

FOOD BOOTH SET-UP

Remember: Your group must provide all your own supplies and equipment.

What you must provide (check these off as you include them on your site plan on the next page and make sure you have them on site for inspection) :

- Enclosed **tent with four sides**, front and back (minimum 8'x8', maximum 10'x10'; you can buy one, borrow one rent one). Must zip open, with **flame resistant CPAI-84 certified tarp** completely covering floor area
- Skirting for Front Sales Table** - Must cover front of table from top to ground and cover both sides of booth
- Handwashing Station & Utensil Washing Station**
- Purified Water** in 5 gallon container with spout; (can buy at grocery store) liquid hand soap; paper towels;
- 4 Buckets Total**
 - 1 Bucket** to catch used handwashing water.
 - 3 Buckets** (to wash, rinse & sanitize); bleach; dishwashing soap. Handwashing & utensil washing stations must be behind tent
- Sale/Service Area Table** (check with Event Sponsor for how many 8' tables & chairs will be provided).
- Preparation Area Table.**
- Hot and Cold Electrical Equipment plus one 100 ft heavy-duty electrical cord and power strip (not 2 50 ft cords)**
- BBQ / Propane Stove / Open Flame Equipment** (including sternos), chafing dish, etc. Propane tanks must be secured against tipping with milk crates or similar item & located away from traffic areas
- Ice Chests**
- Pallets/Boxes/Shelves** (6" off ground) for storing equipment & food prior to usage.
- Fire Extinguisher** (if required by Fire Dept., it will be provided by Fire Dept.)
- Trash Can (provided by event sponsors)
- Ash Can (provided by event sponsors)
- Thermometer (provided by event sponsor)
- Grease Catch Container plus Secondary Drip Pan**
- Plastic Disposable Gloves (recommend non-latex)

Misc : Foil for chafing dishes, utensils for eating, duct tape, staples, hammer, pot holders, extra tables if needed.

EXAMPLE FOOD SITE PLAN

