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| **Month/Year** |  |

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

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

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| **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*.