

01.24.2024.5

Form 300-S

Food Truck Inspection Report			Page 1 of 1
Business: <i>Tasty Bytes</i>	Truck Identifier: <i>5</i>	Date: <i>01/12/2024</i>	
City: <i>San Mateo</i>	State: <i>CA</i>	Country: <i>UNITED STATES</i>	

Y = In Compliance | N = Not In Compliance | X = Not Observed

SUPERVISION		PREVENTING CONTAMINATION	
Person in charge is present	Y	Hands clean and properly washed	N
Person in charge demonstrates knowledge and performs duties	N	Adequate handwashing facilities supplied & accessible	Y
POTENTIALLY HAZARDOUS FOOD		PROTECTING FROM CONTAMINATION	
Food obtained from approved source	Y	Food separated and protected	Y
Food received at proper temperature	N	Food-contact surfaces are cleaned & sanitized	N
Thermometers provided and accurate	Y	Nonfood-contact surfaces are cleaned & sanitized	N
SAFE FOOD AND WATER		PROPER USE OF UTENSILS	
Water and Ice from approved source	Y	In-use utensils: properly stored	Y
Water and Ice free of contaminants	Y	Gloves used properly	N
PHYSICAL FACILITIES			
Hot and cold water available with observed adequate pressure			Y
Sewage and wastewater properly disposed			Y
Garbage properly disposed according to code			Y
Adequate ventilation and lighting available inside vehicle kitchen areas			Y
Vehicle tires are properly inflated and have adequate tread			Y
Vehicle runs and is in well maintained condition			Y