

03.01.2024.5

Form 300-S

Food Truck Inspection Report		Page 1 of 1
Business: <b>TASTY BITES</b>	Truck Identifier: <b>5</b>	Date: <b>03/01/2024</b>
City: <b>SAN MATEO</b>	State: <b>CA</b>	Country: <b>USA</b>

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

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