

SUPPLIES CHECKLIST

This supply list has been prepared to assist in preparing for your event. It may not contain all items needed for your particular set-up. Please refer to *Requirements for Temporary Food Facilities in the County of Santa Clara* for additional information.

- Health Permit – must be posted onsite
- Booth – completely screened if handling open food
- Booth – floor covering for lawn or dirt
- Two or Three Tables for food preparation, utensil washing, etc. – table surface must be smooth and cleanable
- Shelving – store food at least 6 inches off the floor
- Probe-type metal food thermometer
- Cooking equipment
- Cold-holding equipment (e.g., refrigerator, clean ice chest)
- Hot-holding equipment (e.g., chafing dish, food warmer)
- Ice:
 - Ice for beverages (beverage ice MUST be kept separate from cold-holding ice)
 - Ice for cold-holding in ice chests
- Utensils (e.g., tongs, ice scoops, cutting boards)
- Disposable food service gloves
- Handwashing set-up:
 - Two drinking/spring water dispensers (minimum 2 gallons each)
 - Liquid handsoap in a pump dispenser
 - Paper Towels
 - catch bucket or tub (for wastewater)
- Utensil washing set-up:
 - Three containers – each large enough to accommodate the largest utensil to be washed
 - Dishwashing soap
 - Household bleach
- Extra Water – for both handwashing and utensil washing
- Waste containers (for use inside temporary food facility):
 - liquid waste (for ice melt, utensil washing, etc.)
 - trash (for paper and food waste, etc.)
 - grease (for both hot and cold grease waste)
 - charcoal and briquettes (if applicable)
- Perimeter fencing for open-air BBQ and deep fat frying areas (if applicable)
- Other:
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