

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.

- Environmental Health Permit – must be posted onsite and in public view
 - Food operation (outdoor):
 - Completely screened with pass-thru window service openings, if handling unpackaged food
 - Floor covering for grass, dirt, decomposed granite or non-smooth surface
 - Food operation (indoor):
 - Sneeze guard protection over all open food/beverages
 - 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, steam table)
 - 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, spoons)
 - Single use disposable food service gloves
 - Hand washing station set-up inside the food/beverage booth (outdoor) or at the food operation (indoor):
 - Insulated container for dispensing water, filled with warm water at least 100°F
 - Liquid hand soap in a pump dispenser
 - Single use paper towels
 - Catch bucket or tub (for wastewater)
 - Utensil washing set-up inside the food booth (outdoor) or at the food operate (indoor):
 - Three containers – each large enough to accommodate the largest utensil to be washed
 - Dishwashing soap
 - Approved sanitizer - Unscented household bleach, quaternary ammonium or iodine
 - Test strips for sanitizer
 - Extra Water – for handwashing, utensil washing and/or produce 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)