



Facility Observation Form

SCHOOL INFORMATION	
School Sample Code Number:	Date:

	In-Compliance	Out-of-Compliance	Notes
1. Handwashing facilities conveniently located and accessible for employees			
2. Handwashing facilities supplied with hand cleanser / disposable towels / hand drying devices			
3. Water at the handwashing facility is a comfortable temperature			
4. All food product stored is 6" off the floor			
5. Dry storage areas maintained between 50°F – 70°F			
6. Refrigerated storage at 41°F or below			
7. Frozen storage at 0°F or below			
8. Hot food held at 135°F or higher (Hot entrée, note product and temp)			
9. Cold food held at 41°F or less (Deli sandwich, chilled protein or protein salad, mixed salad [coleslaw, potato salad, etc], fresh cut produce [tomatoes, melons, etc]) (note product and temp)			
10. Milk stored at 41°F or less			
11. Only foods and items used in food production are located within cold and dry storage areas (no personal belongings)			
12. No evidence of pests			
13. Food is covered when transported off property			
14. Food is protected from environmental contamination / cross contamination			
15. Food is covered and labeled properly before holding or storing			
16. Dishwasher reaches the proper temperature? (Attach sticker to form) (Chemical sanitizing = use test strip; Heat Sanitizing = 160°F surface temp)			
17. Did you see any cooling of products? If so, which products and did they maintain any records?			

GENERAL COMMENTS: