

FOOD STORAGE

An apparent rule of food storage is to refrigerate or freeze perishables as soon as possible after receiving.

Refrigeration:

Store raw food products below cooked foods or foods that will not be cooked. Cover foods to help prevent cross-contamination.



Storing Raw Meat:

Store on lower shelf. Label and date container. Use “first-in, first-out” rotation. Meat temperature must remain below 45°F.



Storing Vegetables:

Label and date containers. Use “first-in, first-out” rotation. Store above raw, potentially hazardous foods.

Do not overload the refrigeration unit. Overloading the unit will prevent air from circulating and keeping the food cold. If the unit has doors, minimize the time the doors remain open.

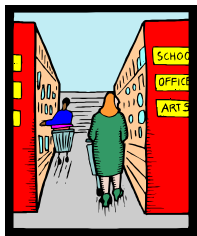
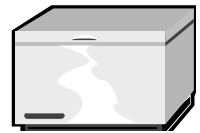
Prepared foods must be stored above, not below, raw foods.

Keep an alcohol thermometer or other temperature-indicating device in all refrigeration units.

Freezer Storage:

Freezers must be maintained at an air temperature of 0°F or lower.

Frozen food must be placed in freezer storage immediately after delivery.



Dry Storage:

Check food that has been in dry storage for freshness and package integrity. If in doubt, throw it out.

Dry storage areas should be well ventilated, well lit, clean and protected from pests, heat and moisture.

Practice “first-in, first-out” rotation.

Keep all food containers covered.

Clean all spills immediately.

Place food packages on pallets or a shelf unit at least six inches above the floor.

Food Storage Prohibited Areas:

Food may not be stored: 1) In locker rooms, 2) in toilet rooms, 3) in dressing rooms, 4) in garbage rooms, 5) in mechanical rooms, 6) under sewer lines that are not shielded to intercept potential drips, 7) under leaking water lines, 8) under open stairwells, 9) or other sources of contamination.