

Proper Food Storage



Raw fruits and veggies, ready to eat foods and leftovers should be store on the top shelf.



Dairy products (Milk, cheese and yogurt) and Eggs should be stored next. They should also be kept toward the back of a fridge or walk in cooler or farthest possible from the door.



Steaks, Chops, Seafood

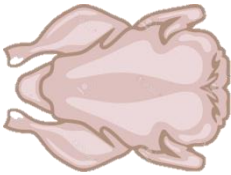
Raw meat should be stored on bottom shelves or on separate shelving completely.

Ground meats



If stored on separate shelving with other meat, they should be stored in order from lowest internal cooking temperature (Top) to highest internal cooking temperature (bottom).

Poultry



Raw meats in coolers/fridges should be placed on pans or plates to prevent dripping.

Dry Goods

All food items including dry goods should be stored at least 6 inches off the floor.

Packaged foods that have been opened should be tightly sealed or placed in an air tight container to prevent contamination and insect/rodent entry.

Can goods should be undented and tops wiped off before opening.

Items that are removed from original packaging and is not easily identifiable should be labeled with the common name of the food. (Salt, Sugar, Flour, Potato Flakes)

