



Food Truck Inspection Checklist

Blake's Buffalo Wings / 18 May 2023 / Connor Blake

Complete

Score	20 / 24 (83.33%)	Flagged items	4	Actions	3
Site conducted	Unanswered				
Establishment name	Blake's Buffalo Wings				
Conducted on	18 May 2023 17:24 PST				
Conducted by	Connor Blake				

Flagged items & Actions

4 flagged, 3 actions

Flagged items

4 flagged, 3 actions

Inspection / Food (ingredients, preparation, and storage)

All food are proven safe for consumption

No

Staff got lazy in properly storing food. Noticed spills on the fridge, fortunately it was just minor. However, moving forward lets not use this method of storing food as it can contaminate other foods, compromising safety and hygiene. Let's use proper containers with tight fitting lids. This is already provided and have always been available in the truck.



Photo 1

To do | Assignee: Jona Tarlengco | Priority: High | Due: 26 May 2023 06:00 PST | Created by: SafetyCulture Staff

Transfer food to proper containers with lids

Inspection / Food (ingredients, preparation, and storage)

Food storage containers are properly labeled and dated

No

To do | Assignee: Jona Tarlengco | Priority: Medium | Due: 29 May 2023 17:27 PST | Created by: SafetyCulture Staff

Implement labelling and putting dates on food

Inspection / Equipment

Truck has a separate sink exclusively for hand-washing

No

There is but faucet for the hand washing sink is broken. However, there are gallons of water ready to use for hand washing but will still mark as no unless fixed.

Done | Assignee: Juhlian Pimping | Priority: High | Due: 25 May 2023 17:29 PST | Created by: SafetyCulture Staff

Follow up on repair of sink

Call maintenance and schedule asap fix

Inspection / Cleaning and Sanitary Conditions

All food preparation services are clean and sanitized before and after service hours

No

Staff failed to sanitize equipment and utensils after washing and rinsing them. After being cleaned, equipment and utensils must be sanitized 3-bay-sink

Other actions

0 actions

Inspection		4 flagged, 3 actions, 20 / 24 (83.33%)
Paperwork		2 / 2 (100%)
Licenses and permits are present		Yes
Truck has proper record of its activities (e.g., ingredients, cleaning schedules, daily checklist)		Yes
Food (ingredients, preparation, and storage)		2 flagged, 2 actions, 5 / 7 (71.43%)
All food are proven safe for consumption		No
Staff got lazy in properly storing food. Noticed spills on the fridge, fortunately it was just minor. However, moving forward lets not use this method of storing food as it can contaminate other foods, compromising safety and hygiene. Let's use proper containers with tight fitting lids. This is already provided and have always been available in the truck.  Photo 1		
To do Assignee: Jona Tarlengco Priority: High Due: 26 May 2023 06:00 PST Created by: SafetyCulture Staff		
Transfer food to proper containers with lids		
Raw meat is kept in separate storage away from already cooked food		Yes
Food storage containers are properly labeled and dated		No
To do Assignee: Jona Tarlengco Priority: Medium Due: 29 May 2023 17:27 PST Created by: SafetyCulture Staff		
Implement labelling and putting dates on food		
Food products are not left out in the prep area for an inordinate amount of time		Yes
All food is stored at safe temperatures		Yes
Cooked foods are served or refrigerated quickly		Yes
Paper products and other service items are stored in a clean place until used		Yes
Employee hygiene & behavior		5 / 5 (100%)
Employees practice proper handwashing techniques		Yes

Employees are not able to wash their hands properly at the moment due to broken sink. But since they have 5 gallons of water provided for hand washing, will note this as a yes but will be sure to revisit this during re-inspection.

Cooks use thermometers to ensure meat is properly cooked	Yes
Employees are up-to-date on food safety practices and can answer questions about proper handling and cooking procedures	Yes
Employees are healthy, well-groomed and wear the appropriate garments or protective wear	Yes
Employees personal items are kept away from food preparation areas	Yes
Equipment	1 flagged, 1 action, 3 / 4 (75%)
Refrigerators and freezers have thermometers inside to monitor temperatures	Yes
Cleaning products or products with toxic chemicals are kept in a safe, designated area	Yes
Truck has a separate sink exclusively for hand-washing	No
There is but faucet for the hand washing sink is broken. However, there are gallons of water ready to use for hand washing but will still mark as no unless fixed.	
Done Assignee: Juhlian Pimping Priority: High Due: 25 May 2023 17:29 PST Created by: SafetyCulture Staff	
Follow up on repair of sink	
Call maintenance and schedule asap fix	
Truck has adequate ventilation and is properly equipped with all required systems	Yes
Cleaning and Sanitary Conditions	1 flagged, 5 / 6 (83.33%)
All food preparation services are clean and sanitized before and after service hours	No
Staff failed to sanitize equipment and utensils after washing and rinsing them. After being cleaned, equipment and utensils must be sanitized 3-bay-sink	
Floors, sinks, and countertops are all clean and in good condition	Yes
Garbage and food waste are properly disposed	Yes
Outside of truck is clean and in good condition	Yes

Dirty dishes are stored and washed according to proper procedures

Yes

No signs of pests

Yes

Completion

Additional comments/recommendations

Overall food truck seems fit to operate but should improve on the following: 1) proper storage of food & 2) hand-washing. These should be addresses immediately as it is crucial for health inspectors. Otherwise, great work for complying with the rest of the requirements.

Name & signature of inspector



Connor Blake
18 May 2023 17:31 PST

Media summary



Photo 1