

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!

