1. _____ Public water/sewage.
2. _____ Private water/sewage.
3. _____ Ice from approved source.
4. _____ Fresh water source. Five gallon covered container with spigot.
5. _____ Sanitizing solution (chlorine/water mixture 100 ppm) in a spray bottle or appropriate container which is labeled.
6. _____ Chlorine test strips.
7. _____ Thermometer required in cold storage facilities.
8. _____ Stab Type thermometer (0 – 220 degrees Fahrenheit) required to check hot food temperatures.
9. _____ Condiments must be stored in squeeze bottles or in single service containers.
10. _____ Paper towel and soap dispenser for hand washing.
11. _____ Garbage container with cover and liner.
12. _____ Foods on undrained ice prohibited.
13. _____ A copy of a current license or permit from the commissary that you will be using.
14. _____ Plastic disposable gloves.

If you have any questions, please call Darren Davis at 845-340-3196.