



Food Truck Event Risk Assessment Check

Participating in an event soon? Use this self-inspection checklist to make sure you're following proper food safety guidelines, your equipment is in working order, your work zone is free of hazards, and more.

We recommend that you complete this checklist every 3 months. However, we suggest completing the "Exterior Areas" portion of this checklist each time you park your truck at a new event for maximum risk prevention.

General Operations	Yes	No
Are the filters in your exhaust systems cleaned at least once per day?		
Are your exhaust systems cleaned at least once every 3 months by a qualified service contractor?		
Are your exhaust system hoods, ducts, and cooking equipment away from flammable or combustible material?		
Are your extinguishing systems checked semi-annually by a qualified service contractor?		
Do you store your kitchen waste inside metal containers with secure lids?		
Is your kitchen waste kept in designated areas?		
Do your deep-fryer units have high-temperature automatic shut-offs and overflow gutters?		
Do employees receive proper training before using kitchen equipment?		
Are floors kept dry from water and grease?		
Are knives kept sheathed when not in use?		
Do you have guards in place for any industrial slicing machines?		

Vehicle Safety Practices	Yes	No
Is the emergency brake in working order?		
Are the headlights and tail lights in working order?		
Are the turn signals in working order?		
Have you checked the coolant levels?		
Have you checked the engine oil?		
Are the mirrors in working order?		
Are all safety belts in working order?		
Are windshield wipers in working order with sufficient fluid?		
Is the truck horn in working order?		
Are all drivers properly licensed?		

Food Handling and Safety Practices	Yes	No
Are fruits and vegetables washed thoroughly before being prepared/served?		
Are steam tables and food warmers used to reheat cooked foods?		
Is food kept off of the floor?		
Are perishable foods stored at the proper temperature(s)?		
Are frozen foods properly thawed (under cold running water, through refrigeration, or cooked directly from frozen)?		
Are all cooked foods properly labeled with the date of production and a description?		
Do all employees use utensils such as tongs to pick up food before serving?		
Are there designated cutting boards for different types of food (vegetables, meat, fish, etc.)?		
Are cutting boards properly washed and sanitized after use?		
Are all sanitation supplies/chemicals kept away from food storage/prep areas?		
Do employees consistently wash their hands after handling dirty dishes, cleaning tables/surfaces, and serving food?		
Are all to-go boxes/bags, napkins, utensils, etc. kept in a clean area to prevent cross-contamination?		

Electrical Equipment	Yes	No
Are all electrical cords secured to prevent tripping hazards?		
Are all electrical cords/extension cords in good condition?		
Are all electrical plugs in good condition?		
Is insulation on all electrical cords in good condition?		
Is all electrical equipment grounded, including portable equipment?		
Are your switches, switch boxes, wiring, and electrical outlets checked every few months to make sure they're in working order?		

Fire Prevention	Yes	No
Are any fire extinguishers mounted on the wall?		
Are fire extinguishers clearly identified and easily accessible?		
Do fire extinguishers display the last service date?		
Are all employees properly trained to use extinguishers?		
Are any combustible materials kept at least 30" away from heat sources (furnaces, stoves, etc.)?		

Crime Prevention	Yes	No
Is the truck steering wheel locked when parked?		
Are employees trained on procedures for properly closing and locking up the truck when not in use?		
Is the truck parked in a well-lit area after working hours?		
Are cash registers kept empty and open during non-working hours?		
Are cash drawers regularly skimmed during working hours to reduce the amount of cash inside?		
Are cash register tallies checked daily?		
Is equipment outside the truck kept within view during working hours to prevent theft?		

Refrigeration and Cold Storage Equipment	Yes	No
Are employees properly trained on recommended food holding times?		
Is all refrigeration/cold storage equipment serviced twice per year?		
Is new food stock placed at the rear of the fridge/freezer and old stock moved up to the front when restocking?		
Is food in cold storage regularly inspected for spoilage or damage and disposed of quickly and properly if so?		
Are cold storage and air-conditioning compressors well-ventilated, regularly cleaned, and kept away from combustible materials?		

Floors and Other Walking Surfaces	Yes	No
Are changes in floor height (such as steps) properly lit and designated?		
Are walkways around the truck kept clear of tripping hazards?		
Are food spills immediately cleaned up?		
Is broken glass immediately cleaned up?		
Are loose mats/torn carpets removed and replaced to prevent tripping hazards?		

Exterior Areas	Yes	No
When the food truck is parked, is it parked in a well-lit area?		
Are the walking areas around your food truck (steps, ramps, parking lot, etc.) in good shape and free from obstacles or tripping hazards?		
Are all signs on the exterior of the truck properly secured?		
Are table umbrellas and/or shades and awnings properly secured?		
Is the window serving counter properly secured to the side of the truck?		
Are the edges of the serving counter kept free of sharp edges?		
Are any overhangs placed at a sufficient height to make sure customers can safely walk underneath?		

General Safety Best Practices	Yes	No
Are emergency numbers clearly posted?		
Are all pest control supplies stored off-premises?		
Are pest control substances safe for use in a food establishment?		
Are pest control services performed by a licensed exterminator?		
Is there a fully equipped first aid kit available and easily accessible?		
Are employees trained in administering basic first aid?		