AS NEEDED.