

FOOD SAFETY CHECKLIST

TEMPERATURE LOGS

- Refrigerator(s) 36° F–40° F
- Freezer(s) below 0° F
- Dry food storage area 50° F–70° F

DRY FOOD STORAGE

- Food is stored 6 inches from the wall and floor
- Pesticides, cleaning products are properly labeled and stored separate from food and packing materials
- Proper air circulation (heat, air conditioning, fan)

FOOD SAFETY TRAINING

- All staff/volunteers have completed Long Island Cares food safety training
- Food safety training log is maintained. Log must be kept for 3 years plus the current year.