

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

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