

# Supply Purchase

## Checklist



Red Rabbit will provide your program with either reusable or disposable supplies, including plates, bowls, forks, spoons, cups and napkins. In order to maintain a successful lunch program, we suggest you purchase a few additional items, which are outlined below based on your meal delivery type. All supplies may be purchased at [www.webstaurantstore.com](http://www.webstaurantstore.com).

### Hot Food Delivery

If your school receives food that is hot and ready to serve, we recommend the following supplies:

- ☐ A cart to distribute foods from class to class.
- ☐ 1 oz. 2 oz. and 4 oz. serving spoodles.
- ☐ Reach-in refrigerator or milk cooler.

Family style serving bowls (for family service)



### Cold Food Delivery

If your school is receiving food deliveries overnight or early in the morning and you are reheating your food, we recommend the following:

- ☐ A cart to distribute foods from class to class.
- ☐ 1 oz. 2 oz. and 4 oz. serving spoodles.
- ☐ Reach-in refrigerator and/or milk cooler.
- ☐ Reusable containers to reheat food items.
- ☐ Calibrated pocket thermometers.
- ☐ Tabletop convection oven(s), CVAP or
- ☐ Holding cabinets or cambro containers to maintain temp once it has been reheated.

### Cafeteria Service

If you are serving your students in your school cafeteria, we also suggest the following:



Gas Steam Table



Electric Steam Table



Countertop Steam Table

(Up to 3 items can be served from each of these)

### Steamtable Pans



Full 4-inch Pan



Full 2-inch Pan



Half 4-inch Pan



Half 2-inch Pan



1/3 Pan

Three of these will fill one hole on a steam table.