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 operation (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)