

Check off each item as you confirm it's in place. Items marked with a note include additional context to guide your decisions.

## KITCHEN SETUP & LAYOUT

- Truck layout planned with defined zones (storage, prep, cook, service)
- Multi-functional equipment selected to maximize space
- Menu designed around layout and shared ingredients
- Stainless steel (Type 304) prep tables  
*Industry standard — durable, heat-resistant, non-porous*
- Wall-mounted stainless shelving above work areas
- Stainless steel equipment stands
- Non-slip commercial flooring (rubber mat or diamond-plate)
- Under-counter storage (drawers or shelving)

## COOKING EQUIPMENT

- Flat-top griddle  
*Burgers, breakfast, smash burgers, stir-fry*
- Open-flame grill  
*Char-grilled proteins and vegetables*
- Countertop deep fryer (single or double basket)
- Two- or four-burner commercial range
- Combi oven (steam/convection)  
*Multi-purpose — bake, steam, roast*
- Salamander or broiler for finishing dishes
- Steam table for hot holding
- Specialty equipment as menu demands  
*Smoker, wok station, pizza deck oven, etc.*
- All equipment is commercial-grade (not residential)
- Required for health dept. compliance & fire suppression compatibility

## STORAGE & ORGANIZATION

- Clear polycarbonate food storage containers — quart, 2-qt, 4-qt, 6-qt
- Stackable ingredient bins with scoops
- Stainless steel wire or solid shelving units
- Label maker or label tape + permanent markers
- Food rotation labels (day-of-week dots)  
*FIFO: older stock always in front*
- Insulated food transport pans (Cambro or equivalent)
- Zip-lock bags and food wrap for short-term storage
- Spice racks or rails for frequently used dry ingredients

## FOOD PREP TOOLS

- Chef's knives, paring knives, serrated knives — minimum 2 sets
- Knife sharpener or honing steel
- Color-coded cutting boards by food type  
*Red = raw meat, Green = produce, White = ready-to-eat*
- Prep/portioning bowls (stainless steel, various sizes)
- Sheet pans and hotel pans
- Spatulas, tongs, ladles, whisks, spoodles
- Portion scoops and scales  
*For consistent servings and food cost control*
- Instant-read and clip-on thermometers
- Squeeze bottles for sauces and condiments
- Can opener, vegetable peeler, mandoline

## REFRIGERATION & TEMPERATURE CONTROL

- Undercounter refrigerator — primary working fridge during service
- Reach-in refrigerator or freezer for backup stock
- Cold holding pans for prepped ingredients at service window
- NSF-certified food thermometers — one per prep station
- Refrigerator thermometers — one in every unit
- Temperature log sheets  
*Required by most health departments*
- Cold foods held at 41°F or below  
*Danger zone: 41°F–135°F — max 2 hours*
- Hot foods held at 135°F or above

## SERVICE & PACKAGING SUPPLIES

- Takeout containers (clamshell, hinged, or two-piece)  
*Match container type to your menu format*
- Paper boats, trays, or baskets  
*Great for street food formats*
- Soup or sauce cups with lids
- Beverage cups and lids (hot and cold)
- Straws  
*Check local ordinance — paper straws increasingly required*
- To-go bags (flat-bottom bags hold containers better)
- Napkins and disposable flatware
- Condiment packets and portion cups (1 oz, 2 oz, 4 oz)
- Squeeze bottles and pump dispensers for condiment station
- Topping insert pans (sixth-pans or ninth-pans)

## SAFETY, SANITATION & COMPLIANCE

- NFPA 96-compliant automatic fire suppression system  
*Professionally installed and certified*
- Class K fire extinguisher  
*For cooking oil/fat fires*
- ABC fire extinguisher  
*For general fires*
- Semiannual fire suppression system inspection scheduled
- Propane tanks secured, 10-ft clearance from structures confirmed
- Staff trained on emergency shutdown procedures
- EPA-approved food-safe sanitizer (quaternary ammonium or chlorine-based)
- Three-compartment sink setup in place  
*Wash, rinse, sanitize — required by most health depts.*
- Dedicated handwashing sink (separate from prep/3-compartment sink)
- Sanitizer test strips
- Color-coded cleaning cloths
- Disposable gloves (multiple sizes)
- Scrub brushes, sponges, degreaser, mop + bucket
- Handwashing soap and paper towels at every station
- Food handler's certifications for all staff
- Health dept. permit secured and on file
- Temperature and cleaning logs maintained daily

## UTILITIES & INFRASTRUCTURE

- Generator sized to full equipment wattage load (typically 6,000–12,000W)
- Shore power hookup inlet installed  
*For events/commissary hookups*
- Dedicated electrical panel with properly sized breakers
- GFCI outlets near all water sources
- Freshwater tank — minimum 40–60 gallons
- Grey water (wastewater) tank — minimum 15% larger than freshwater tank
- Food prep sink separate from handwashing sink
- Water heater providing minimum 100°F at handwashing sink
- Propane tanks properly sized to BTU load
- Pressure regulator and exterior gas shutoff valve
- Gas leak detector installed near floor level  
*Propane is heavier than air*
- Commercial hood and exhaust system — NFPA 96-compliant
- Makeup air system installed
- Grease filters in place and cleaning schedule established

## COMMISSARY & SUPPLY MANAGEMENT

- Commissary kitchen agreement signed and on file  
*Required by most municipalities for food truck permits*
- Commissary provides: prep space, storage, wastewater disposal, cleaning facilities
- Delivery timing coordinated with commissary schedule
- Par levels established for all key ingredients and supplies
- Weekly restocking routine set
- Inventory check completed before every shift
- Emergency backup supplier identified for critical items

## POINT-OF-SALE & OPERATIONS

- Mobile-friendly, cloud-based POS system selected  
*Toast, Square, or Clover recommended*
- Offline mode confirmed active  
*Essential for events with poor connectivity*
- Card reader accepts tap-to-pay, Apple Pay, Google Pay
- Mobile hotspot dedicated to POS
- Cash box and starting cash on hand
- Kitchen display system (KDS) or order ticket printer
- Order numbering system in use at pickup window
- Inventory management software connected to POS  
*Lightspeed, MarketMan, or equivalent*
- Daily sales report review routine established
- Food cost percentage tracked per menu item  
*Target: 30–35% or below*

## LICENSING, INSURANCE & STARTUP COSTS

- Business license obtained
- Food handler's permits for all staff (ServSafe or equivalent)
- Mobile food vendor permit obtained
- Health department permit obtained
- Fire safety certificate obtained
- Vehicle license and commercial registration complete
- Sales tax / seller's permit obtained
- Zoning and location permits confirmed
- General liability insurance active
- Commercial auto insurance active
- Product liability insurance active
- Property / inland marine insurance active
- Workers' compensation insurance active (if applicable)
- Startup budget mapped by category
  - Truck, equipment, supplies, permits, insurance, POS, marketing, reserve capital*