INNOVATIVE FOODSERVICE GROUP

Get Ahead of the Day™

A Comprehensive Buying Guide

FOR THE FRONT TO BACK OF HOUSE

This purchasing checklist covers the items needed for a Quick Serve Restaurant, a 60 -80 Seat Fine Dining Restaurant all the way to an over 100 Seat Restaurant.

REQUIREMENTS FOR			
QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
RECEIVING			
____ 1 ea	____ 1 ea	____ 1 ea	200 lb Receiving Scale
____ 1 ea	____ 1 ea	____ 1 ea	Box Knife
____ 2 ea	____ 2 ea	____ 2 ea	36" Dunnage Rack
STORAGE			
DRY STORAGE			
____ 2 ea	____ 2 ea	____ 2 ea	36" Dunnage Rack
____ 2 ea			Wire Shelf Unit
____ 1 ea			Can Rack
	____ 2 ea	____ 2 ea	36 Gal. Ingredient bin w/Slide Cover
____ 6 ea	____ 6 ea	____ 6 ea	12" x 18" x 9" Polycarbonate Food Box
____ 6 ea	____ 6 ea	____ 6 ea	18" x 26" x 9" Polycarbonate Food Box
____ 6 ea	____ 12 ea	____ 6 ea	18" x 26" x 15" Polycarbonate Food Box
COLD STORAGE			
____ 2 ea	____ 2 ea	____ 2 ea	36" Dunnage Rack
____ 12 ea	____ 12 ea	____ 12 ea	12" x 18" x 9" Polycarbonate Food Box
____ 6 ea	____ 12 ea	____ 12 ea	18" x 26" x 15" Polycarbonate Food Box
____ 6 ea	____ 6 ea	____ 6 ea	18" x 26" Drain Tray for Food Box
____ 12 ea	____ 12 ea	____ 12 ea	2 Qt. Round Storage Container w/Lid
____ 12 ea	____ 12 ea	____ 12 ea	3 1/2 Qt. Round Storage Container w/Lid
____ 6 ea	____ 6 ea	____ 6 ea	8 Qt. Round Storage Container w/Lid
MEAT STORAGE			
____ 6 ea	____ 6 ea	____ 6 ea	12" x 18" x 6" Polycarbonate Food Box
____ 12 ea	____ 12 ea	____ 12 ea	18" x 26" x 9" Polycarbonate Food Box
____ 6 ea	____ 6 ea	____ 6 ea	18" x 26" Drain Tray for Food Box
ICE STORAGE/TRANSPORT			
____ 1 ea	____ 1 ea	____ 1 ea	125 Lb. Ice Caddy w/Casters
____ 1 ea	____ 1 ea	____ 1 ea	84 Oz. Plastic Ice Scoop
FOOD PREPARATION			
SALAD PREPARATION			
____ 2 ea	____ 2 ea	____ 2 ea	Apron
____ 1 ea	____ 2 ea	____ 2 ea	16 Qt. Colander
____ 2 ea	____ 2 ea	____ 2 ea	18" x 24" x ½" Green Cutting Board
____ 1 ea	____ 1 ea	____ 1 ea	10" Cook's Knife
____ 3 ea	____ 3 ea	____ 3 ea	Utility Knife
	____ 1 ea	____ 1 ea	Twin-Blade Mincing Knife
____ 3 ea	____ 3 ea	____ 3 ea	Paring Knife
____ 1 ea	____ 1 ea	____ 1 ea	Parer/Corer
	____ 4 ea	____ 4 ea	8 Qt. Stainless Steel Bowl
	____ 2 ea	____ 2 ea	13 Qt. Stainless Steel Bowl
	____ 1 ea	____ 1 ea	63 Qt. Aluminum Salad Bowl
	____ 1 ea	____ 1 ea	Mixing Bowl Dolly/Stand
____ 1 ea	____ 1 ea	____ 1 ea	Bucket Opener
____ 4 ea	____ 4 ea	____ 4 ea	Large Blade Spatula
	____ 1 ea	____ 1 ea	Stainless Box Grater
	____ 4 ea	____ 4 ea	Vegetable Peeler
____ 1 ea	____ 1 ea	____ 1 ea	Egg Slicer
____ 1 ea	____ 1 ea	____ 1 ea	Egg Divider
____ 1 ea	____ 1 ea	____ 1 ea	Lemon/Tomato Wedger
	____ 1 ea	____ 1 ea	Melon Baller
	____ 1 ea	____ 1 ea	Apple Divider
____ 1 ea			Onion Slicer
____ 1 ea			Tomato Slicer
____ 2 ea	____ 2 ea	____ 2 ea	Vegetable Brush
	____ 1 ea	____ 1 ea	Commercial Food Processor
____ 1 ea	____ 1 ea	____ 1 ea	Table Mount Can Opener
MEAT, POULTRY, FISH PREPARATION			
____ 1 ea	____ 1 ea	____ 1 ea	18" x 24" x 1" Red Cutting Board
	____ 1 ea	____ 1 ea	18" x 24" x 1" Blue Cutting Board
____ 1 ea			18" x 24" x 1" Yellow Cutting Board
____ 1 ea			18" x 24" x 1" White Cutting Board
____ 1 ea	____ 1 ea	____ 1 ea	2 Lb. x 1/8 Oz. Fixed Dial Platform Scale
	____ 1 ea	____ 1 ea	Film Dispenser
	____ 1 ea	____ 1 ea	Foil Dispenser
	____ 2 ea	____ 2 ea	Large Blade Bowl Scraper
	____ 4 ea	____ 1 ea	4 Qt. Stainless steel Mixing Bowl
	____ 4 ea	____ 4 ea	6 Qt. Stainless steel Mixing Bowl
	____ 4 ea	____ 4 ea	8 Qt. Stainless steel Mixing Bowl
____ 2 ea	____ 2 ea	____ 2 ea	10" Cook's Knife
____ 2 ea	____ 2 ea	____ 2 ea	8" Utility Knife
____ 1 ea	____ 1 ea	____ 1 ea	10" Bread Knife
____ 1 ea	____ 1 ea	____ 1 ea	6" Boning Knife
____ 1 ea	____ 1 ea	____ 1 ea	7" Cleaver
____ 1 ea	____ 1 ea	____ 1 ea	Butcher's Steel
____ 1 ea	____ 1 ea	____ 1 ea	Knife Rack

REQUIREMENTS FOR			
QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
FOOD PREPARATION (CON'T)			
BAKING PREPARATION			
____ 3 st	____ 3 st	____ 3 st	Measuring Spoons
____ 1 st	____ 1 st	____ 1 st	Dry Measures (1/2, 1, 2, & 4 Qt.)
____ 1 st	____ 1 st	____ 1 st	Liquid Measures (1/2, 1, 2, & 4 Qt.)
____ 1 ea	____ 1 ea	____ 1 ea	1 Cup Measure
____ 1 ea	____ 1 ea	____ 1 ea	24 Oz. Aluminum Scoop
____ 1 ea	____ 1 ea	____ 1 ea	84 Oz. Aluminum Scoop
____ 1 ea	____ 1 ea	____ 1 ea	Stainless Steel Rotary Sifter
____ 1 ea	____ 1 ea	____ 1 ea	14" Aluminum Sieve
____ 2 ea	____ 2 ea	____ 2 ea	Dough Scrapers
____ 1 ea	____ 1 ea	____ 1 ea	24" x 30" x 3" Pastry Board
____ 1 ea	____ 1 ea	____ 1 ea	18" Rolling Pin
____ 2 ea	____ 1 ea	____ 1 ea	Biscuit Cutter
____ 2 ea	____ 2 ea	____ 2 ea	Large Blade Spatula
____ 2 ea	____ 2 ea	____ 2 ea	2 ½" Pastry Brush
	____ 4 ea	____ 2 ea	Springform Pan
	____ 8 ea	____ 4 ea	10" x 1 ½" Cake Pan
	____ 12 ea	____ 12 ea	9" Pie Pan
	____ 1 ea	____ 1 ea	7-Cut Pie Marker
____ 6 ea	____ 6 ea	____ 6 ea	24 Cup Muffin Pan
____ 24 ea	____ 24 ea	____ 24 ea	18" x 26" x 1" Sheet Pan
____ 1 ea	____ 1 ea	____ 1 ea	Sheet Pan Rack w/Casters
____ 1 pr	____ 1 pr	____ 1 pr	24" Oven Mitts
RANGETOP COOKING			
STOCK POTS			
	____ 3 ea	____ 3 ea	20 Qt. Stock Pot w/Cover
	____ 2 ea	____ 2 ea	32 Qt. Stock Pot w/Cover
	____ 2 ea	____ 2 ea	40 Qt. Stock Pot w/Cover
	____ 1 ea		20 Qt. Perforated Inner Basket
		____ 1 ea	40 Qt. Perforated Inner Basket
SAUCE POTS			
	____ 2 ea	____ 2 ea	10 Qt. Sauce Pot w/Cover
	____ 2 ea	____ 2 ea	14 Qt. Sauce Pot w/Cover
BRAZING PANS			
	____ 1 ea	____ 1 ea	18 Qt. Brazier
SAUCE PANS			
	____ 6 ea	____ 2 ea	1 Qt. Sauce Pan
	____ 8 ea	____ 2 ea	2 Qt. Sauce Pan
	____ 6 ea	____ 2 ea	3 Qt. Sauce Pan
	____ 6 ea	____ 2 ea	5 Qt. Sauce Pan
	____ 6 ea	____ 3 ea	8 Qt. Sauce Pan
FRY PAN			
	____ 6 ea	____ 4 ea	8" Aluminum Fry Pan
	____ 18 ea	____ 12 ea	10" Aluminum Fry Pan
	____ 12 ea	____ 6 ea	12" Aluminum Fry Pan
	____ 4 ea	____ 2 ea	Dome Lid for 12" Fry Pan
	____ 2 ea	____ 2 ea	14" Aluminum Fry Pan
	____ 1 ea	____ 1 ea	Dome Lid for 14" Fry Pan
DOUBLE BOILER			
	____ 1 ea	____ 1 ea	Medium Double Boiler (10-15 Qt.)
	____ 1 ea	____ 1 ea	Large Double Boiler (17-20 Qt.)
SPOONS			
STAINLESS STEEL			
____ 3 ea	____ 6 ea	____ 3 ea	13" Solid Spoon
____ 3 ea	____ 3 ea	____ 3 ea	13" Perforated Spoon
____ 1 ea	____ 1 ea	____ 1 ea	13" Slotted Spoon
	____ 1 ea	____ 1 ea	15" Solid Spoon
	____ 1 ea	____ 1 ea	15" Perforated Spoon
	____ 1 ea	____ 1 ea	15" Slotted Spoon
____ 1 ea	____ 2 ea	____ 1 ea	21" Solid Spoon w/Hook Handle
WOOD/PLASTIC			
	____ 12 ea	____ 3 ea	12" Spoon
	____ 12 ea	____ 3 ea	14" Spoon
LADLES			
____ 2 ea	____ 6 ea	____ 2 ea	2 Oz.
____ 4 ea	____ 6 ea	____ 4 ea	4 Oz.
	____ 6 ea	____ 2 ea	6 Oz.
____ 4 ea	____ 6 ea	____ 4 ea	8 Oz.
	____ 2 ea	____ 2 ea	12 Oz.
____ 1 ea	____ 1 ea	____ 1 ea	32 Oz. Flat Bottom Transfer Ladle

REQUIREMENTS FOR			
QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
TONGS			
____ 8 ea	____ 8 ea	____ 4 ea	9″ Spring Tongs
____ 12 ea	____ 8 ea	____ 4 ea	12″ Spring Tongs
____ 8 ea	____ 3 ea	____ 3 ea	16″ Spring Tongs
STRAINERS			
	____ 1 ea	____ 1 ea	10″ China Cap Medium Mesh
	____ 1 ea	____ 1 ea	8″ Fine Mesh
	____ 4 ea	____ 2 ea	8″ Double Medium Mesh
	____ 2 ea	____ 1 ea	10″ Double Medium Mesh
	____ 1 ea	____ 1 ea	14″ Reinforced Double Medium Mesh
	____ 1 ea		8″ Bouillon Strainer
	____ 1 ea		6″ Perforated Stainless Skimmer
THERMOMETERS			
____ 2 ea	____ 2 ea	____ 2 ea	0° – 220° F Pocket Test with 6″ stem
____ 2 ea	____ 4 ea	____ 2 ea	50° – 550° F Pocket Test with 6″ stem
	____ 1 ea	____ 1 ea	50° – 550° F Kettle Thermometer with Side Clip
	____ 2 ea		Candy Thermometer
____ 1 ea			Freezer Thermometer
____ 3 ea			Refrigerator Thermometer
____ 1 ea			Grill Thermometer
FRYER STATION			
		____ 1 ea	¼″ Mesh Culinary Fry Basket
____ 1 ea		____ 1 ea	5″ x 6″ Fine Mesh Skimmer
____ 2 ea			Fry Scoop
____ 1 pr			Flat Sided Tongs
____ 1 ea		____ 1 ea	16″ Tongs
____ 1 ea		____ 1 ea	2-Bulb Heat Lamp
____ 1 ea		____ 1 ea	Full Size Insert Pan 2 ½″ D w/Pan Grate
____ 1 ea		____ 1 ea	Dredge for Seasoning
____ 1 ea		____ 1 ea	50 degrees – 550 degrees F Fryer Thermometer
____ 1 pr		____ 1 pr	Grease-Proof Oven Mitts
____ 1 ea		____ 1 ea	Grease Filter Cone
____ 1 cs		____ 1 cs	Grease Filter
____ 2 ea			Timer
GRILL STATION			
____ 3 ea	____ 3 ea	____ 3 ea	16″ Tongs
____ 1 ea			Steak Weight
____ 1 ea			Grill Scrapper
____ 1 ea	____ 1 ea	____ 1 ea	4″ x 8″ Blade Large Turner
____ 2 ea	____ 1 ea	____ 1 ea	2 1/2″ x 8″ Blade Medium Turner
____ 1 ea	____ 1 ea	____ 1 ea	Grill Brush
____ 1 pr	____ 1 pr	____ 1 pr	Oven Mitts – Flame Retardant
____ 2 ea	____ 2 ea	____ 2 ea	Sauce Mop
____ 1 ea			Butter Wheel
	____ 1 ea	____ 1 ea	One Fourth Insert Pad 4″D
	____ 1 ea	____ 1 ea	21″ S/S Meat Fork w/Hook Handle
	____ 1 ea		9 1/2″ x 5 3/4″ Steak Weight – 3 Lb.
	____ 1 ea		11″ x 9″ Toast/Bacon Weight – 2 Lb.
____ 1 cs			Grill Brick
____ 2 ea			Dredge for Seasoning
GRIDDLE STATION			
		____ 1 ea	4″ x 8″ Blade Large Turner
		____ 1 ea	2 3/4″ x 8″ Blade Square End Med. Turner
		____ 1 ea	Grill Scraper
		____ 1 ea	9 1/2″ x 5 3/4″ Steak Weight – 3 Lb.
		____ 1 ea	11″ x 9″ Toast/Bacon Weight – 2 Lb.
		____ 1 ea	Batter/Oil Dispenser
		____ 1 ea	Grill Brick Holder
		____ 1 cs	Grill Brick
		____ 1 ea	Butter Wheel
		____ 2 ea	Dredge for Seasoning
		____ 1 ea	Griddle Thermometer
BAKING/OVEN			
____ 1 ea	____ 1 ea	____ 1 ea	Timer
____ 1 ea	____ 1 ea	____ 1 ea	20 Oz. Aluminum Scoop
HOT TABLE			
	____ 6 ea	____ 6 ea	12 ½″ Adaptor Bar
	____ 3 ea	____ 3 ea	20 ½″ Adaptor Bar
	____ 6 ea	____ 6 ea	Full Size 2 ½″ D Insert Pan
	____ 4 ea	____ 4 ea	Full Size 4″ D Insert Pan
	____ 2 ea	____ 2 ea	Full Size 2 ½″ D Insert Perforated Pan
	____ 4 ea	____ 4 ea	Half Size 2 ½″ D Insert Pan
	____ 4 ea	____ 4 ea	Half Size 4″ D Insert Pan
	____ 1 ea	____ 1 ea	Half Size 2 ½″ D Insert Perforated Pan
	____ 6 ea	____ 6 ea	Third Size 2 ½″ D Insert Pan

REQUIREMENTS FOR			
QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
HOT TABLE (CON'T)			
	____ 4 ea	____ 4 ea	Third Size 4″ D Insert Pan
	____ 4 ea	____ 4 ea	Full Size Insert Cover w/Notch
	____ 6 ea	____ 6 ea	Half Size Insert Cover w/Notch
	____ 6 ea	____ 6 ea	Third Size Insert Cover w/Notch
	____ 4 ea	____ 4 ea	8 Qt. Vegetable inset w/Cover
		____ 2 ea	8 Oz. Solid Food Portioner
		____ 2 ea	8 Oz. Perforated Food Portioner
		____ 2 ea	4 Oz. Solid Food Portioner
		____ 2 ea	4 Oz. Perforated Food Portioner
	____ 1 ea	____ 1 ea	#8 Disher
	____ 1 ea	____ 1 ea	#12 Disher
	____ 4 ea	____ 4 ea	13″ Solid Spoon
	____ 4 ea	____ 4 ea	13″ Perforated Spoon
	____ 2 ea	____ 2 ea	13″ Slotted Spoon
	____ 2 ea	____ 2 ea	12″ Tongs
	____ 1 ea	____ 1 ea	2 Bulb Heat Lamp
	____ 1 ea	____ 1 ea	2 1/2″ D Insert Pan w/Pan Grate
	____ 1 ea	____ 1 ea	4 Oz. Ladle
	____ 1 ea	____ 1 ea	8 Oz. Ladle
		____ 60 ea	2 ½ Oz. S/S Oyster Cocktail Cup
PREP TABLE			
____ 6 ea			12 ½″ Adaptor Bar
____ 3 ea			20 ½″ Adaptor Bar
____ 6 ea			Half Size 2 ½″ D Insert Pan
____ 4 ea			Half Size 4″ D Insert Pan
____ 1 ea			Half Size 2 ½″ D Insert Perforated Pan
____ 8 ea			Third Size 2 ½″ D Insert Pan
____ 4 ea			Third Size 4″ D Insert Pan
____ 6 ea			Sandwich Spreader
____ 2 ea			Sandwich Knife
____ 2 ea			12″ Tongs
____ 1 ea			2 Lb. Rotating Dial Scale
____ 2 ea			12 Oz. Yellow Squeeze Bottle
____ 2 ea			12 Oz. Red Squeeze Bottle
____ 4 ea			12 Oz. Clear Squeeze Bottle
DINNERWARE			
	____ 10 dz		Service Plate
	____ 20 dz	____ 20 dz	Dinner Plate
	____ 20 dz	____ 20 dz	Salad Plate
		____ 10 dz	Platter
	____ 9 dz	____ 9 dz	Soup/Salad Bowl
	____ 3 dz	____ 10 dz	Bouillon
	____ 20 dz	____ 20 dz	Fruit Bowl
	____ 10 dz	____ 8 dz	Coffee Cup
	____ 10 dz	____ 8 dz	Saucer
		____ 8 dz	10 Oz Nappie
	____ 20 dz	____ 20 dz	Bread & Butter
	____ 10 dz	____ 10 dz	5 Oz. Rarebit
	____ 5 dz		8 Oz. Rarebit
	____ 5 dz	____ 5 dz	12 Oz. Rarebit
	____ 3 dz		Escargot Plate
	____ 3 dz		12 Oz. Casserole
	____ 3 dz		4 ½ Oz. Baking Shell
	____ 3 dz		3 Oz. Sauce Dish
	____ 3 dz		2 ½ Oz. Ramekin
	____ 3 dz		5 Oz. Ramekin
GLASSWARE			
		____ 12 dz	5 Oz. Juice
	____ 20 dz	____ 20 dz	10 Oz. Water
	____ 15 dz	____ 15 dz	14 Oz. Large Beverage
	____ 6 dz	____ 6 dz	4 1/2 Oz. Sherbet
FLATWARE			
	____ 30 dz	____ 30 dz	Teaspoon
	____ 15 dz	____ 15 dz	Dessert/Oval Bowl Spoon
	____ 15 dz	____ 15 dz	Iced Teaspoon
	____ 15 dz	____ 15 dz	Bouillon Spoon
	____ 30 dz	____ 30 dz	Dinner Fork
	____ 15 dz	____ 15 dz	Salad Fork
	____ 30 dz	____ 30 dz	Dinner Knife
	____ 5 dz		A.D. Coffee Spoon
	____ 8 dz		Oyster Fork
	____ 12 dz		Bread & Butter Spreader

REQUIREMENTS FOR

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
TABLETOP ACCESSORIES			
	____ 84 ea	____ 84 ea	Salt & Pepper Shakers
	____ 24 ea	____ 24 ea	Ashtray
	____ 60 ea	____ 60 ea	Bread Basket
	____ 12 ea	____ 12 ea	12 Oz. Creamer
	____ 36 ea	____ 36 ea	Sugar Pack Holder
		____ 36 ea	Table Tents
	____ 12 ea	____ 12 ea	Oil & Vinegar Set
	____ 36 ea		Bud Vase
	____ 36 ea		Table Lamp
SERVING			
____ 8 dz			Polypropylene Food Tray
____ 12 dz			Polypropylene Oval Food Basket
BAR SERVICE			
	____ 2 ea	____ 2 ea	8" Round Lemon Board
	____ 2 ea	____ 2 ea	Paring Knife
	____ 1 ea	____ 1 ea	Drink Mixer
	____ 2 ea	____ 2 ea	Cocktail Shaker
	____ 6 ea	____ 6 ea	Mixing Glass
	____ 2 ea	____ 2 ea	Cocktail Strainer
	____ 2 ea	____ 2 ea	Stainless Steel Ice Scoop
	____ 2 ea	____ 2 ea	Jumbo Can Tapper
	____ 2 ea	____ 2 ea	Bottle Cap Opener
	____ 1 st	____ 1 st	Salt & Pepper Shakers
	____ 1 ea	____ 1 ea	Wine Opener
	____ 1 ea	____ 1 ea	Muddler
	____ 1 ea	____ 1 ea	Zester
	____ 2 ea	____ 2 ea	Condiment Caddy
	____ 2 ea	____ 2 ea	Bar Caddy
	____ 1 st	____ 1 st	Drink Mix System w/Back-Up Gallons, Pints, Quarts
	____ 2 ea	____ 2 ea	Bar Spoon
	____ 1 ea	____ 1 ea	Glass Rimmer
		____ 12 ea	Ashtray
		____ 3 ea	Bar Mat
		____ 2 ea	Service Mat
		____ 6 ea	Tip Tray
BAR GLASSES			
	____ 4 dz	____ 3 dz	Wine
		____ 1 dz	Carafe
		____ 12 dz	Beer
		____ 1 dz	Pitcher
	____ 8 dz	____ 6 dz	Rocks
	____ 6 dz	____ 4 dz	Double Rocks
	____ 12 dz	____ 12 dz	Collins
	____ 4 dz	____ 4 dz	Martini
	____ 4 dz	____ 2 dz	Irish Coffee Mug
	____ 4 dz	____ 3 dz	Sour
	____ 4 dz	____ 2 dz	Champagne
WINE SERVICE			
	____ 8 ea		Wine Cooler & Stand
	____ 6 ea		Waiter's Corkscrew
BEVERAGE SERVICE/WAIT STATION			
____ 2 ea	____ 2 ea	____ 2 ea	Coffee Warmer w/2 Burners
____ 2 ea	____ 2 ea	____ 2 ea	Decaf Coffee Decanter
____ 2 ea	____ 2 ea	____ 2 ea	Regular Coffee Decanter
	____ 4 ea		64 Oz. Silverplate Coffee Pitcher
____ 1 ea	____ 1 ea	____ 1 ea	Iced Tea Urn
	____ 2 ea		Silverplate Iced Tea Pitcher w/Ice Guard
	____ 4 ea		Silverplate Water Pitcher w/Ice Guard
		____ 4 ea	Amber Ice Tea Pitcher
		____ 4 ea	Clear Water Pitcher
____2 ea		____ 2 ea	Insulated Crock for Non-Dairy Creamers
____ 2 ea	____ 2 ea	____ 2 ea	Insulated Crock w/Lib for Lemon Wedges
	____ 2 ea		6" Ice Tongs
	____ 2 ea	____ 2 ea	12 Oz. Ice Scoop
		____ 6 ea	14" Non-Slip Beverage Tray
		____ 12 ea	22" x 27" Oval Non-Slip Waiter's Tray
		____ 12 ea	Tray Stand
		____ 1 ea	12" x 14" Stainless Steel Dessert Tray
	____ 1 ea		12" x 14" Silverplate Dessert Tray
		____ 1 ea	6-hole Flatware Dispenser w/Cylinders
	____ 1 ea		Silver Bin
____2 ea			Straw Dispenser
		____ 6 ea	2-way Booster Seat

REQUIREMENTS FOR

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
BEVERAGE SERVICE/WAIT STATION (CON'T)			
	____ 2 ea	____ 6 ea	High Chair
		____ 12 ea	Tip Tray
	____ 12 ea	____ 12 ea	Guest Check Presenter
	____ 3 ea		Crumb Tray w/Crumber
____ 6 ea			2-way Booster Seat
____ 6 ea			High Chair
____ 6 ea			Napkin Dispenser
ENTRANCE LOBBY			
	____ 1 ea	____ 1 ea	Cigarette Waste Receptacle
		____ 1 ea	Menu Board
		____ 1 ea	Toothpick Dispenser
	____ 1 ea	____ 1 ea	Mint Tray
	____ 60 ea	____ 60 ea	Menu Cover
BUS STATION/WARE WASHING			
	____ 2 ea	____ 2 ea	3-tear Bus Cart
	____ 12 ea	____ 12 ea	7" Tall Bus Tub
	____ 2 ea	____ 2 ea	Manual Carpet Sweeper
	____ 1 ea	____ 1 ea	Lobby Dust Pan w/Toy Broom
	____ 2 ea	____ 2 ea	Rubber Coated Apron
	____ 3 pr	____ 3 pr	Insulated Gloves
	____ 1 ea	____ 1 ea	Scrap Block
	____ 5 ea	____ 5 ea	Plate/Tray Rack
	____ 5 ea	____ 5 ea	Multipurpose Rack
	____ 4 ea	____ 4 ea	Flat Rack
	____ 1 ea	____ 1 ea	Rack Dolly
	____ 24 ea	____ 24 ea	Poly Cylinder
	____ 1 ea	____ 1 ea	Max Hold Dishwasher Thermometer
	____ 2 pr	____ 2 pr	Insulated Rubber Gloves
	____ 1 ea	____ 1 ea	20" Pot Brush
	____ 2 ea	____ 2 ea	8" Pot Brush
	____ 2 ea	____ 2 ea	General Pan Brush
	____ 1 ea	____ 1 ea	Triple Glass Brush
	____ 12 ea	____ 12 ea	Stainless Steel Scrubber
	____ 12 ea	____ 12 ea	Green Pad
GENERAL CLEANING SUPPLY			
____ 4 ea	____ 4 ea	____ 4 ea	Hand & Nail Brush
____ 2 ea	____ 2 ea	____ 2 ea	Hi-Lo Brush w/Squeegee
____ 1 ea	____ 1 ea	____ 1 ea	Drain Brush
____ 1 ea	____ 1 ea	____ 1 ea	Steam Kettle Brush
____ 2 ea	____ 2 ea	____ 2 ea	Coffee Decanter Brush
____ 2 ea	____ 2 ea	____ 2 ea	Coffee Urn Brush
____ 1 ea	____ 1 ea	____ 1 ea	Bake Pan Lip Brush
____ 4 ea	____ 1 ea	____ 4 ea	Heavy-Duty Brush
____ 12 ea	____ 12 ea	____ 12 ea	16 Oz. Spray Bottle
____ 144 ea	____ 144ea	____ 144 ea	Hand Towel
____ 2 ea	____ 2 ea	____ 2 ea	Mop Buckets & Wringer
____ 2 ea	____ 2 ea	____ 2 ea	Mop & Handle
____ 2 ea	____ 2 ea	____ 2 ea	Wet Floor Sign
____ 1 ea	____ 1 ea	____ 1 ea	Counter Brush
____ 2 ea	____ 2 ea	____ 2 ea	Floor Broom
____ 8 ea	____ 12 ea	____ 12 ea	28 Gallon Gray Trash Can w/Lid
____ 4 ea	____ 4 ea	____ 4 ea	Dolly for 28 Gallon Trash Can
____ 4 ea	____ 4 ea	____ 4 ea	Rectangular Trash Can

MISCELLANEOUS/ SPECIALTY ITEMS

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