| **Month/Year** | **Aug 2025** |
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**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

| **Date** | **Observer Initials** | **Temp.**  **F°** | **Corrective Actions** |
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Temperature (°F) **--** 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*.

| **Month/Year** | **Sept 2025** |
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**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

| **Date** | **Observer Initials** | **Temp.**  **F°** | **Corrective Actions** |
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Temperature (°F) **--** 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*.

| **Month/Year** | **Oct 2025** |
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**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

| **Date** | **Observer Initials** | **Temp.**  **F°** | **Corrective Actions** |
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Temperature (°F) **--** 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*.

| **Month/Year** | **Nov 2025** |
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**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

| **Date** | **Observer Initials** | **Temp.**  **F°** | **Corrective Actions** |
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Temperature (°F) **--** 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*.

| **Month/Year** | **Dec 2025** |
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**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

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Temperature (°F) **--** 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*.

| **Month/Year** | **Jan 2026** |
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**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

| **Date** | **Observer Initials** | **Temp.**  **F°** | **Corrective Actions** |
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Temperature (°F) **--** 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*.

| **Month/Year** | **Feb 2026** |
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**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

| **Date** | **Observer Initials** | **Temp.**  **F°** | **Corrective Actions** |
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Temperature (°F) **--** 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*.

| **Month/Year** | **Mar 2026** |
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**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

| **Date** | **Observer Initials** | **Temp.**  **F°** | **Corrective Actions** |
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Temperature (°F) **--** 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*.

| **Month/Year** | **April 2026** |
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**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

| **Date** | **Observer Initials** | **Temp.**  **F°** | **Corrective Actions** |
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Temperature (°F) **--** 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*.

| **Month/Year** | **May 2026** |
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**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

| **Date** | **Observer Initials** | **Temp.**  **F°** | **Corrective Actions** |
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Temperature (°F) **--** 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*.

| **Month/Year** | **June 2026** |
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**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

| **Date** | **Observer Initials** | **Temp.**  **F°** | **Corrective Actions** |
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Temperature (°F) **--** 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*.

| **Month/Year** | **July 2026** |
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**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

| **Date** | **Observer Initials** | **Temp.**  **F°** | **Corrective Actions** |
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Temperature (°F) **--** 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*.

| **Month/Year** | **Aug 2026** |
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**Storage Room Assessment Location of Area: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

| **Date** | **Observer Initials** | **Temp.**  **F°** | **Corrective Actions** |
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Temperature (°F) **--** 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*.