

Site Name: ______ Food Bank Affiliation: _____

City/County: _____ Date of Visit: _____

Data of Mate

Times and Dates of Distribution:

GENERAL INFORMATION	YES	NO	Comments
How many individuals are served each month?	#		
Does this site operate under a rural exemption?			
Does the food bank deliver food?			
If yes, how many times is food delivered monthly?	#		
How many cases of food are currently in inventory?			
What is the site's service area?			
Does the site serve individuals from outside of their			
service area?			

PUBLIC AWARENESS SIGNAGE/REQUIRED POSTERS	YES	NO	Comments
Is the Distribution Site Manual accessible to staff?			
Are the site's name, days, and hours of operation visible to the public?			
Is the <i>And Justice for All</i> poster prominently displayed?			

PROGRAM PROCEDURES	YES NO	Comments
Does the site require documentation for individuals?		
What method(s) of documentation is used?	 Signature Sheets E-Signature Proxy Forms 	
Are forms current and used correctly?		
Does the site require individuals to obtain a referral		
from an outside agency to receive TEFAP foods?		
Do individuals need an appointment?		
Are USDA foods distributed with donated food?		
Is a pest control log maintained on-site?		
Name of pest control company:		

DRY STORAGE	YES	NO	Comments
Are the shelves, storage area, etc. clean and organized?			
Are pest proof containers in use?			
Is food elevated at least six inches above the floor?			
Is food kept at least four inches away from the walls?			
Does the inventory seem appropriate for service area?			
Is food properly rotated using the FIFO method?			

The Services IDHS Illinois Department of Human Services

COLD STORAGE	YES	NO	Comments
Are refrigerators and freezers clean and organized?			
Do all cold storage(s) have working thermometers?			
Are temperature logs posted near cold storage devices?			
Is food appropriately labeled?			
Is equipment well-maintained?			
Are refrigerator temps on or between 35°F to 40°F?			
Are freezer temperatures on or below (≤) 0°F			
Is frozen food properly rotated using the FIFO method?			

PROGRAM INTEGRITY	YES	NO	Comments
Have there been any complaints filed in the past year?			
If so, have they been forwarded to the food bank?			
Have distribution site staff and volunteers been trained			
on Non-Discrimination, FNS instruction 113.3, and Civil			
Rights Compliance and Enforcement, to ensure that no			
person is discriminated against because of race, color,			
national origin, age, sex, or handicap?			
Do potentially eligible persons and households have an			
equal opportunity to participate in the program?			
Are case records coded by race or ethnic origin?			
Is the USDA Non-Discrimination poster displayed in a			
high traffic area?			
Is the Non-Discrimination statement included on all			
printed materials such as applications, pamphlets,			
forms, or any other program materials including			
websites?			
Are the materials created to ensure inclusivity of all		_	
individuals' race, color, national origin, age, sex, and/or			
disability?			
How is the food bank ensuring program information is			
being made available to potentially eligible persons,			
program participants, and program applicants?			
Is program information being made available to			
community organizations who may assist in reaching			
potentially eligible individuals/families/groups?			
Are Civil Rights complaints being handled in accordance			
with proper procedures?		_	
Are accommodations made to assist non-English			
speaking individuals? If yes, what methods are used?			

The Services IDHS Illinois Department of Human Services

OTHER	YES	NO	Comments
Are windows and doors sealed properly with adequate locks?			
Is the plumbing system adequate and fully functional?			
Is sewage system adequately maintained?			
Is garbage/refuse removed as appropriate? Company?			
Is equipment well-maintained?			
Is there proper lighting for safety?			
Is there proper ventilation to ensure food safety?			

SOUP KITCHENS AND HOMELESS SHELTERS	YES	NO	Comments
Is a Serve-Safe manager present?			
Is a Sanitation license posted?			
Is a "Must Wash Hands" sign posted?			
Is a temperature chart posted for cold storage devices?			
Is the preparation area clean and organized?			
Is the serving area clean and organized?			
Is cookware, containers, and silverware clean?			
Is cookware stored appropriately to ensure safety?			
Is the 3-step dish washing system clearly labeled?			
Are kitchen staff and volunteers wearing clean clothes,			
hair restraints/nets, and gloves?			
Are clean wiping cloths available adjacent to hand-			
washing sink?			
Is there adequate space to perform kitchen activities?			
Does the Soup Kitchen also operate a food pantry?			
If yes, is food properly separated/tracked for the two			
programs?			
Does the Soup Kitchen use non-porous countertops?			
Are workers required to empty shirt pockets and			
remove jewelry to prevent objects falling into food?			
How are the TEFAP meals that are provided counted?			
(Homeless Shelter only questions:)			
How long can neighbors remain in the shelter?			
Is the facility restricted to serving only a specific service			If yes, which one(s)? Elderly 🗌 Children 🗌
population?			Domestic Abuse survivors D & A
Does the shelter receive funding from the DHS			
Emergency Food & Shelter program?			



<u>No Findings</u>	
<u>Findings</u>	Corrective Action
1.	
2.	
3.	
4.	

IDHS Monitor Signature:	 Date:	
Distribution Site Interviewee:	Date:	