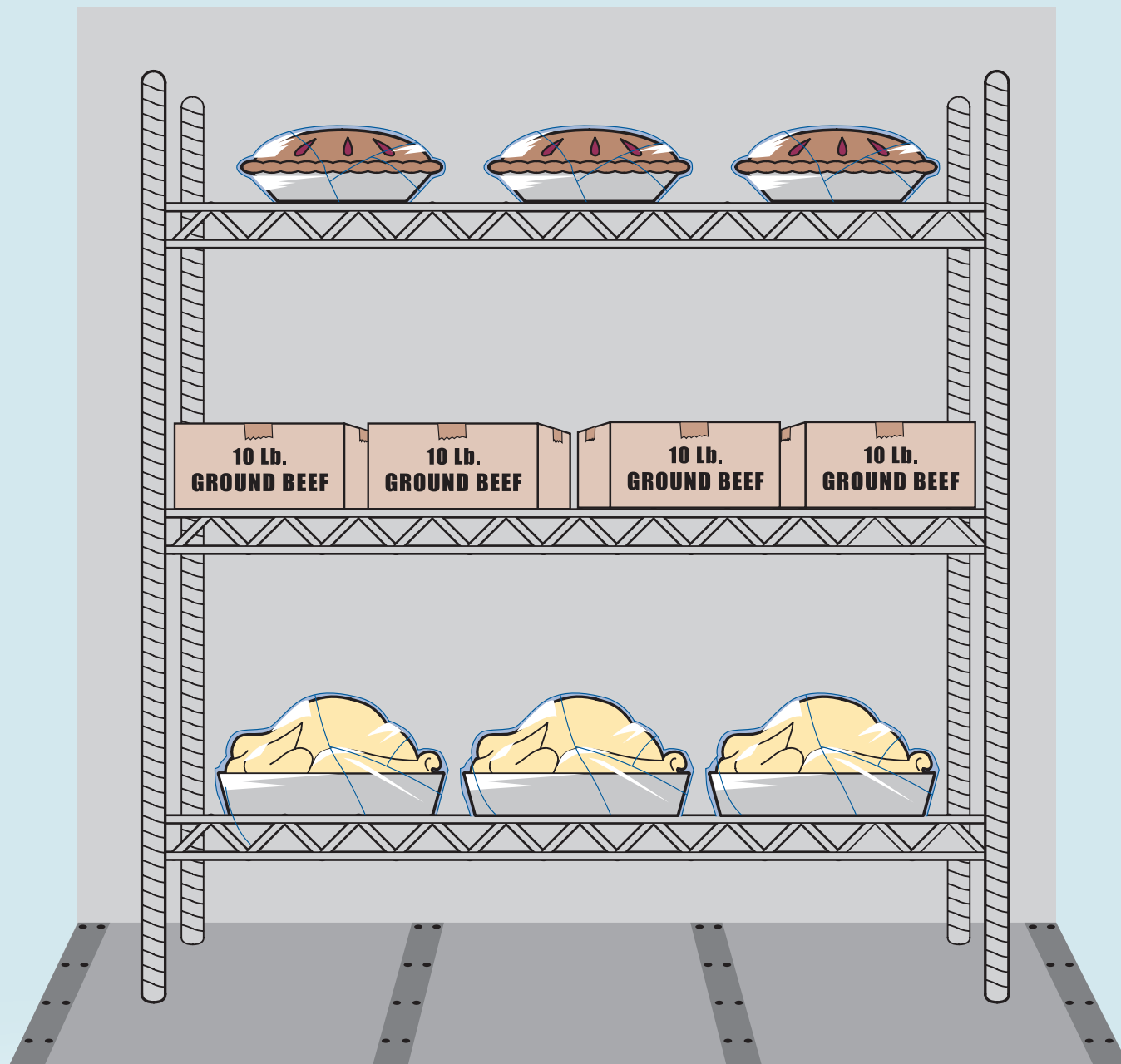


HOW TO STORE FOOD PROPERLY

Best Practices for Storing Food

- Store raw seafood, meat, and poultry below cooked or ready-to-eat food (food that has been previously cooked and is ready to be served).
- Practice FIFO, the First In First Out method of stock rotation. Store food by use-by-dates so that the oldest product gets used first.
- Label and date all stored food.
- Store dry food away from walls and at least six inches (15 centimeters) off the floor.
- Keep storage areas dry and clean.
- Never store chemicals near food.
- Consult with your manager regarding the proper storage temperature for various foods.
- Regularly check the temperature of foods stored in refrigerators.

Deliveries should be stored immediately after they have been inspected.



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