## **Street Food Vendor Hygiene Checklist**

| Location Inspector Checklist Item Yes Hands washed and clean Clean and appropriate clothing Food stored properly Utensils clean and sanitized Work surfaces clean Garbage disposed correctly Protection against pests | No | Remarks |
|---|----|---------|
| Inspector  Checklist  Item Yes  Hands washed and clean  Clean and appropriate clothing  Food stored properly  Utensils clean and sanitized  Work surfaces clean  Garbage disposed correctly                           | No | Remarks |
| Checklist  Item Yes  Hands washed and clean  Clean and appropriate clothing  Food stored properly  Utensils clean and sanitized  Work surfaces clean  Garbage disposed correctly                                      | No | Remarks |
| Hands washed and clean  Clean and appropriate clothing  Food stored properly  Utensils clean and sanitized  Work surfaces clean  Garbage disposed correctly   | No | Remarks |
| Hands washed and clean  Clean and appropriate clothing  Food stored properly  Utensils clean and sanitized  Work surfaces clean  Garbage disposed correctly   | No | Remarks |
| Clean and appropriate clothing  Food stored properly  Utensils clean and sanitized  Work surfaces clean  Garbage disposed correctly   |    |         |
| Food stored properly  Utensils clean and sanitized  Work surfaces clean  Garbage disposed correctly   |    |         |
| Utensils clean and sanitized  Work surfaces clean  Garbage disposed correctly   |    |         |
| Work surfaces clean  Garbage disposed correctly   |    |         |
| Garbage disposed correctly  |    |         |
|   |    |         |
| Protection against neets  |    |         |
| 1 ToteCtion against pesis   |    |         |
| Safe source of water  |    |         |
| No signs of illness   |    |         |
| Additional Comments   |    |         |
|   |    |         |

**Inspector Signature**