Standard Pantry Equipment Recommendations

This guide can be used when purchasing or upgrading pantry equipment or tools.

1. General Recommendations
   a. Purchasing equipment and tools that are restaurant grade is the best way to ensure they will be safe and easy to clean and sanitize. Connect with your college’s dining services department for recommendations and ordering. They may already work with a restaurant and or commercial vendor who you can order equipment or tools from for your pantry.

2. Dry Storage Shelving
   a. All shelving should be easy to clean, sanitize, strong, and resistant to rust. Restaurant or grocery store grade wire shelving in a stainless steel finish is highly recommended. Remember to check the weight limit of shelving units and do not exceed weight limit.

3. Dry Storage Bins
   a. All bins should be easy to clean, sanitize, strong, and resistant to rust. Restaurant or grocery store grade bins in white or clear plastic is highly recommended. If in need of lids, these can usually be purchased separately.

4. Cutting Boards
   a. If cutting boards are used or plan to be used in your campus pantry, they should be easy to clean and sanitize. Restaurant grade cutting boards are highly recommended. Nonporous cutting boards are easier to clean such as plastic, resin, or rubber. Wood cutting boards should be hard wood as they are more nonporous than soft wood cutting boards. Remember to always discard cutting boards that have warped, broken, or cracked and no longer can be easily cleaned or sanitized.