Food Truck Safety Inspection Checklist

Vendor Name:					
Date:					
Location:					
Inspector:					
General Safety					
First aid kit available and accessible					
Fire extinguisher present and inspected					
Clear and unobstructed emergency exits					
Electrical cords and equipment in good condition					
Food Safety					
Hand washing station with soap and water					
Proper food storage and temperature control					
Food protected from contamination					
Disposable gloves used as required					
Sanitation					
Surfaces and equipment clean and sanitized					
Garbage properly disposed and containers covered					
Utensils stored and handled hygienically					
Propane & Fuel Safety					
Propane tanks stored and secured properly					
No fuel leaks detected					
Fuel shut-off valves accessible					
Notes/Comments					