



RECOMMENDED LIST OF SUPPLIES AND EQUIPMENT

ACTIVITY	EQUIPMENT NEEDED
Handwash Setup	<ul style="list-style-type: none"><input type="checkbox"/> Two gallon container with a faucet type spigot (not push button)<input type="checkbox"/> Pump handsoap<input type="checkbox"/> Paper towels<input type="checkbox"/> Catch bucket for wastewater
Dishwashing	<ul style="list-style-type: none"><input type="checkbox"/> Three basins big enough to clean the largest piece of equipment.<input type="checkbox"/> Dish soap<input type="checkbox"/> Approved sanitizer (such as unscented bleach)<input type="checkbox"/> Test strips for sanitizer
Utensils	<ul style="list-style-type: none"><input type="checkbox"/> Extra utensils (including scoops for ice)<input type="checkbox"/> Gloves, tongs, deli paper, napkins, etc. to handle ready to eat foods.
Sanitizer wipes/Spray Bottle	<ul style="list-style-type: none"><input type="checkbox"/> Spray bottle or bucket<input type="checkbox"/> Approved sanitizer (such as unscented bleach)<input type="checkbox"/> Test strips for sanitizer
Cooking/Reheating	<ul style="list-style-type: none"><input type="checkbox"/> A food thermometer capable of reading from 0°F to 212°F.
Cold Holding	<ul style="list-style-type: none"><input type="checkbox"/> Refrigeration units to keep potentially hazardous foods cold (at or below 41°F)<input type="checkbox"/> Refrigerator thermometers<input type="checkbox"/> An ice chest may be used for cold holding for events lasting 3 days or less.<input type="checkbox"/> Ice or gel packs.
Miscellaneous	<ul style="list-style-type: none"><input type="checkbox"/> A cleanable garbage container with a lid.<input type="checkbox"/> Plastic, cleanable totes with lids to store unused equipment and dry goods.<input type="checkbox"/> Fire retardant covering or awning to protect your booth.<input type="checkbox"/> Something to heat water (for handwashing and dishwashing)