

# FOOD TRUCK INSPECTION CHECKLIST

Want to get your food truck inspection-ready? This handy checklist provides owners with all the details to ensure operations align with food safety and hygiene standards, storage, and more.

## Licenses and Paperwork:

To comply with health and legal regulations, always procure the following documents:

- Operating, health code, and business licenses
- Location and food permits
- Temperature logs
- Post crucial signage, like sanitation practices and schedules, food storage regulations, internal temperatures, etc.

## Proper Food Preparation and Storage:

Ensure all food is safe for consumption:

- Maintain all ingredients at the proper temperatures and store them according to the food safety hierarchy
- Label all cooked and prepared food with the correct production date and product description
- Prevent any raw meat, seafood, or poultry from coming into contact with cooked foods or produce that is ready to serve or prepare
- Immediately serve cooked food. If not serving right away, cool and refrigerate food to keep food out of the Danger Zone, also known as 40 to 140 degrees Fahrenheit
- Cook all proteins to their proper internal temperatures

## Standard Equipment Procedures:

Maintain food safety by checking your equipment and protocols:

- Install thermometers in freezers and refrigerators to monitor for safe temperatures
- Calibrate your thermometers periodically to guarantee they are functioning correctly
- Designate a sink for prep/kitchen use only and a separate one devoted to handwashing

- Keep all sanitation supplies, chemicals, and toxic materials away from food areas
- Confirm all to-go products, paper goods, or other customer service items are kept in a clean space, away from any potential cross-contamination
- Ensure appropriate ventilation and install necessary components like hoods, fans, and fire suppression
- Make sure your cooking equipment is fitted correctly and in working order

## Maintain Cleaning and Sanitation:

Follow these protocols to promote food truck hygiene practices:

- Clean and sanitize all prep surfaces, cooking appliances, and kitchen tools between each use and at the end of each day
- Dispose of food waste, garbage, and recycling daily
- Scrub countertops, floors, sinks, and the food truck exterior frequently
- Instruct all employees to comply with safety and hygiene guidelines, such as handwashing, storing personal belongings in designated areas, and avoiding cross-contamination

