

Storing Utensils, Tableware, and Equipment

When storing utensils, tableware, and equipment, you should follow these guidelines.

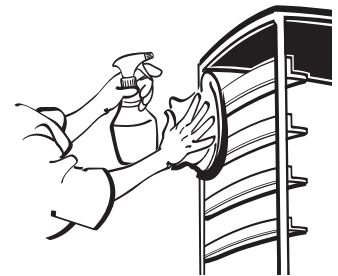
Once utensils, tableware, and equipment are clean and sanitary, store them so they stay that way.

Store tableware and utensils at least six inches off the floor. Keep them covered or otherwise protected from dirt or condensation.



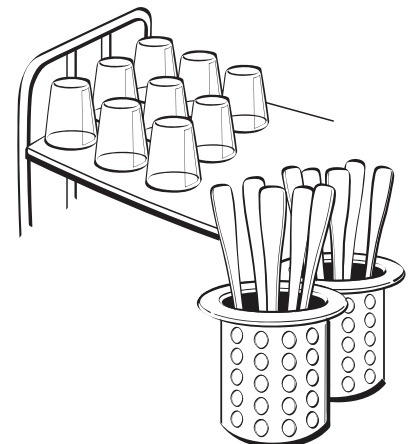
Clean and sanitize drawers and shelves before clean items are stored.

Clean and sanitize trays and carts used to carry clean tableware and utensils. Do this daily or as often as necessary.



Store glasses and cups upside down.

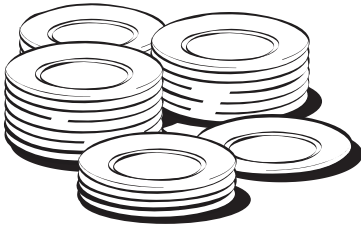
Store flatware and utensils with handles up so employees can pick them up without touching food-contact surfaces.



Store It This Way

Directions: A dishwasher and a cook have just been hired. Your supervisor has asked you to show them how to properly store utensils, tableware, and equipment. Take a look at the items below and explain what they must do to properly store them.









Crossword

Directions: Solve each clue and write the answer in the correct boxes.

Across

1. Glasses and cups should be stored this way (two words).
4. _____ and carts that are used to carry clean tableware and utensils must be cleaned and sanitized.
6. Before storing clean items in drawers or on shelves, make sure the drawers or shelves are cleaned and _____.

Down

2. Tableware and utensils must be stored _____ inches off the floor.
3. Keep tableware and utensils _____ or otherwise protected from dirt or condensation.
5. The handles of flatware and utensils should be *this direction* so employees can pick them up without touching food-contact surfaces.

