



Wisconsin Food Code

Fact Sheet



TRANSIENT RETAIL ESTABLISHMENT SUPPLY CHECKLIST

Physical Layout:

- ☐ Overhead protection (tent, canopy)
- ☐ Racks, tables, pallets for food storage
- ☐ Pest control (screened tent, fans)
- ☐ Potable water for hand washing, warewashing
- ☐ Trash receptacles
- ☐ Fire extinguisher
- ☐ License (display in public view)

Handwash Station:

- ☐ Five+ gallon container with spigot
- ☐ Liquid hand wash soap (pump)
- ☐ Single service paper towels
- ☐ Five+ gallon wastewater collection container

Hot and Cold Holding Equipment:

- ☐ Refrigeration equipment
- ☐ Freezers
- ☐ Hot holding unit/steam tables
- ☐ Sanitation listed fryer, grill
- ☐ Roasters (Nesco™ or Hamilton Beech™ are allowed, no Sterno™ burners or chafing dishes)
- ☐ Equipment to heat water
- ☐ Insulated coolers, Cambro™
- ☐ Ice

Food Preparation & Handling:

- ☐ Tongs, tissue paper, extra utensils
- ☐ Ice scoops
- ☐ Disposable/single-use gloves
- ☐ Hair restraints/hat
- ☐ Probe thermometers for checking food temperature (0-220° F)
- ☐ Thermometers to place inside refrigeration and hot holding units
- ☐ Alcohol wipes
- ☐ Plasticware, paper plates, napkins
- ☐ Self-service condiments, straws, and eating utensils in single service packets, or dispensed from an automatic dispenser

Cleaning Supplies & Utensil Washing:

- ☐ Tubs or receptacles for manual warewashing (three total to wash, rinse, and sanitize)
- ☐ Liquid dish soap
- ☐ Sanitizer (bleach or quaternary ammonia)
- ☐ Sanitizer test strips
- ☐ Clean wiping cloths

