



# Food Truck Inspection Checklist

Blake's Buffalo Wings / 18 May 2023 / Connor  
Blake

**Complete**

|                           |               |                      |          |                |                       |
|---------------------------|---------------|----------------------|----------|----------------|-----------------------|
| <b>Score</b>              | <b>83.33%</b> | <b>Flagged items</b> | <b>4</b> | <b>Actions</b> | <b>3</b>              |
| <b>Site conducted</b>     |               |                      |          |                | Unanswered            |
| <b>Establishment name</b> |               |                      |          |                | Blake's Buffalo Wings |
| <b>Conducted on</b>       |               |                      |          |                | 18.05.2023 17:24 PST  |
| <b>Conducted by</b>       |               |                      |          |                | Connor Blake          |

## Flagged items & Actions

4 flagged, 3 actions

### Flagged items

4 flagged, 3 actions

Inspection / Food (ingredients, preparation, and storage)

#### All food are proven safe for consumption

No

Staff got lazy in properly storing food. Noticed spills on the fridge, fortunately it was just minor. However, moving forward lets not use this method of storing food as it can contaminate other foods, compromising safety and hygiene. Let's use proper containers with tight fitting lids. This is already provided and have always been available in the truck.



Photo 1

To Do | Assignee Jona Tarlengco | Priority High | Due 26.05.2023 06:00 PST | Created by SafetyCulture Staff

Transfer food to proper containers with lids

Inspection / Food (ingredients, preparation, and storage)

#### Food storage containers are properly labeled and dated

No

To Do | Assignee Jona Tarlengco | Priority Medium | Due 29.05.2023 17:27 PST | Created by SafetyCulture Staff

Implement labelling and putting dates on food

Inspection / Equipment

#### Truck has a separate sink exclusively for hand-washing

No

There is but faucet for the hand washing sink is broken. However, there are gallons of water ready to use for hand washing but will still mark as no unless fixed.

Complete | Assignee Juhlian Pimping | Priority High | Due 25.05.2023 17:29 PST | Created by SafetyCulture Staff

Follow up on repair of sink

Call maintenance and schedule asap fix

Inspection / Cleaning and Sanitary Conditions

#### All food preparation services are clean and sanitized before and after service hours

No

Staff failed to sanitize equipment and utensils after washing and rinsing them. After being cleaned, equipment and utensils must be sanitized 3-bay-sink

**Other actions**

0 actions

## Inspection

4 flagged, 3 actions, 83.33%

## Paperwork

100%

Licenses and permits are present

Yes

Truck has proper record of its activities (e.g., ingredients, cleaning schedules, daily checklist)

Yes

## Food (ingredients, preparation, and storage)

2 flagged, 2 actions, 71.43%

All food are proven safe for consumption

No

Staff got lazy in properly storing food. Noticed spills on the fridge, fortunately it was just minor. However, moving forward lets not use this method of storing food as it can contaminate other foods, compromising safety and hygiene. Let's use proper containers with tight fitting lids. This is already provided and have always been available in the truck.



Photo 1

To Do | Assignee Jona Tarlengco | Priority High | Due 26.05.2023 06:00 PST | Created by SafetyCulture Staff

Transfer food to proper containers with lids

Raw meat is kept in separate storage away from already cooked food

Yes

Food storage containers are properly labeled and dated

No

To Do | Assignee Jona Tarlengco | Priority Medium | Due 29.05.2023 17:27 PST | Created by SafetyCulture Staff

Implement labelling and putting dates on food

Food products are not left out in the prep area for an inordinate amount of time

Yes

All food is stored at safe temperatures

Yes

Cooked foods are served or refrigerated quickly

Yes

Paper products and other service items are stored in a clean place until used

Yes

## Employee hygiene & behavior

100%

### Employees practice proper handwashing techniques

Yes

Employees are not able to wash their hands properly at the moment due to broken sink. But since they have 5 gallons of water provided for hand washing, will note this as a yes but will be sure to revisit this during re-inspection.

### Cooks use thermometers to ensure meat is properly cooked

Yes

### Employees are up-to-date on food safety practices and can answer questions about proper handling and cooking procedures

Yes

### Employees are healthy, well-groomed and wear the appropriate garments or protective wear

Yes

### Employees personal items are kept away from food preparation areas

Yes

## Equipment

1 flagged, 1 action, 75%

### Refrigerators and freezers have thermometers inside to monitor temperatures

Yes

### Cleaning products or products with toxic chemicals are kept in a safe, designated area

Yes

### Truck has a separate sink exclusively for hand-washing

No

There is but faucet for the hand washing sink is broken. However, there are gallons of water ready to use for hand washing but will still mark as no unless fixed.

Complete | Assignee Juhlian Pimping | Priority High | Due 25.05.2023 17:29 PST | Created by SafetyCulture Staff

Follow up on repair of sink

Call maintenance and schedule asap fix

### Truck has adequate ventilation and is properly equipped with all required systems

Yes

## Cleaning and Sanitary Conditions

1 flagged, 83.33%

### All food preparation services are clean and sanitized before and after service hours

No

Staff failed to sanitize equipment and utensils after washing and rinsing them. After being cleaned, equipment and utensils must be sanitized 3-bay-sink

### Floors, sinks, and countertops are all clean and in good

Yes

**condition**

|  |     |
|--|-----|
| <b>Garbage and food waste are properly disposed</b>                      | Yes |
| <b>Outside of truck is clean and in good condition</b>                   | Yes |
| <b>Dirty dishes are stored and washed according to proper procedures</b> | Yes |
| <b>No signs of pests</b>   | Yes |

**Completion**

**Additional comments/recommendations**

Overall food truck seems fit to operate but should improve on the following: 1) proper storage of food & 2) hand-washing. These should be addresses immediately as it is crucial for health inspectors. Otherwise, great work for complying with the rest of the requirements.

**Name & signature of inspector**



Connor Blake  
18.05.2023 17:31 PST

## Media summary



Photo 1