

## **Inspection Readiness Checklist**

Upcoming Inspection Date: \_\_\_\_\_ Upcoming Inspection Time: \_\_\_\_\_ Who needs to attend? \_\_\_\_\_

Previous visit issues? \_\_\_\_\_

#### Food Pantry

Is food 1+ inches from the wall?	Are your refrigerators/freezers clean?
Is food 6+ inches off the ground?	Do your refrigerators/freezers have thermometers?
Are you limiting cardboard by removing food from their boxes?	Are you leaving space in your fridge/freezer units for proper
Are you following the FIFO method when storing food?	airflow/cooling?
Are you moving food within 60 days of receiving it?	Are you keeping a Weekly Temperature Log of all your fridge/freezer units and non-climate controlled storage?
Are you discarding cans that have rust that you can't wipe off or severe	Do you keep a Pest Control Log?
dents? Do you have your current-year Civil	Do you have your current-year Member Contract?
Rights and ServSafe Food Handler Training Certificates?	Do you have a Volunteer Training Log?
(If applicable), do you have a copy of your Member-To-Member Food Sharing Agreement(s)?	(If applicable) Do you have a copy of your Third Party Site Agreement(s)?
<u> On Premises Meals</u>	
Is your Food-Prep space clean?	If you are using a freezer or fridge in this location, are you keeping it clean?
Do you have a physical meal tracker?	Does it have a thermometer? Are you keeping a weekly temperature log?



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### <u>USDA/TEFAP</u>

- Do you have a Notice of Beneficiary Rights (if applicable)?
- Do you have the And Justice For All poster?
- Are you using the TEFAP Distribution Records?
- Are your TEFAP forms organized by date and distribution?
- Are your TEFAP forms fully completed?

- Are USDA foods separate from other program and non-program food in your Food Pantry, freezers, and refrigerators?
- Are shelves/units storing USDA foods labeled in your Food Pantry, refrigerators, and freezers?
- If you provide On Premises Meals, do you have a physical meal tracker recording all meals made with any amount of USDA food?

### <u>GNAP</u> (only applies to active distribution periods)

- Do you have a copy of your GNAP MOU?
- Are your GNAP forms fully completed?
- If you provide On Premises Meals, do you have a physical meal tracker recording all meals made with any amount of GNAP food?

#### <u>Senior Staples</u>

Do you have a copy of your Senior Staples Distributor Agreement?

- Are GNAP foods separate from other program and non-program food in your Food Pantry, freezers, and refrigerators?
- Are shelves/units storing GNAP foods labeled in your Food Pantry, refrigerators, and freezers?

Are your Senior Staples forms organized and separate from other forms?