Supply List for Transient Retail Food Establishments

















Physical Layout

- Canopy/Tent
- Screened Enclosure for **Onsite Food Prep**
- Rope/Tape for Sectioning off Grill Area

Hand Washing Station

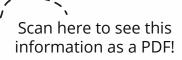
- Warm Water
- 5+ Gallon Food Grade Container with Free-Flowing Spigot
- Pump Style Hand Soap

Holding Equipment

(Hot and Cold, ANSI or NSF Approved)

- Commercial Grade Refrigeration
- Steam Table or Hot **Holding Units**
- Commercial Pizza Oven
- **Electric Cambros**
- Commercial Fryer
- Grill
- Oven Roaster
 - Nesco
 - Hamilton Beach
- Residential Freezer

Sternos and Chafing Dishes are NOT allowed



Food Safety

- Metal Stem Thermometer (0-220F)
- **Alcohol Wipes**
- **Disposable Gloves**
- **Tongs**
- **Deli Tissues**
- **Spare Utensils**
- **Covered Display Units**
- Self-Serving Units for Condiments

Utensil Washing

- 3 Dish Tubs
- Pump Style Dish Soap
- Sanitizer
 - Bleach
 - Quaternary **Ammonia**

Cleaning Supplies

- Sanitizer Bucket or Spray Bottle
- Dish Rags

Transport

- **Insulated Coolers**
- Cambros

Questions? Contact Us

1101 North 8th Street Sheboygan, WI 53081 (920) 459-3207 public.health@sheboygancounty.com





















