Food Storage Basics

Receiving
☐ Visually inspect all items and look for signs of container damage.
☐ Check expiration and use-by dates.
☐ Reject unacceptable items and note on invoice.
☐ Check and record temperatures of frozen and refrigerated items.
☐ Store frozen and refrigerated items immediately.

Storage Area
☐ Maintain temperature between 50 °F and 70 °F.
☐ Use FIFO storage - First In, First Out.
☐ Store items at least six inches above floor.
☐ Store chemical items away from food.
☐ Keep area free from clutter and floors clean.

Refrigerator and Freezer
☐ Cover, label, and date all items.
☐ Refrigerate cold food at 41 °F or below.
☐ Store frozen food between 0 °F and -10 °F.
☐ Check and record temperatures frequently.
☐ Prevent condensation from dripping on food.
☐ Store raw meat on bottom shelf in leak-proof container.
☐ Close the door!