Food Service Equipment Inventory

Use the chart below to list the equipment items and number of items at the food service site. Complete a separate inventory for each site. Keep the completed form as part of the site’s food safety plan.

| **Type of Equipment** | **Quantity** |
| --- | --- |
| Mixer |  |
| Food processor |  |
| Walk-in freezer |  |
| Reach-in freezer |  |
| Walk-in cooler |  |
| Reach-in refrigerator/cooler |  |
| Convection oven |  |
| Combination oven |  |
| Microwave |  |
| Steamer |  |
| Steam jacketed kettle |  |
| Milk cooler |  |
| Heated holding cabinets |  |
| Can opener |  |
| Carts (metal) |  |
| Carts (plastic) |  |
| Heated serving units |  |
| Tilting braising skillet |  |
| Slicer |  |
| Vertical cutter mixer (VCM) |  |
| Dishmachine |  |
| Handwashing sink |  |
| Clothes washer |  |
| Clothes dryer |  |
| Other: |  |
| Other: |  |

