

Food Safety Kit Supplies

Storage:

- Clean, plastic container with lid (for dry goods/non-perishable foods)
- Large, clean, plastic container with lid (for preparation and service equipment)
- Cooler, cleaned
- Ice packs, cleaned and frozen

Transport:

- Clean sheet, large plastic bag, or towel (to lay over back seat/trunk storage area of vehicle)

Preparation and Service:

- Latex/tight fitting gloves (for preparation)
- Loose plastic gloves (for service)
- Apron
- Instant-read thermometer
- Refrigerator thermometer
- Food allergy signs for ingredients used (available at www.foodprotection.org/resources/food-allergen-icons)

Cleanup/Sanitation:

- Trash bags
- Hand soap (or hand sanitizer *if* no water source exists)
- Dish soap
- Paper towels
- Spray bottle full of premixed bleach sanitizer solution
- Portable hand washing station if necessary (see below)

