

Food Truck Conversion Checklist UK

1. Choose Your Van

- Select a medium or large van (e.g., Mercedes Sprinter, Ford Transit).
- Check condition, mileage, and engine reliability.
- Choose a high-roof model if possible for extra workspace.

2. Plan the Layout

- Draw a floor plan with space for cooking, prep, storage, and serving.
- Decide where to place the serving hatch.
- Include space for extractor fans and ventilation.
- Ensure workflow is safe and efficient.

3. Install Kitchen Equipment

- Fit refrigerators/freezers.
- Install grills, fryers, or ovens (based on menu).
- Add stainless steel prep counters.
- Include sinks with hot and cold running water.
- Secure appliances to prevent movement.

4. Set Up Utilities

- Choose a power source (generator, batteries, or external hookup).
- Install fresh water and wastewater tanks.
- Connect plumbing for sinks and taps.
- Ensure proper drainage system is fitted.

5. Add Safety Features

- Install extractor hood and fans.
- Fit fire extinguishers (CO2 + foam).
- Add a fire blanket near cooking stations.
- Get annual gas safety and electrical certificates.

6. Branding & Design

- Apply branded wrap or paintwork.
- Install menu boards.
- Add exterior lighting for evening service.
- Make sure branding is clear and visible from a distance.

7. Legal Requirements

- Register your food truck as a food business with your local council (28 days before opening).
- Obtain a Street Trading Licence from your local authority.

- Complete Level 2 Food Hygiene Certificate (for you and staff).
- Purchase insurance (public liability, vehicle, equipment cover).
- Keep inspection records for Environmental Health visits.

8. Budget & Costs

- Set aside £25,000–£60,000 for full conversion.
- Include costs for permits, branding, and safety checks.
- Prepare funds for ongoing running expenses (fuel, food supplies, staff wages).