



How To: Safely Store Food

Properly Store Food



Label Date

Deliveries should be inspected, sorted and labeled with the date immediately on arrival.

First-In First-Out

Rotate stock so that oldest products get used first

Check Temperature

Check the temperature of your coolers and freezers are at the recommended levels..

Store Order

Top to bottom ready-to-eat food, seafood, whole cuts of beef & pork, ground meat and seafood, poultry.

Safe Environment

Chemical are never stored near food. Keep storage areas clean & dry

About EduClasses

EduClasses® provides professional quality ANAB accredited Food Handler Classes, Seller Server Classes, and Food Manager Classes.



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