

Level of Priority High, Medium, Low, or N/A	E. Storage Areas		Schedule	Implemented
_____	E1. Secure access to all food product, food ingredient, and chemical storage areas. For example, lock doors or install an alarm.	Assigned to: Deadline: Comments:	<input type="checkbox"/>	
_____	E2. Control and monitor access to all food product, food ingredient, and chemical storage areas. Consider keeping an access log to document who has entered the storage area and when.	Assigned to: Deadline: Comments:	<input type="checkbox"/>	
_____	E3. Inspect security in all storage facilities (including temporary storage vehicles) regularly, and keep a log of the results.	Assigned to: Deadline: Comments:	<input type="checkbox"/>	
_____	E4. Maintain accurate inventories of all supplies – food and chemical – so you can detect and investigate unexplained additions to or withdrawals from stock.	Assigned to: Deadline: Comments:	<input type="checkbox"/>	

Source: U.S. Department of Agriculture, Food and Nutrition Service. (2004).
A biosecurity checklist for school foodservice programs: Developing a biosecurity management plan.
 Available at <http://schoolmeals.nal.usda.gov/Safety/biosecurity.pdf>.