

YOUR GUIDE TO SAFE FOOD STORAGE

TEMPERATURE

Keep food in a clean, dry place. Keep canned and dry goods at 50°F-70°F.

Keep refrigerators at 40°F or below. Keep freezers at 0° F or below.

Put thermometers inside all refrigerators, freezers, and walk-ins and check and record temperatures regularly for all units.

DRY STORAGE

Stack all foods at least 6 inches from floor and 2-4 inches away from the wall.

Practice stock rotation and move food quickly. Remember “First In, First Out” (FIFO).

Throw out baby food and infant formula that are past their expiration date.

Store all non-food items (laundry detergent, bleach, shampoo) away from food.

Do **NOT** distribute home- canned foods or items without a label.

CLEANING

Create a master cleaning list to help keep food storage areas clean! Sweep and wash floors regularly, keep refrigerators and freezers clean and in good working condition, make sure cans and jars are clean before distributing.

“When in doubt, throw it out!” Throw away anything that is infested, is discolored, smells bad, bulges, leaks, is rusty, has mold, or just doesn’t seem right to you.