

Food Sanitation Inspection Form for Street Food Vendor

Name of owner.....Passed food sanitation course () Yes () No

Location.....Types of food sold.....No. cook & food handler.....

License number.....Issued date.....by (Authorized office).....

Food sanitation standard for street food vendor	Results	Note
1. Food vendor must be made of non-toxic and non-corrosive materials, constructed and installed to be easily cleaned. Food preparation areas must be at least 60 cm above the floor.		
2. All cooked food must be kept in covered container to protect from dirt, vermin and other contamination.		
3. All food additives or seasonings must be approved and registered for FDA food number (00).		
4. Drinking water must be stored in clean and closed container equipped with tap or nozzle.		
5. Beverage or other drink must be stored in clean and closed container equipped with tap or nozzle, or using long handle spoon/scoop for serving.		
6. Potable ice must be fit for human consumption, kept in clean and closed container, placed at least 60 cm above the floor. The ice must not be used to store raw or other food in the same container. Proper utensil (long handle spoon/scoop) shall be used to pick up ice for serving.		
7. All equipment and utensils must be washed by detergent, rinsed twice with clean tap water. Washing area must be set at least 60 cm. above the floor.		
8. Spoons, forks, and chopsticks must be kept with handle up or laid down neatly in clean and covered container or basket, placed at least 60 cm. above the floor.		
9. Food waste and garbage must be disposed off in such a manner of sanitary method.		
10. Food handlers must wear suitable protective clothing including short or long sleeves clothes, apron and hair covering (i.e., hat or net).		
11. Proper utensils (i.e., tongs, spoons, spatulas or any other utensil) must be used for picking up food.		
12. Any cut or wound on food handlers' hands or skin must be completely protected by water proof covering in order to avoid transmission of diseases.		

Suggestion.....

Inspector.....Date.....

Food vendor's owner.....Next Inspection times.....

Bureau of Food & Water Sanitation
 Department of Health