



Dry Food Storage Checklist

4 Sep 2025 / Dominique DiCoco

Complete

Score	39 / 40 (97.5%)	Flagged items	1	Actions	1
Conducted on	04.09.2025				
Prepared by	Dominique DiCoco				
Location	737 Boston Rd, Billerica, MA 01821, USA (42.5348, -71.2362095)				

Flagged items & Actions

1 flagged, 1 action

Flagged items

1 flagged, 1 action

Dry Food Storage Checklist / Safety & Compliance

Are emergency procedures in place for contamination or infestation?

No

Pls make a emergency protocol for possible infestation by the end of the week

To do | Assignee: SafetyCulture Staff | Priority: Medium | Due: 12.09.2025 13:05 PST | Created by: SafetyCulture Staff

Create emergency protocol for infestations
by end of the week

Other actions

0 actions

Dry Food Storage Checklist		1 flagged, 1 action, 38 / 39 (97.44%)
Safety & Compliance		1 flagged, 1 action, 4 / 5 (80%)
Have staff been trained on proper dry food handling and storage?	Yes	
Are emergency procedures in place for contamination or infestation?	No	
Pls make a emergency protocol for possible infestation by the end of the week		
To do Assignee: SafetyCulture Staff Priority: Medium Due: 12.09.2025 13:05 PST Created by: SafetyCulture Staff		
Create emergency protocol for infestations by end of the week		
Is a food safety policy posted and accessible to all staff?	Yes	
Are safety signs (e.g., "No Smoking," "Authorized Personnel Only") posted in the storage area?	Yes	
Are fire extinguishers, smoke detectors, and first aid kits present and accessible?	Yes	
Environment & Facility Conditions		12 / 12 (100%)
Is the storage area temperature between 50°F and 70°F (10°C–21°C)?	Yes	
Is the storage area well-ventilated with no signs of moisture or mold?	Yes	
Are humidity levels kept below 60%?	Yes	
Are thermometers and hygrometers in place?	Yes	
Are thermometers and hygrometers checked daily?	Yes	
Are all external doors and windows sealed properly?	Yes	
Are storage shelves clear of overhead sewer lines?	Yes	
Are shelving units made of non-absorbent, rust-resistant material?	Yes	
Are all items stored at least 6 inches off the floor?	Yes	
Are all items stored away from walls to allow proper air	Yes	

circulation?	
Is the dry storage area clean and organized?	Yes
Are the floors clean and free of debris or empty cartons?	Yes
Storage Practices & Organization	8 / 8 (100%)
Are items rotated using the FIFO (First In, First Out) method?	Yes
Are heavy items placed on lower shelves for safety?	Yes
Are all items labeled and dated according to policy?	Yes
Is food stored in original packaging when possible?	Yes
Are all dry foods stored in airtight containers?	Yes
Are all containers properly closed?	Yes
Are paper products stored on designated shelves?	Yes
Are allergenic foods (e.g., nuts, flour) stored separately to avoid cross-contact?	Yes
Food Safety & Product Condition	6 / 6 (100%)
Are all foods fresh, with no signs of spoilage or deterioration?	Yes
Are all foods within their "use by" date?	Yes
Are all dry foods properly labeled and dated?	Yes
Are canned products free of dents?	Yes
Are damaged or expired items removed immediately?	Yes
Are chemicals stored separately from food?	Yes
Pest Control	3 / 3 (100%)
When was the last pest inspection performed?	01.09.2025
Is the storage area free from signs of pest activity (droppings, gnaw marks, nests, insects)?	Yes
Is waste and rubbish removed regularly to avoid attracting pests?	Yes

Are pest traps inspected and maintained regularly?	Yes
Records & Documentation	5 / 5 (100%)
Are inspection and cleaning schedules documented and updated?	Yes
Is proper food inventory management being followed (recording and logging data)?	Yes
Are all storage area keys accounted for and authorized?	Yes
Is there an up-to-date dry food items list for tracking stock?	Yes
Is there a clear system for reporting food safety concerns or violations?	Yes

Additional Comments

No comments.

Overall Assessment

Compliant

Inspector Signature



Enzo Gorlomi
05.09.2025 13:07 PST

Supervisor Signature (if applicable)

NA
05.09.2025 13:07 PST