

KEEPING FOOD COOL DURING STORAGE.

Objective: *To review with employees the procedures for keeping food cool during storage.*

It is the responsibility of the manager to properly train employees in the proper procedures for keeping food cool while in storage. Begin discussion by reminding employees that the key to food safety is keeping food cool while in storage. Keep potentially hazardous foods, like poultry, dairy products and eggs, out of the temperature danger zone of 41°F to 140°F (5°C to 60°C). Explain to employees that there are many opportunities for food to enter the temperature danger zone while in storage. This is why they must follow general storage principles for keeping food cold, understand how to use refrigerators and freezers to keep food cool, and follow specific storage guidelines for specific types of food.

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- *Review with your employees general storage principles for keeping food cool:*

A few general rules can go a long way to keeping food cool and out of the temperature danger zone:

- Put deliveries into cold storage as soon as they have been inspected.
- Check temperatures of stored foods and storage areas to make sure they are still cool at an internal temperature of 41°F (5°C).
- Put food back into cold storage as soon as they are no longer needed, or when interrupted during preparation.
- Take out only as much cold food as can be prepared at one time.

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- *Review with your employees how to use refrigerators to keep food cool:*

Keeping food as cold as possible, without freezing it, keeps it safe and may also extend its shelf-life. Ideal storage temperatures will vary depending on the food; for example, the quality of fruits and vegetables may be damaged at temperatures ideal for fish. While there are many types of refrigeration equipment available, some general guidelines apply when using all of them.

- To hold food at an internal temperature of 41°F (5°C), the refrigerator air temperature must be about 2°F (1°C) or lower.
- Monitor food temperatures regularly. Using a calibrated thermometer, take random temperatures of stored food. Hanging thermometers can also be used. Place these in the warmest part of the unit.
- Don't overload the unit, which may prevent adequate airflow and make the unit work harder to stay cold.
- Keep the unit door closed as much as possible to help keep the interior cold.

➤ Review with your employees storage guidelines for specific types of food:

Certain foods have specific requirements for keeping cool.

- Meat, fish and poultry should be stored at an internal temperature of 41°F (5°C).
- Store live shellfish in their original containers at 45°F (7°C) or as low as 35°F (2°C).
- Eggs received at an air temperature of 45°F (7°C) must be placed into refrigeration equipment that will keep them at 41°F (5°C) or less.
- Store dairy products at temperatures of 41°F (5°C) or lower.
- Frozen dairy products such as ice cream and frozen yogurt can be stored at 6°F to 10°F (-14°C to -12°C).