



Checklist for Food Vendors

Provided by the Denver Dept. of Environmental Health

The following list is intended to help you plan for outdoor and special events. It is not intended to be an exhaustive list of equipment and supplies needed. Equipment requirements may differ from operation to operation.

- Sanitizer (chlorine, quaternary ammonia, or other approved sanitizer)
- Container and wiping cloths for sanitizing solution (spray bottles of sanitizer with disposable paper towels may be used instead of cloth towels in buckets)
- Chlorine or quaternary ammonia test strips for sanitizer
- Covered container with free-flowing dispensing valve for hand-washing set-up. The hand washing station must be set up facing the inside of the booth and must be easily accessible. It must be used during all periods of food preparation and service. It must be set up before any food is handled. Gloves and/or hand-sanitizers or wipes are not a substitute for hand-washing.
- Wastewater collection containers (5-gallon buckets are good) Catch any and all wastewater and dispose of it in appropriate barrels provided by the event or return to your commissary if disposal containers are not provided by the event coordinator.
- Paper towels and soap for hand-washing
- Hair restraints for food handlers
- Equipment to maintain all cold food at 41°F or less
- Equipment to maintain hot food at 135°F or greater (Sterno/gel fuel is NOT approved as a heat source for outdoor events)
- Serving spoons, spatulas, tongs, scoops, etc. – adequate number to change utensils every 2-4 hours or more frequently
- Rolls of plastic wrap/aluminum foil for covering food
- Adequate number of tables with washable surfaces
- Plastic garbage bags and garbage containers
- Probe-type thermometer (0-220°F) for measuring food temperatures
- Overhead protection or a canopy.
- Pallets or racks to store all food (including ice) and single service items off the ground.
- Non-flammable trash can
- Fire extinguisher
- Thermometers for inside all refrigeration units
- Original copy of Denver Temporary Retail Food License
- Carpet scraps to place under all grease producing equipment and an absorbent material (kitty litter or additional carpet scraps) to use to clean up grease spills.