Arkansas Department of Agriculture

Food and Nutrition Division
Food Distribution Unit

This institution is an equal opportunity provider.

WAREHOUSE REVIEW

Name of Warehouse:		Date:	
Address:		Reviewer:	
		Person Contacted:	

A.	Operated By: Commercial State				3. Are railcar / truck loading / unloading docks available?
B.		Fireproof Semi-fireproof Frame			4. Are foods stacked in an orderly manner to allow inventory?
C.		Fire Protection:			5. Are high-piled (stacked foods) "tied in" or "locked-in" for safe handling?
		City County			6. Are stacks (palletized) of high-piled foods stable?
		Sprinkler System Alarm			7. Are adequate aisles maintained for fire lanes and material handling equipment?
		Fire Extinguisher Hose			8. Are proper temperatures maintained in USDA foods storage areas?
D.		Building Structure:			9. Are temperature logs maintained on coolers, freezers, and dry storage?
		Ceiling: Floor:			10. Temperature, day of review:
E.		Rodent & Insect Control:		H.	Warehouse Records:
		1. Is building rodent-proofed? Commercial/In-house?			1. Are all shipments received examined for damage and other evidence of poor handling and for insect infestation?
		2. Warehouse maintains rodent/insect prevention?			2. Are all USDA foods received checked for quantity?
F.		Sanitation & Cleanliness:			3. Are adequate records maintained on USDA foods in storage received and distributed/shipped?
		Floors Walls			4. Is unloading documentation transmitted to State agency within 24 hours?
G.		Warehousing for USDA Foods:			5. Are proper steps taken to salvage out-of- condition or damaged foods?
		1. Actual storage capacity (less aisle space):			6. Are there any out-of-condition foods? If yes, list types and number of cases:
		2. Are USDA foods stored with non-food or cleaning equipment?			7. Have there been any food losses this year? If yes, how many?

		8. First-In, First-Out Method (Describe)			Warehouse Director notes:
		9. Date of last health inspection?			
		Findings during inspection:			

Reviewer(s) Comments or Deficiencies: