Food Truck Opening & Closing Checklist

HonestMarginCo

Date _____ Location / event _____ Opened by _____ Closed by _____

Opening

- [ ] Generator / power on
- [ ] Propane checked, no leaks
- [ ] Fresh water filled, grey water empty
- [ ] Fridges at 41°F / 5°C or below
- [ ] Hot holding at 135°F / 57°C or above
- [ ] Hand-wash sink stocked
- [ ] Sanitiser buckets made
- [ ] Prep done and labelled
- [ ] Register / card reader working
- [ ] Change float counted
- [ ] Menu board up
- [ ] Permits displayed

Closing

- [ ] Food covered, labelled and stored
- [ ] Leftovers logged or thrown out
- [ ] Grill and fryer cleaned
- [ ] Surfaces sanitised
- [ ] Floors swept and mopped
- [ ] Grey water emptied
- [ ] Rubbish and grease disposed
- [ ] Cash counted and logged
- [ ] Gas off
- [ ] Power off / generator off
- [ ] Windows and doors locked
- [ ] Restock list written

Temperature log

Time	Fridge 1	Fridge 2	Freezer	Hot holding	Initials