




## Blake's Buffalo Wings / 12 Sep 2019 / Connor Blake

Food Truck Inspection Checklist

Complete

Inspection score	Failed items	Created actions
<b>83.33%</b>	<b>4</b>	<b>2</b>
Establishment name <b>Blake's Buffalo Wings</b>		
Conducted on 📅 12th Sep, 2019 ⌚ 4:12 PM +08		
Conducted by <b>Connor Blake</b>		

Inspection / Food (ingredients, preparation, and storage)

All food are proven safe for consumption	No
<p>– Notes</p> <p>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.</p> <p>– Photos</p>  <p>Photo 1</p> <p>– Actions</p> <hr/> <p><b>To Do</b> Please have food transferred to PROPER container by end o...</p>	

Food storage containers are properly labeled and dated	No
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Inspection / Equipment

Truck has a separate sink exclusively for hand-washing	No
<p>– Notes</p> <p>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.</p>	

Inspection / Cleaning and Sanitary Conditions

All food preparation services are clean and sanitized before and after service hours	No
<p>– Notes</p> <p>Staff failed to sanitize equipment and utensils after washing and rinsing them. After being cleaned, equipment and utensils must be sanitized 3-bay-sink</p> <p>– Actions</p> <hr/> <p><b>To Do</b> Follow up on sink repair. Should be ready by next Monday ...</p>	

## Actions

2 Actions

created a High priority action

To Do  13th Sep, 2019 8:00 AM +08

**Please have food transferred to PROPER container by end o...**

Please have food transferred to PROPER container by end of shift. And I want this to be the standard procedure. No more plastic wraps or foil

Inspection / Food (ingredients, preparation, and storage)

All food are proven safe for consumption

created a High priority action

To Do  14th Sep, 2019 8:00 AM +08

**Follow up on sink repair. Should be ready by next Monday ...**

Follow up on sink repair. Should be ready by next Monday before the scheduled health inspection.

Inspection / Cleaning and Sanitary Conditions

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

# Inspection


4 Failed 2 Actions 83.33%

## Paperwork

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 Failed 1 Action

All food are proven safe for consumption	No
<p>– Notes</p> <p>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.</p> <p>– Photos</p>  <p>Photo 1</p> <p>– Actions</p> <p><b>To Do</b> Please have food transferred to PROPER container by end o...</p>	
Raw meat is kept in separate storage away from already cooked food	Yes
Food storage containers are properly labeled and dated	No
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

Employees practice proper handwashing techniques	Yes
<p>– Notes</p> <p>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</p>	

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 Failed

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
<p>– Notes</p> <p>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.</p>	
Truck has adequate ventilation and is properly equipped with all required systems	Yes

### Cleaning and Sanitary Conditions

1 Failed 1 Action

All food preparation services are clean and sanitized before and after service hours	No
<p>– Notes</p> <p>Staff failed to sanitize equipment and utensils after washing and rinsing them. After being cleaned, equipment and utensils must be sanitized 3-bay-sink</p> <p>– Actions</p> <hr/> <p><b>To Do Follow up on sink repair. Should be ready by next Monday ...</b></p>	
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

A handwritten signature in black ink, appearing to be 'CB', enclosed in a rounded rectangular box.

Connor Blake

12th Sep, 2019 5:00 PM +08

Photos

1 Photos



Photo 1