

Level of Priority High, Medium, Low, or N/A	K. Outside the School Building		Schedule	Implemented
_____	K1. Create a diagram or map identifying foodservice-related areas that are outside the building – these areas include loading docks, parking lots, trash areas, outside food or chemical storage, or outside water supply. Post the diagram in appropriate locations in the school.	Assigned to: Deadline: Comments:	<input type="checkbox"/>	
_____	K2. Ensure that there is enough outside lighting to allow detection of unusual activities.	Assigned to: Deadline: Comments:	<input type="checkbox"/>	
_____	K3. Fence and secure air intakes (for example lock, seal, or equip with a sensor device) to prevent contaminants from entering the air distribution systems.	Assigned to: Deadline: Comments:	<input type="checkbox"/>	
_____	K4. Locate parking areas for visitors or guests at a safe distance from the main facility. Clearly mark vehicles of authorized visitors, guests and employees (with placards or decals for example).	Assigned to: Deadline: Comments:	<input type="checkbox"/>	
_____	K5. Monitor school property including vehicles (both private and commercial), the air-intake system, loading docks, and school grounds. Develop procedures to determine what actions to take when anything suspicious is noted.	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>.