Food Truck Health Code Checklist

Every requirement below is from the **FDA Food Code 2026**, with the section printed next to it. The Food Code is a model — confirm each item against the edition your own health department enforces.

Your tank pair
Fresh water tank: _____ gal × 1.15 =
Waste tank must be at least: _____ gal
§ 5-401.11(A). The Food Code sets no minimum fresh tank size — that number is local.

Which column are you?
□ TCS food prepared on board
□ TCS food, prepackaged only
□ Non-TCS food prepared on board
Chart 4-D decides which rules apply. Water and waste are the same in all three.

Part A — Water and waste tanks

✓	Item	What the Food Code requires	Section
	Waste tank capacity	Sized 15 percent larger in capacity than the water supply tank	§ 5-401.11(A)
	Waste tank drain	Sloped to a drain 25 mm (1 inch) inner diameter or greater, with a shut-off valve	§ 5-401.11(B)
	Fresh water inlet	19.1 mm (¾ inch) inner diameter or less, with a connection sized or typed so it cannot be used for any other service	§ 5-303.13
	Water source	Bottled water, closed portable containers, an enclosed vehicular tank, an on-premises storage tank, or hoses from an adjacent approved source	§ 5-104.12
	Hoses	Safe, durable, corrosion-resistant, nonabsorbent, smooth inside, clearly identified if not permanently attached	§ 5-302.16
	Dedicated use	Water tank, pump and hoses used for no other purpose	§ 5-304.14
	Flush and sanitize	Done before service after construction, repair, modification and any period of non-use	§ 5-304.11
	Protective covers	Cap and keeper chain, closed cabinet, closed storage tube or other approved cover on inlet, outlet and hose	§ 5-303.12
	Compressed air	If air pressurises the tank, a filter that does not pass oil or oil vapours in the supply line	§ 5-303.11
	Emptying waste	At an approved waste servicing area, or by a sewage transport vehicle	§ 5-402.14

Part B — Sinks

- ☐ Handwashing sink on board, conveniently located, used for nothing else — § 5-203.11(A)
- ☐ Warewashing sink with **at least three compartments** for wash, rinse and sanitize — § 4-301.12(A)
- ☐ Compartments big enough to immerse the largest item you use; anything larger washed elsewhere — § 4-301.12(B)
- ☐ Two-compartment sink only where approved in advance, with limited items and batch operations — § 4-301.12(C)–(E)
- ☐ Drainboards, racks or tables for soiled and cleaned items — § 4-301.13
- ☐ Service sink or curbed cleaning facility for mop water, on board or at the commissary — § 5-203.13

Part C — The unit itself

- ☐ Exterior surfaces weather-resistant — § 6-102.11(B)
- ☐ Floors, walls and ceilings smooth and easily cleanable — § 6-201.11
- ☐ Outer openings protected against insects and rodents (service window screened, curtained or kept closed) — § 6-202.15
- ☐ Outdoor walking and driving surfaces controlled for dust and mud — § 6-102.11(A)
- ☐ Premises, structures, attachments and fixtures in good repair — §§ 6-501.11, 6-501.12, 6-501.111

Part D — Commissary and servicing area

A **servicing area** is the operating base the unit returns to regularly for cleaning, discharging waste, refilling water and ice, and boarding food. Whether you must have one is a local decision, based on your menu, operation and on-board equipment.

- ☐ Approved servicing area or commissary identified, with a signed agreement
- ☐ Waste removed only at that approved area, or by a sewage transport vehicle — § 5-402.14
- ☐ Outdoor servicing area has overhead protection, unless waste moves by a closed system of hoses — § 6-202.18
- ☐ Waste retention tank flushed and drained during each servicing operation — § 5-402.15
- ☐ Fresh water refilled only from an approved source

Part E — Local numbers to confirm in writing

These are not in the Food Code. They are set by your state, county or city, and they are the ones that change the build. Get them in writing **before** construction starts.

Question for your health department	Their answer
Which edition of the Food Code do you enforce?	_____
Minimum fresh water tank size for my menu?	_____
Required waste tank size or ratio?	_____
Number of sink compartments, and a separate prep sink?	_____
Is a commissary agreement required before plan approval?	_____
Hot water: required temperature and heater size?	_____
Plan check fee, forms and how long approval takes?	_____
Written procedures or logs required with the submission?	_____

Part F — Paperwork to have ready

- ☐ Menu, finalised — it decides which Food Code column applies to you
- ☐ Equipment list and layout drawings, with tank sizes marked
- ☐ Finish schedule for floors, walls and ceilings
- ☐ Commissary agreement, signed
- ☐ Food safety manager certificate; food handler cards for staff
- ☐ Written procedures: cold and hot holding, handwashing, cleaning and sanitizing, waste
- ☐ Temperature logs, ready to use from day one
- ☐ Employee illness policy, written
- ☐ Probe thermometer, calibrated, with a calibration record

Note on states. The Food Code is a floor, not a ceiling. Several states set stricter numbers than the ones above — California, for example, sets its own wastewater tank ratio in the California Retail Food Code. Where your state code and the Food Code differ, your state code wins.

Need the written procedures and logs? AuditBinder generates the food safety binder health departments ask for — procedures, temperature and sanitizer logs, and checklists built for mobile units. One-time purchase, no subscription: **audit-binder.com/food-truck-haccp-binder**

For information only; not legal advice. Section numbers and quotations are from the FDA Food Code 2026, published by the U.S. Food and Drug Administration in September 2026 and read in November 2026. The Food Code is a model: it binds you only once your state, county or city adopts it, editions in force differ by jurisdiction, and the regulator has the final say. Confirm every item with the health department that will issue your permit before you build, buy or pay. © 2026 AuditBinder.