



## Food Inspection Equipment List

In order to conduct risk-based inspections, inspectors must be provided with the proper equipment to assess the control of foodborne illness risk factors within food establishments.

### Minimum Equipment

At a minimum, **EACH** inspector should be provided with the following essential equipment:

1. Food inspection report
2. Thermometer(s)
  - a. Thermocouple with thin tip probe
  - b. Infrared (IR)
  - c. Bimetallic stem thermometer (optional)
3. Irreversible registering temperature indicator
4. Alcohol swabs or suitable equipment to sanitize thermometer probe
5. Chemical sanitizer test kits (non-expired)
  - a. Chlorine
  - b. Quaternary Ammonium
6. Flashlight
7. Measuring device for measuring distances (measure at least 6' in length)
8. Wearable inspection bag
9. Black pen
10. Clipboard
11. Notepad
12. Camera or camera equipped cellphone

### Additional Equipment

While it is desirable for each inspector to have the following equipment, depending on the resources available to the agency, this equipment may be shared in a central office. This equipment **should be readily available** to an inspector as needed:

1. Pressure gauge to determine in-line pressure of hot water at injection point of ware washing machines (5-30psi)
2. Black light
3. Light meter
4. Time/Temperature data logger
5. pH meter
6. Water activity meter
7. Foodborne illness investigation kits
8. Sample collection kits