Food Truck Inspection Frequency Chart

Who inspects you, how often, and what triggers an extra visit — 2026

The five kinds of inspection

Inspection	When it happens
Pre-opening	By appointment, before the permit is issued.
Routine	Unannounced, 1–3 times a year by risk class.
Complaint	Any time, after a report of illness or a problem.
Follow-up	Days to weeks after a failed inspection.
Renewal	At permit renewal, in many jurisdictions.

Published routine frequency, checked November 2026

Jurisdiction / model	Published routine frequency
Los Angeles County, CA	2 a year for high-risk mobile food facilities, 1 for all others.
Maricopa County, AZ	3 a year for a truck that cooks, holds and serves (Type III); 2 for limited preparation (Type II).
New York City	At least 1 a year, plus a letter-grade inspection at least annually.
Texas, statewide from 1 July 2026	Ongoing randomized inspections based on classification and previous results.
FDA Food Code model	1 every 6 months — model advice only, until a state or county adopts it.

What puts you on a shorter cycle

- What you cook — a truck that cooks and holds food sits in a higher class
- Your last inspection result
- Complaints or a reported illness
- Trading in more than one county — each one can inspect you
- Special processes such as sous vide or vacuum packing

What the inspector usually asks to see

- [ ] Current permit, displayed where it can be seen
- [ ] Food handler or manager certification for whoever is working
- [ ] Temperature logs for the last 30 days
- [ ] Cooling records for anything cooled on board
- [ ] Cleaning and sanitising schedule, signed and dated
- [ ] Supplier and delivery records
- [ ] A working probe thermometer and its calibration record
- [ ] Handwash station stocked: warm water, soap, paper towels
- [ ] Potable water and waste water tanks checked
- [ ] Commissary agreement, if your county requires one

My inspection details

My health department

Phone

My permit number

My risk class / permit type

Inspections due per year

Date of last inspection

Date corrections were due

Build your inspection records with AuditBinder
AuditBinder builds the printable logs and records an inspector asks to see.
https://www.audit-binder.com/food-truck-haccp-binder

Sources: FDA Food Code 2026 §8-401.10; LA County DPH; Maricopa County; NYC DOHMH; Texas Health & Safety Code ch. 437B. Checked November 2026.

General information, not legal advice. Confirm with your own health department.