HOW TO: Properly Store Food

It’s only eight simple steps to safely store food at your operation.

Make your way through the following BEST PRACTICES LIST:

- **STORE DELIVERIES IMMEDIATELY AFTER BEING INSPECTED.**

- **STORE REFRIGERATED FOOD IN THE PROPER ORDER.** From top to bottom, store food in this order: ready-to-eat food, seafood, whole cuts of beef and pork, ground meat and seafood, and whole and ground poultry.

- **CHECK THE TEMPERATURE OF FOODS STORED IN COOLERS AND FREEZERS REGULARLY.** Consult with your manager regarding the proper storage temperature for various foods.

- **LABEL & DATE ALL STORED FOOD.**

- **PRACTICE THE FIFO (FIRST IN FIRST OUT) METHOD OF STOCK ROTATION.** Store food by use-by-dates so that the oldest product gets used first.

- **STORE FOOD AWAY FROM WALLS & AT LEAST SIX INCHES (15 CENTIMETERS) OFF THE FLOOR.**

- **KEEP STORAGE AREAS DRY & CLEAN.**

- **NEVER STORE CHEMICALS NEAR FOOD.**

For more information and resources on food safety, visit: foodsafetyfocus.com