

Food Truck Inspection Day Checklist

12 Items Inspectors Check First on Mobile Food Units

Print this 1-page checklist and review it every morning before service. These are the 12 areas health inspectors prioritize on mobile food units. Fix any issue BEFORE the inspector arrives to avoid critical violations.

1. HANDWASHING STATION ★ CRITICAL

- Hot & cold running water available
- Soap, paper towels, and trash can stocked
- Handwash sink accessible (not blocked)
- "Wash Hands" sign posted visibly

2. FOOD TEMPERATURES ★ CRITICAL

- Cold holding: 41°F (5°C) or below
- Hot holding: 135°F (57°C) or above
- Calibrated thermometer on-site & accessible
- Temp logs filled out for today

3. FOOD STORAGE & SEPARATION

- Raw meats stored below ready-to-eat foods
- All containers labeled & dated
- Food stored 6" off the floor minimum
- No expired items in coolers or dry storage

4. SANITIZER & CLEANING ★ CRITICAL

- 3-compartment sink OR approved alternative
- Sanitizer at correct concentration (ppm)
- Test strips available to verify ppm
- Clean wiping cloths in sanitizer bucket

5. WATER SUPPLY & WASTE

- Fresh water tank full
- Wastewater tank empty (or has capacity)
- No leaks from connections or hoses
- Water heater functioning properly

6. PEST PREVENTION

- No signs of pests (droppings, gnaw marks)
- All openings screened or sealed
- Garbage secured with tight-fitting lids
- Service window has proper screen/cover

7. EMPLOYEE HYGIENE

- All staff wearing clean uniforms/aprons
- Hair restraints on all food handlers
- No bare-hand contact with ready-to-eat food
- Gloves and utensils available at all stations

8. PERMITS & DOCUMENTATION

- Current health permit displayed visibly
- Food handler certificates for all staff
- HACCP plan / food safety plan accessible
- Fire extinguisher inspected & charged

9. COOKING EQUIPMENT

- All cooking surfaces clean, no grease buildup
- Hood / ventilation working properly
- Propane tanks secured and in date
- Grease trap clean and functional

10. CROSS-CONTAMINATION ★ CRITICAL

- Separate cutting boards for raw / RTE foods
- Color-coded utensils in use
- Allergen info available for customers
- Single-use gloves changed between tasks

11. SURFACE CONDITION

- All food-contact surfaces smooth & cleanable
- No chipped, cracked, or damaged equipment
- Floors, walls, ceiling in good repair
- Adequate lighting in prep and storage areas

12. SERVICE & CUSTOMER AREA

- Service window clean and orderly
- Condiments protected from contamination
- Single-use items stored & dispensed properly
- Trash receptacle available for customers

PRO TIP: Walk through this checklist in order 30 minutes before opening. Items marked

★ **CRITICAL** are the ones most

likely to result in immediate violations or shutdowns. Fix these first, every single day.