



## General Requirements Checklist—Food Trucks

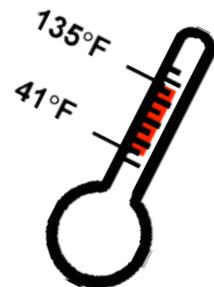
### Health Permit:

- ✓ A valid Health Permit posted in a conspicuous location on the food cart.
- ✓ A current decal sticker is posted on the outside of the food truck.
- ✓ Current San Bernardino County food handlers card for all employees handling food on the cart.
- ✓ At least one original Managers Certificate must be on the food truck at all times.



### Food:

- ✓ All food preparation is done inside the truck.
- ✓ All potentially hazardous food (PHF) is kept at or below 41°F or at or above 135°F.
- ✓ All PHF must be held at or below 41°F in an approved mechanical refrigeration unit.
- ✓ All PHF held at or above 135°F is discarded at the end of the operating day.
- ✓ All food is obtained from an approved supplier and is not adulterated, contaminated, or spoiled.
- ✓ Food is stored at least six (6) inches above the floor.
- ✓ An accurate thermometer is placed in all refrigeration units and in all warming ovens/units.
- ✓ Ice served in drinks is made from potable water.



### Handwashing/Use of Gloves:

- ✓ Employees wash their hands in a handwashing sink with soap and warm (100°F -108°F) running water for 10 to 15 seconds, before handling food and after visiting the toilet.
- ✓ Employees with cuts, rashes, artificial nails, nail polish, and/or rings are wearing gloves.



### Cleaning/Sanitizing:

- ✓ Utensils are washed with detergent, rinsed, and sanitized with an approved sanitizer in the three-compartment warewashing sink.
- ✓ The three-compartment warewashing sink has hot (100°F) and cold water running water.
- ✓ All PHF food contact surfaces are cleaned and sanitized throughout the day at least every four (4) hours.
- ✓ All potable water tanks are flushed and sanitized.



### Waste:

- ✓ An adequate number of easily cleanable containers for refuse disposal are provided.
- ✓ The exterior and surrounding area is kept clean and free of trash.

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### Restroom Facilities:

- ✓ A truck doing business at one location for more than one hour must operate within 200 feet of an approved restroom. <sup>1</sup>
- ✓ The restroom has warm water (100°F-108°F), soap, and single use paper towels.



### Commissary:

- ✓ The truck is stored, cleaned, and serviced daily at a commissary or other approved facility.
- ✓ All wastewater generated by the truck is emptied at an approved commissary or other approved facility.
- ✓ Wastewater is not released/discharged or leaking onto the ground.

<sup>1</sup> As measured from the food truck to the entrance of the structure in which the restroom facilities are located.

If you have questions regarding further requirements for MFFs, please visit our website at <http://www.sbcounty.gov/dph/dehs> or contact us at (800) 442.2283.