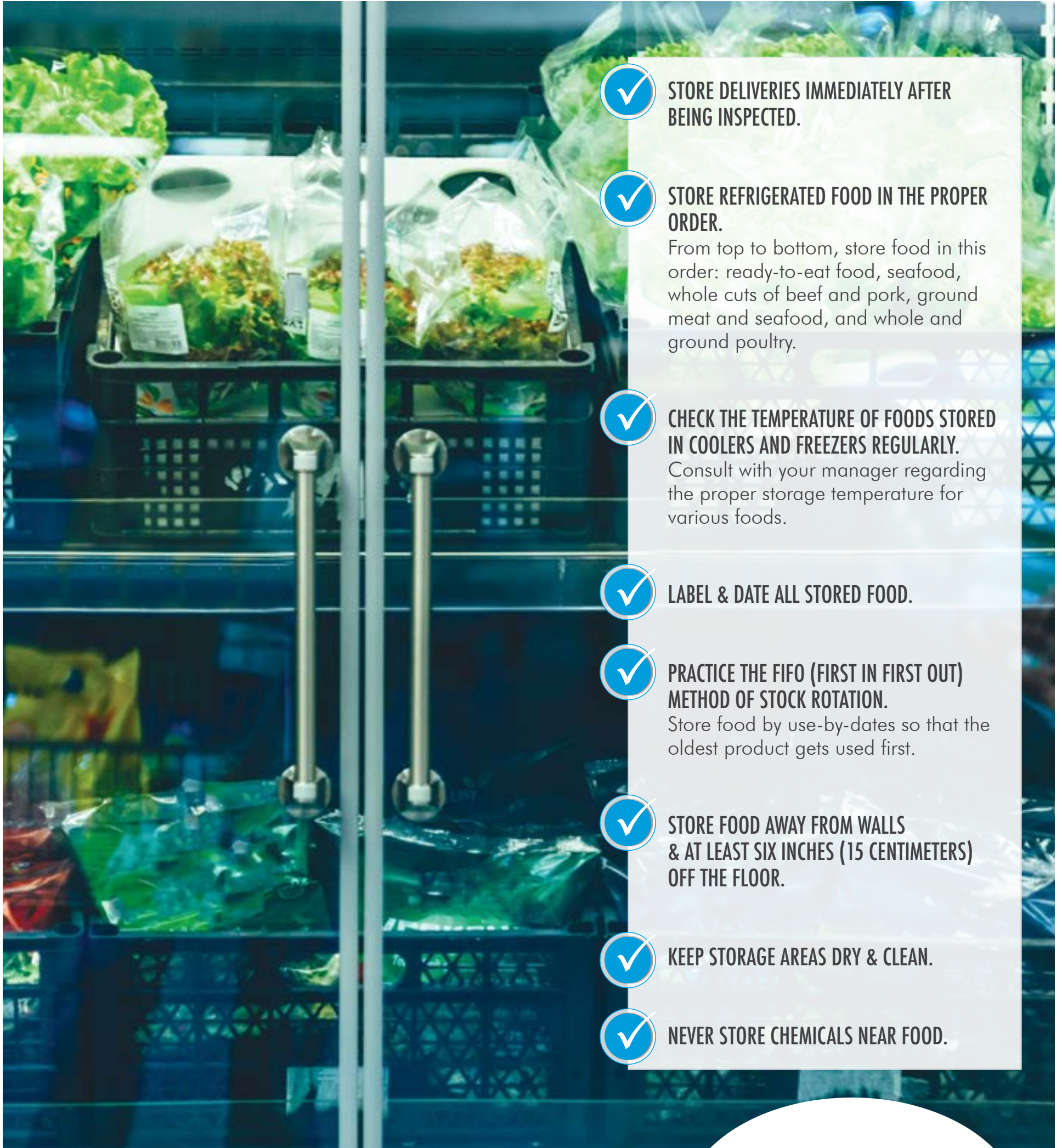


HOW TO: Properly Store Food

It's only eight simple steps to safely store food at your operation.

Make your way through the following **BEST PRACTICES LIST:**



STORE DELIVERIES IMMEDIATELY AFTER BEING INSPECTED.



STORE REFRIGERATED FOOD IN THE PROPER ORDER.

From top to bottom, store food in this order: ready-to-eat food, seafood, whole cuts of beef and pork, ground meat and seafood, and whole and ground poultry.



CHECK THE TEMPERATURE OF FOODS STORED IN COOLERS AND FREEZERS REGULARLY.

Consult with your manager regarding the proper storage temperature for various foods.



LABEL & DATE ALL STORED FOOD.



PRACTICE THE FIFO (FIRST IN FIRST OUT) METHOD OF STOCK ROTATION.

Store food by use-by-dates so that the oldest product gets used first.



STORE FOOD AWAY FROM WALLS & AT LEAST SIX INCHES (15 CENTIMETERS) OFF THE FLOOR.



KEEP STORAGE AREAS DRY & CLEAN.



NEVER STORE CHEMICALS NEAR FOOD.

For more information and resources on food safety, visit:
foodsafetyfocus.com

