HOW TO PREPARE FOR A PARTNER REVIEW
This is your check–off sheet and work copy. Please do not send it back to us.

A. Locate and have available for the review your copies of the following:

1. Copies of cleaning schedule for one month
2. Copies of pest control log for one month
3. Copies of temperature logs for one month (Refrigerator, Freezers, and Dry Storage)

B. Check your storage areas to ensure that:

1. All areas are clean, well-organized and protected from theft, infestation and the weather.
2. All FBR food must be stored off the floor (minimum of six inches) and away from all walls.
3. The oldest items must be either stored in front of, on top of, or beside newer, like items, to ensure FIRST IN FIRST OUT (FIFO).
4. All storage areas (dry, cooled or frozen) must have readily readable working thermometers at all times.
5. There must never be any cleaning equipment, toxic chemicals, paint, gasoline, mops, brooms, etc., near or next to food storage area at any time. Must be stored separately.
6. “No Charge Poster” must be on display in areas for clients to see.
7. “Partner Poster” must be on display in areas for clients to see.

CLIENT DEMOGRAPHICS

Client Ethnic Background [must equal 100%]

_______% African American    _______% Asian
_______% Caucasian           _______% Hispanic
_______% Native American     _______% Other

Client Need (Average numbers served monthly)

Number of children 0 – 18 years old         Number of seniors 60 or older

Food Pantries:

_______ # Households served monthly          _______ # Individuals served monthly

_______ # of Food boxes served monthly       _______ Average size of family

What days & hours are you open to distribute food? ________________

What outreach and networking efforts are made to make the public aware of your services? ________________________________

On-site Feeding Program:
How many individuals do you serve at: Breakfast ______ Lunch ______ Snack _______ staff ______ or Capacity ______

Total ______?

What days & hours are you open for on-site meals? ________________________________