

# 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

## 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



**Sternos and Chafing Dishes are NOT allowed**



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## Questions? Contact Us

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