## 02.13.2022.5

Form 300-S

Food Truck Inspection Report Page 1 of 1				
_^	Truck Identifier: 5	Date: 02/13/2022		
City: SAN MATEO	State: CA	Country: ()SA		

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

SUPERVISION		PREVENTING CONTAMINATION		
Person in charge is present	4	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	N	Nonfood-contact surfaces are cleaned & sanitized	N	
SAFE FOOD AND WATER		PROPER USE OF UTENSILS		
Water and Ice from approved source	4	In-use utensils: properly stored	4	
Water and Ice free of contaminants	N	Gloves used properly	4	
PHYSICAL FACILITIES				
Hot and cold water available with observed adequate pressure			4	
Sewage and wastewater properly disposed			N	
Garbage properly disposed according to code			N	
Adequate ventilation and lighting available inside vehicle kitchen areas			V	
ehicle tires are properly inflated and have adequate tread			X	
ehicle runs and is in well maintained condition			V	
	1/6/14/15/2			