



ENVIRONMENTAL PUBLIC HEALTH CONSORTIUM

Supply List for Transient Food Vendors

Physical Layout

- Canopy or Tent
- Screened Enclosure for Onsite Food Preparation
- Rope or Tape for Roping Off Grill Area
- Tables
- Trash Receptacles

Transport

- Insulated Coolers
- Cambros
- Ice

Hand Washing Station

- 5+ Gallon Food Grade Container with Free-flowing Spigot
- Hand Soap (pump style)
- Paper Towels
- 5+ Gallon Catch bucket

Hot and Cold Holding Equipment

- Mechanical Refrigeration or Igloo-Style Cooler with Sufficient Ice (ice is touching all sides of products)
- Steam Table or Hot Holding Units
- Electric Cambros
- Grill
- Oven Roaster (example: Nesco)
- Residential Freezer (for storage of frozen foods only)
- Indicating Thermometers for Cold Holding Units

Food Safety

- Metal Stem Thermometer 0-220 °F or Digital Thermometer
- Alcohol Wipes
- Disposable Gloves
- Tongs
- Deli Tissues
- Spare Utensils
- Covered Display Units (for bulk bakery items)
- Self-Serving Units for Condiments

Utensil Washing

- Dish Tubs (3 total)
- Dish Soap
- Sanitizer - Bleach or Quaternary Ammonia
- Sanitizer Test Strips (based on your sanitizer chemical)
- Cleaning Supplies
- Sanitizer Bucket or Spray Bottle
- Dish Rags
- Sanitizer Test Strips