**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

Use a separate form for each area where shelf-stable foods are stored.

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| **Day** | **Observer Initials** | **Temp.**  **F°** | **Corrective Actions** |
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**Temperature (oF) --** The dry storage should clean, dry, well ventilated and between 50°-70°F; record actual temperature indicated by a thermometer placed in the area. **Corrective Actions-** Choose appropriately from *Part 1: Corrective Actions*.