

Supply List for Temporary Food Vendors

Physical Layout:

- Canopy or Tent
- Screened Enclosure for Onsite Food Preparation
- Rope or Tape for Roping Off Grill Area
- Tar Paper for Under Grill and Fryers
- Tables
- Trash Receptacles

Transport:

- Insulated Coolers
- Cambros
- Ice

Hand Washing Station:

- 5+ Gallon Food Grade Container with Free-flowing Spigot
- Hand Soap (pump style)
- Paper Towels
- 5+ Gallon Catch bucket

Hot and Cold Holding Equipment (ANSI or NSF Approved):

- Commercial Grade Refrigeration
- Steam Table or Hot Holding Units
- Commercial Pizza Oven
- Electric Cambros
- Commercial Fryer
- Grill
- Oven Roaster (Nesco or Hamilton Beach are approved)
- Residential Freezer (for storage of frozen foods only)
- Indicating Thermometers for Cold Holding Units

Food Safety:

- Metal Stem Thermometer 0-220 °F
- Alcohol Wipes
- Disposable Gloves Tongs
- Deli Tissues
- Spare Utensils
- Covered Display Units (for bulk bakery items)
- Self Serving Units for Condiments
- Paper Plates or To-go Containers
- Plastic Silverware
- Napkins

Utensil Washing:

- Dish Tubs (3 total)
- Dish soap (pump style)
- Sanitizer - Bleach or Quaternary Ammonia
- Sanitizer Test Strips

Cleaning Supplies

- Sanitizer Bucket or Spray Bottle
- Dish Rags
- Sanitizer Test Strips

***Note: Sternos or chafing dishes are not allowed for hot holding**