

Florida Department of Agriculture and Consumer Services Division of Food, Nutrition and Wellness Bureau of Food Distribution

VIII. Annual Storage Facility Review

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Recipient Agency: Miami-Dade County Public Schools

Site Name:

Kendall Square K-8 Center

Location Number **3031**

Date of Review: 12/5/2024

Instructions

The U.S. Department of Agriculture (USDA) regulations, Title 7, Code of Federal Regulations, Part 250, requires that all Recipient Agencies participating in the USDA Foods Program conduct an annual review of their respective storage facilities. Please complete one form for each school where USDA Foods are stored, used, or consumed by February 1. For any item checked "NO," a corrective action(s) response must be retained with this form in your records.

I. STORAGE AREAS

- 1. Is storage space adequate for the volume of food for each area? Yes No N/A
 - 2. Is food stored on shelving and/or pallets to allow for adequate ventilation in all areas? Yes No N/A
 - 3. Are all areas in good condition? Yes No N/A
 - 4. Are all storage areas clean and orderly? Yes No N/A
 - 5. Are all storage areas sanitary and free from rodent, bird, insect, and other animal infestation? Yes No N/A
 - 6. Is food stored away from pesticides, cleaning solvents, or other non-food contaminants in all areas? Yes No N/A
 - 7. Are all storage areas safeguarded against theft, spoilage, and other loss? Yes No N/A
- Do all storage areas have an internal thermometer? Yes No N/A
- Are temperature logs maintained and available to show that all storage area temperatures are checked by using an internal thermometer and recorded? Yes No N/A

If yes, how often are temperatures recorded?

Twice per day

Complete the following:

Area:	Condition:	Cleanliness:	Temperature:	
Freezer	Good	Good	Yes	0 or below
Refrigerator	Good	Good	Yes	35-41
Dry	Good	Good	Yes	80 or below

- 8. If using a commercial facility for storage of USDA foods, has the commercial facility been inspected periodically to ensure wholesomeness of product? Yes No N/A

If yes, please list the date of inspection:

6/28/2024

II. PRODUCT UTILIZATION

- 1. Is food stored in a manner that facilitates accuracy and ease for First-In-First-Out (FIFO)? Yes No N/A
- Are all products marked with pack dates, received dates, or "Best If Used By" (BIUB)/Expiration dates, including individual units removed from the original shipping containers? Yes No N/A
- Do all products have pack dates (or received dates when pack dates are unavailable) that are no older than two years (or, in the case of BIUB or Expiration dates, do not exceed the date listed)? Yes No N/A

If no, please complete the table below:

PRODUCT NAME:	PRODUCT PACK SIZE:	QUANTITY:	PACK/RECEIVE DATE:
.....	

- 2. Is this site maintaining a physical inventory system? Yes No N/A
- 3. Is the physical inventory conducted at least once annually? Yes No N/A
- 4. Do all food products appear to be utilized in a timely manner so as to limit the excess supply in storage? Yes No N/A
- 5. Have there been any food losses in the past 12 months from theft or fraud?
If Yes, were losses reported to Bureau of Food Distribution and documented? Yes No N/A
- 6. Does the manager know the proper procedure to follow when losses occur? Yes No N/A
- 7. Does the manager know the proper procedure to dispose of damaged USDA food? Yes No N/A

EXT. CERTIFICATION

I hereby certify that all of the information in this form is correct and is true to the best of my knowledge.

Comments, notes and observations during this review.

All storages areas clean and organized.
Noted FIFO was followed when new delivery arrived.
All refrigeration equipment working at proper temperature

Required Corrective Action (follow-up within 45 days)
None.

- Satisfactory Off-Site Visitation Required On-Site Visitation Required

Required By Date

Principal or Designee
CARMEN FUENTES
Select... ▼

Food Service Manager/Satellite Assistant
MARIAMANDA MEDINA
Select... ▼

Food Service Administrator
MARIA_ELENA HERNANDEZ

* Keep with your program documents. Do not send to the State Agency.

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