

## Food Truck Loss Prevention

### Self-Inspection Checklist:

Practicing loss control is an important part of keeping your business profitable and up and running. By managing loss control you can lower the frequency and cost of losses that will directly affect your bottom line.

This checklist provides you with a tool to identify some areas that may need your attention. We recommend that you complete this checklist at least every six months.

Food Operations	Yes	No
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- |   |                          |                          |
|---|--------------------------|--------------------------|
| 1. Kitchen waste materials stored in metal containers with tight-fitting lids kept in designated areas and removed by carts to compactor or dumpster?                   | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Chairs and tables free of pinch points and rough edges?  | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Operable automatic dry-chemical extinguishing system in hood and duct above ranges, grills and fat fryers and Extinguishing heads capped to prevent cooking buildup? | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. Extinguishing system(s) has semi-annual service contract with qualified firm?  | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Filters in exhaust system(s) cleaned at least daily?   | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. Deep-fat fryer units controlled and provided with high-temperature shut-offs; overflow gutters provided?   | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. Exhaust system(s) cleaned at least quarterly by qualified service contractor?  | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. Cooking equipment and exhaust system hoods and ducts away from any combustible material?   | <input type="checkbox"/> | <input type="checkbox"/> |

## Food Operations (continued)

Yes No

- |  |                          |                          |
|--|--------------------------|--------------------------|
| 9. Floors adjacent to deep-fat fryers dry and free of grease?                                  | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. Floors near water mopped dry?  | <input type="checkbox"/> | <input type="checkbox"/> |
| 11. Knives placed in sheaths when not in use?  | <input type="checkbox"/> | <input type="checkbox"/> |
| 12. Proper guards in place and used with meat-slicing machines?                                | <input type="checkbox"/> | <input type="checkbox"/> |
| 13. Are all employees that use kitchen equipment properly trained before being allowed to use? | <input type="checkbox"/> | <input type="checkbox"/> |

## Food Handling Practices

Yes No

- |   |                          |                          |
|---|--------------------------|--------------------------|
| 1. Food, in pans or containers, kept off the floor?   | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Perishable or potentially hazardous foods properly stored and not held at room temperature?                          | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Fruits and vegetables thoroughly washed prior to preparation and serving?  | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. Food warmers and steam tables used to reheat prepared foods?   | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Frozen foods properly thawed under refrigeration or under cold running water or cooked directly from frozen state?   | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. Cutting boards washed and sanitized whenever the use switches between raw food and cooked or ready-to-serve food?    | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. Utensils, not hands, used to pick up rolls, bread, ice, or other food to be served?                                  | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. Employees wash hands after wiping tables and bussing soiled dishes, before handling place-settings and serving food? | <input type="checkbox"/> | <input type="checkbox"/> |

## Vehicle Safety Yes No

- 1. Check mirrors, safety belts, windshield wipers / fluid, and horn
- 2. Check emergency brake, turn signals / tail lights, tire tread, oil, and coolant levels.
- 3. All employees trained in safe backing practices
- 4. All Drivers over the age of 21 and MVRs ran before being hired.

## Fire Protection and Prevention Yes No

- 5. Fire extinguishers of proper type(s), adequate in number, charged and tagged to show last service date?
- 6. Fire extinguishers properly wall-mounted, located appropriately for hazard involved, identified and accessible?
- 7. Employees trained in proper use of extinguishers and manual operation of dry-chemical system protecting cooking equipment?
- 8. Storage of combustibles not permitted within 30" of boilers, furnaces or other heat source?

## Electrical Equipment

Yes

No

1. Portable electrical equipment cords and extension cords in good condition, insulation not frayed or broken, plugs in good condition?
2. All electrical equipment properly grounded, portable electrical equipment and extension cords have ground prong?
3. Switches, switch boxes, outlets and wiring inspected periodically and deficiencies corrected?
4. Are all cords and generators placed and secured so that they don't create a tripping hazard?

## Cold Storage and Refrigeration Equipment

Yes

No

1. Refrigeration and air-conditioning compressors clean, well ventilated, kept clear of combustibles?
2. Compressor pulleys and driver belts properly guarded?
3. When restocking, new stock placed at rear and old stock moved up front for use first?
4. Cartons inspected for damage, spoiled and damaged food disposed of promptly and properly?
5. Recommended holding times for food followed?
6. Refrigeration equipment serviced under contract at regular bi-annual intervals?

## Floors and Walking Surfaces

Yes

No

1. Floor free from food spillage, silverware, broken glassware, loose mats, torn carpets or other hazards?
2. Outdoor walkways checked frequently for tripping hazards; repairs made promptly?
3. Changes in interior elevations properly illuminated?

   

## Exterior Areas

Yes

No

1. Paths and parking lot well illuminated?
2. Steps, ramps, grounds, parking lot in good repair, free from holes or obstruction; well illuminated?
3. Are Signs, Table Umbrellas, and Shades properly secured?
4. Window Serving Tray securely attached and free of sharp edges?
5. Do overhangs allow for proper clearance for customers to walk under?

## General Safe Practices

Yes

No

1. Pest-control services performed by a licensed, independent extermination contractor, substances used approved for use in food establishments?
2. Pest-control supplies stored off premises?
3. Fully equipped first-aid kit available at all times; at least one employee on each shift trained in its use?
4. Emergency telephone numbers for police and emergency medical services conspicuously posted?

## Crime

Yes

No

1. Cash registers emptied and left open during non-operating hours?
2. Cash drawers skimmed frequently to reduce the amount of cash in each drawer?
3. Cash register tallies checked against deposits daily; other checks used to detect employee dishonesty?
4. Truck steering wheel locked?
5. Procedures for closing and locking up truck after hours?
6. Is the area around the truck well lit afterhours?

## Self-Inspection Checklist – Comments

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This checklist is intended only as a reminder and is offered solely as a guide to assist management in its responsibility of providing a safer working environment. This checklist is not intended to cover all possible hazardous conditions or unsafe acts that may exist. Other unsafe acts or hazardous conditions should also be noted and corrective action taken.

Inspected by \_\_\_\_\_ Date \_\_\_\_\_

Corrected by \_\_\_\_\_ Date \_\_\_\_\_