

Important Storage Practices Fact Sheet

When storing food:

All potentially hazardous, ready-to-eat food prepared on site that has been held for longer than twenty-four hours must be properly labeled. The label must include the name of the food and the date by which it should be sold, consumed, or discarded.

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.

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.



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

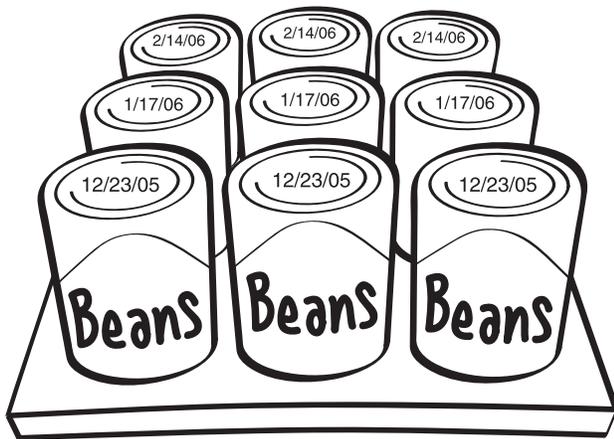
Store dry food away from walls and at least six inches off the floor. This will make the area easier to clean and to check for pests.

FEE...FIFO...FUM

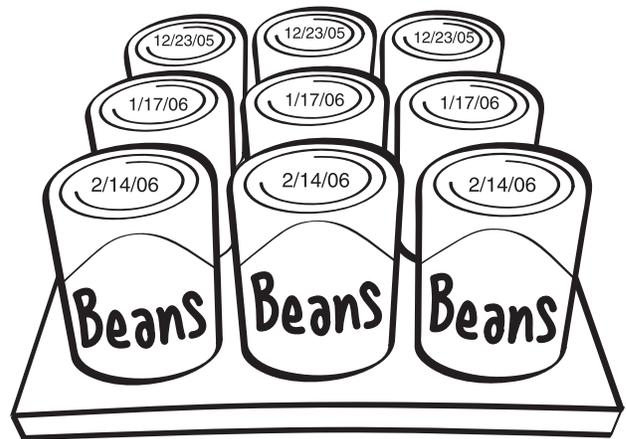
Directions: Circle the letter of the storage shelf that contains cans stocked according to the first in, first out (FIFO) method of stock rotation.

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

A



B



Important Storage Practices Fact Sheet Optional Activity Answers

1. FEE...FIFO...FUM

Shelf A contains cans that have been stocked according to the first in, first out (FIFO) method of stock rotation. The cans with the oldest use-by or expiration dates (those dated 12/23/05) have been stored on the front of the shelf with the next oldest cans stored behind them (those dated 1/17/06). The cans with the newest dates (those dated 2/14/06) have been stored in the last row.

