

Level of Priority High, Medium, Low, or N/A	H. Foodservice Equipment		Schedule	Implemented
_____	H1. Instruct employees to look for signs of wear, tear, and tampering before operating equipment.	Assigned to: Deadline: Comments:	<input type="checkbox"/>	
_____	H2. Establish procedures to monitor the operation of foodservice equipment (such as steam-jacketed kettles, steamers, choppers, hot/cold storage systems, or mixers) to prevent someone from intentionally contaminating food during preparation. Particular attention should be paid to critical preparation steps where products are uniformly mixed using mixers or blenders or produced in large batches. Secure bulk storage containers, particularly those that hold fluid products where a contaminant can be easily added and mixed. (This should be consistent with suggestion J2.)	Assigned to: Deadline: Comments:	<input type="checkbox"/>	
_____	H3. Keep emergency supply of disposables for foodservice in case utensils, trays, etc. are contaminated, or in case items cannot be decontaminated.	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>.