



Food Service Provider Compliance

Site: _____ Date: _____
 Staff present: _____ Time: _____
 Observer: _____

Requirement/Procedure	Compliance		Comments/Recommendations
	Yes	No	
A current contract with a Food Service Provider/School District is in place and on file with the H/NCS			
Staff			
Only Personnel with current Food Handlers Cards handle and serve food.			
Personnel shall not handle food if they have an illness, i.e. cold symptoms, flu or with sores, or open lesions, on face, neck, hands or arms.			
Food Storage/Production			
Appropriate type and amounts of food are sent to classroom for each meal.			
Appropriate Type and amounts of utensils, plates, bowls etc. are sent to classroom for each meal.			
All food will be kept at proper temperatures (Hot foods: above 140 degrees F.; Cold foods: under 40 degrees F.) When holding or transporting. No food will be left out for more than two hours .			
All prepared foods are stored and clearly labeled with dates and disposed of after 24 hours.			
Clean, adequate, and well organized food storage room. Food stored at least 6" above the floor, in glass, plastic or metal containers.			
Food items shall be stored separately from non-food items.			
During transport, food shall be covered and in clean, proper transport containers.			

Requirement/Procedure	Compliance		Comments/Recommendations
	Yes	No	
Cleaning/Maintenance			
Cracked or chipped dishes, utensils, equipment shall not be used.			
Poisons and toxic cleaning material shall be stored away from food or food service equipment. MSDS must be retained for all toxic chemicals.			
Required Postings			
Food Handlers Cards (Cover Sheet)			
Diet Prescriptions (Cover Sheet)			
Hand Washing Posters			
Menus			

Notes:

Signature of Monitor:

Date:

Signature of Staff:

Date:

Signature of Staff:

Date:

Signature of CM:

Date:

*** This form is filed in the Food Service Monitoring Binder in the USDA office.**