

01.06.2024.4

Form 300-S

## Food Truck Inspection Report

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Business: <b>TB</b>	Truck Identifier: <b>4</b>	Date: <b>01/16/2024</b>
City: <b>SAN MATEO</b>	State: <b>CA</b>	Country: <b>UNITED STATES</b>

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