Quality Produce Checklist

Date: _____ Vendor Name: _____

LVL Name: _____ Vendor TA ID#: _____

Promotion

1. Signage promoting fresh produce visible from outside the store? ☐ Yes ☐ No

2. Produce selection visible from store entrance? ☐ Yes ☐ No

3. Point-of-purchase signage promoting produce? ☐ Yes ☐ No

4. Signage promoting fresh produce visible from inside the store? ☐ Yes ☐ No

5. Does store appear to have available space for promotional materials related to healthy fresh produce?
   ☐ Yes: ☐ No
   - ☐ Windows
   - ☐ Interior next to register
   - ☐ Interior wall space
   - ☐ Other counter space
   - ☐ End caps
   - ☐ Shelves
   - ☐ Other (please describe): _____

Selection and Storage

1. Are there 5 or more varieties of fresh fruits and vegetables? ☐ Yes ☐ No

2. What is the quality of most of the fresh produce? ☐ Good ☐ Fair ☐ Poor

3. Is produce stored appropriately (temperature, containers, ethylene interactions)? ☐ Yes ☐ No
   If no, explain: _____

4. Does unused space exist for fresh produce?
   ☐ Yes: ☐ No
   - ☐ Unused refrigeration (not beverage)
   - ☐ Unused shelf space
   - ☐ Unused cooler space
   - ☐ Other (please describe): _____

Notes: _____