

Food Truck Inspection Checklist

Date		Truck Name/ID	
Location		Inspector Name	

1. Food Handling & Storage

Item	Yes	No	N/A	Comments
Food stored off the ground				
Food protected from contamination				
Temperature control maintained				

2. Equipment & Utensils

Item	Yes	No	N/A	Comments
All equipment clean & sanitized				
Utensils properly stored				
Thermometer available & accurate				

3. Handwashing & Hygiene

Item	Yes	No	N/A	Comments
Handwash station supplied and accessible				
Proper handwashing observed				
Gloves used when required				

4. Sanitization & Waste

Item	Yes	No	N/A	Comments
Sanitizer solution available				
Trash properly stored & removed				
Waste water container(s) present				

Inspector Signature

Date