

Temporary Food Booth Setup – What to Bring

1. REFRIGERATION – Commercial mechanical refrigeration for events lasting longer than 6 hours
2. DISHWASHING - Sanitizer (for 3-bin dishwashing and wiping off surfaces)
3. DISHWASHING - Sanitizer Test Strips (that go with the sanitizer)
4. DISHWASHING - Dish Soap
5. DISHWASHING - 3 labelled bins for washing dishes/utensils
6. HAND-WASHING - Water dispenser w/ spigot
7. HAND-WASHING – Hand Soap (can use sanitizer in ADDITION to hand soap, but not instead of)
8. HAND-WASHING – Single Use Towels
9. HAND-WASHING – Bucket or Tub to catch water when washing hands
10. HAND-WASHING – Small trash can for single use towels
11. Bucket and Wiping Cloth (for sanitizing of non-food contact surfaces)
12. Calibrated stem thermometers for checking food and water temperatures
13. Equipment thermometers for placing in cold holding equipment
14. Hair restraints and covering (hats, visors, etc) for all employees
15. Plexiglass, lattice, sneeze guards, or similar to protect food when cooking/prepping near edge of booth
16. Plenty of non-latex gloves (so they can be changed often)
17. Broom and dustpan
18. Risers or crates for storing items at least 6 inches off the ground
19. Food-grade containers for storing, mixing, etc
20. Food-grade liners for coolers, if serving drinks with ice (and storing ice in coolers)
21. Roofing paper for covering ground
22. Tall containers for holding plastic cutlery upright
23. Plenty of non-latex gloves (so they can be changed often)
24. Containers with lids to keep supplies clean and dry
25. Extra sheet pans or foil lids to use as covers, barriers, etc
26. Cooler for keeping employees' personal food and drinks ONLY
27. Masking tape (for labeling and posting license), Sharpie, Scissors (these items are optional, but recommended)