COMMODITY DISTRIBUTION PROGRAM <u>STORAGE SITE REVIEW</u>

1.	Recipient Agency/Site		
2.	Date of Review		
3.	Storage Location		
4.	Name and Title of Responsible Official Completing Form		
	Signature of Responsible Official Completing Form		
	Telephone Number		
	Please "X" in proper column for "Yes" and "No" ANSWERS. Indicate "NA" for all items observed at time of review or not applicable. Explain all appropriate "No" answers.	either n	ot
7.	STORAGE FACILITIES AND PRACTICES	YES	NO
	a. Are dry, cool and freezer type storage facilities adequate for the program?		
	(Sufficient space available for storage, freezers available when needed,		
	proper temperatures maintained for dry and cool storage, etc.)		
	b. Is storage area clean and orderly?		
	c. Are health inspections on file?		
	d. Are there safeguards against theft and damage?		
	e. Are measures taken to prevent insect, rodent, bird and other animal		
	infestation?		
	f. Is food being handled on a first-in/first out basis?		
	g. Have cases been dated upon receipt into storage?		
	h. Are there sufficient pallets and shelves available so that food may be stacked		
	i. Is proper dunnage used to prevent damage and are commodities stacked		
	off the floor and away from wall to allow air circulation?		
	j. Does the person in charge know the procedure for disposing of		
	out-of-condition foods?		
	k. Have there been any food losses?		
	(1) If "yes" have losses been due to:		
	Age Damage Theft Spoilage Other		
	(2) Have losses been reported to Commodity Division		
	I. Are temperature logs maintained on coolers and/or freezers?		
	(1) Temperatures on day of review.		
8.	RECORDS AND REPORTS		
	a. Are there complete and accurate records maintained for Food Receipts?		
	(1) Perpetual Inventory?		
	(2) Utilization?		
	b. Are records held for required period?		
	c. Are reports submitted on prescribed due dates?		
	d. What is done with remaining commodities at the end of the year? (schools only)		

9. DEFICIENCIES:

10. CORRECTIVE ACTION TAKEN: