

01.01.2023.6

Form 300-S

Food Truck Inspection Report		Page 1 of 1
Business: <u>TIB</u>	Truck Identifier: <u>6</u>	Date: <u>01/01/2023</u>
City: <u>SAN MATEO</u>	State: <u>CA</u>	Country: <u>UNITED STATES</u>

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

SUPERVISION		PREVENTING CONTAMINATION	
Person in charge is present	Y	Hands clean and properly washed	Y
Person in charge demonstrates knowledge and performs duties	Y	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	Y	Food-contact surfaces are cleaned & sanitized	Y
Thermometers provided and accurate	Y	Nonfood-contact surfaces are cleaned & sanitized	Y
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	Y
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