



Indiana Department of Education

Dr. Katie Jenner, Secretary of Education

Approved Equipment for Child Nutrition Programs

Capital assets (equipment) typically purchased by school food authorities (SFAs) for use in the Child Nutrition Programs (CNPs). Equipment means an article of nonexpendable, tangible personal property having a useful life of more than one year and an acquisition cost which equals or exceeds the lesser of the capitalization level established by the SFA or \$10,000.

If desired equipment is not listed below, email the Indiana Department of Education's Office of School and Community Nutrition, scnprocurement@doe.in.gov, for further information.

Approved Equipment for Purchase	
<p><u>Countertop Equipment</u> Commercial Griddles Commercial Hot Plates Microwaves (for Kitchen Use) Electric Food Slicers Commercial Toasters Induction Cookers Commercial Food Processors / Blenders / Cutters</p> <p><u>Dishwashers, Sinks, and Supplies</u> Under Counter Commercial Dishwashers Conveyor Dishwashers Door Commercial Dishwasher Waste Disposal Grease Traps Commercial Sinks Three Compartment Sinks Power Sinks Water Heater Booster Dish Tables Floor Troughs Other Dishwasher-Related Supplies</p> <p><u>Commercial Food Mixers</u> Commercial Countertop Mixers Floor Mixers Vertical Cutter Mixer Planetary Mixer</p> <p><u>Hospitality Carts</u> Tray Station Tray Truck / Delivery Cart Tray Dispenser</p>	<p><u>Commercial Ranges and Ovens</u> Combi Oven (Small and Large) Commercial Cooktops and Ranges Commercial Convection Ovens Conveyor / Impinger Ovens Cook and Hold Ovens Grills / Broilers / Salamanders Tilting Skillet Tilting Kettle Kitchen Exhaust Systems / Hoods Retractable Exhaust</p> <p><u>Refrigeration</u> Pass (Walk) Thru Refrigerators Drop-In Refrigerators Solid Door Reach-In Refrigerators Milk Refrigerators / Coolers Walk-In Refrigerators / Cooler Refrigerated Buffet Tables / Salad Bars / Sandwich Under Counter Refrigerators Worktop Refrigerators Service Line Food Merchandiser (Countertop or Floor Model) Commercial Refrigerator / Freezer Dual Temp Refrigerated Prep Tables</p> <p><u>Freezers</u> Commercial Chest Freezers Solid Door Reach-In Freezers Walk-In Freezers Worktop Freezers Under Counter Freezers Service Line Ice Cream Freezers</p>



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<p>Condiments Carts</p> <p><u>Commercial Worktables</u> Enclosed Base Commercial Worktable Poly-Top Worktable Stainless Steel Worktables with Under Shelf</p> <p><u>Commercial Ice Machines</u> Icing Machine Cook Tank Tumble Chiller Cook Chill Kettles</p> <p><u>Cold Holding Equipment</u> Serving Bars / Guards Buffet Tables / Salad Bars / Sandwich</p> <p><u>Hot Holding Equipment</u> Countertop Food Warmers Drawer Warmers Soup Kettles Drop-In Food Warmers Hot Food Slide Merchandiser (Countertop or Floor Model) Hot Holding Food Storage Cabinets Holding Cabinets – Stationary and/or Mobile Proofing Cabinets Low Temperature Holding Cabinet</p> <p><u>Steam Tables and Steamers</u> Gas / Electric Steam Tables Steam Table Serving Line Convection / Non-Convection Steamers</p>	<p><u>Food Safety</u> Blast Chiller / Freezer Sneeze Guard Produce Wash Sink</p> <p><u>Processing/Packaging</u> Dough Presses Dough Line Muffin Depositor Cookie Depositor Packaging Machine Commercial Patty Processor</p> <p><u>Miscellaneous</u> Compressors / Condensers Computer Hardware – CPU, Monitor, Keypads, etc. Point of Service Hardware – Scanners, Keypads, etc. Digital Menu Boards Small Wares meeting the criteria above and exceeding \$10,000 Vending Machine for Reimbursable Meals **Water Fountain / Filling Station **Washer and Dryer (for Use by Food Service Only) **Cafeteria Furniture (Tables, Chairs, Booths, etc.) **TV Monitors – to display school nutrition information **Reverse Osmosis or Water Filtration System **Shelving Units</p>
<p>Follow proper procurement and retain documentation. Proper procurement methods linked here.</p>	

Reference, SP31-2014 <https://www.fns.usda.gov/cn/state-agency-prior-approval-process-sfa-equipment-purchases>

**Staff must specify if the equipment is for CNP use only or properly allocate the cost among all programs using the equipment.

Updated November 15, 2024