

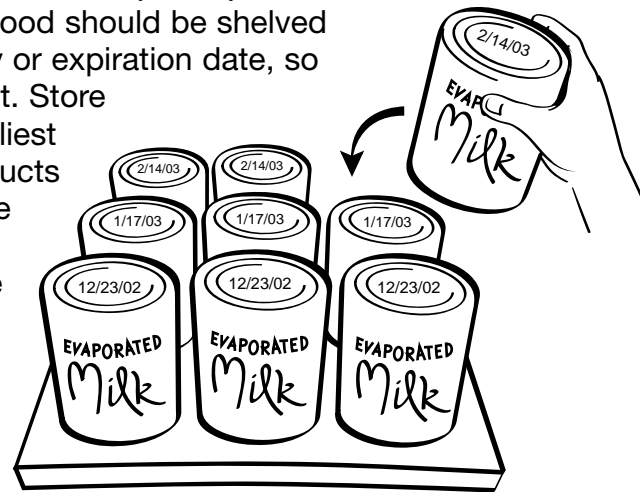
Important Storage Practices

When storing food:

Label all potentially hazardous ready-to-eat food with either the date it was prepared or the date it should be sold, consumed or discarded. You should also ensure that the label clearly notes the contents of the package. If you take food out of its original package, put it in a clean, sanitized food container with a tight-fitting lid.

Follow the first in, first out (FIFO) method of stock rotation.

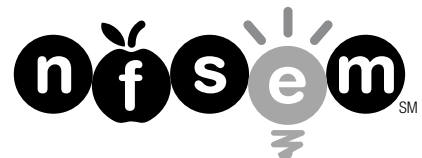
Food should be shelved based upon its use-by or expiration date, so older food is used first. Store products with the earliest dates in front of products with later dates. Once they have been properly shelved, use those stored in front first. Regularly check use-by and expiration dates and discard food that has passed them.



Controlling time and temperature and preventing cross-contamination are critical to storing food safely at your establishment. However, there are other important storage practices that you should follow.

Discard all potentially hazardous ready-to-eat food stored in refrigeration if it is not used within seven days of preparation.

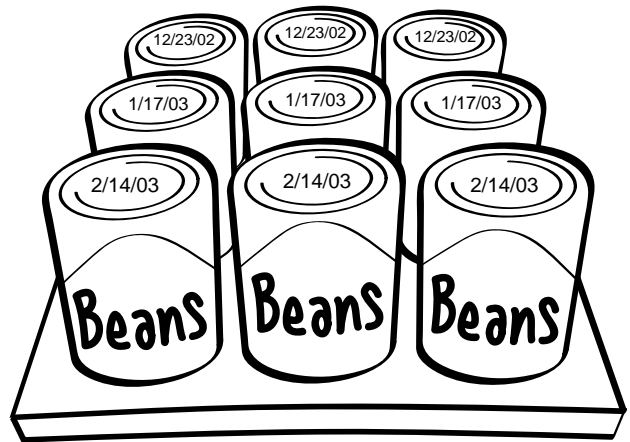
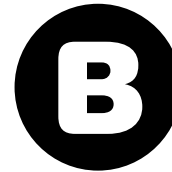
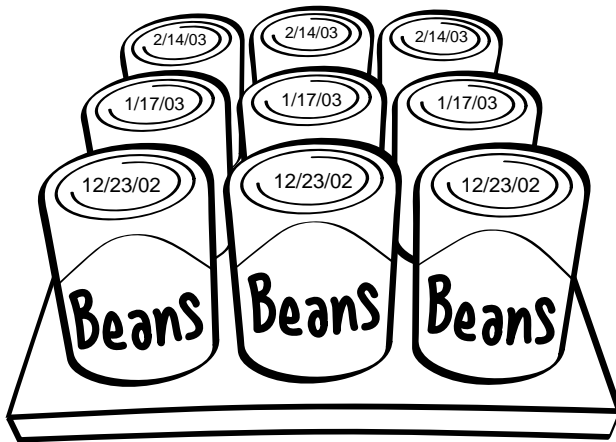
Store dry food away from walls and at least six inches off the floor. This will make the area easier to clean and to check for pests.



FEE...FIFO...FUM

Directions: Circle the letter of the storage shelf that contains cans stocked according to the first in, first out (FIFO) method of stock rotation.

Note: The dates listed on the cans are use-by or expiration dates.



To Pitch Or Not To Pitch

Directions: Several ready-to-eat items have been stored in the refrigerator below. The label on each container indicates the date the item was prepared. Today's date is October 3rd. Circle the items that should have been discarded.

Note: There are 30 days in September.

