

# Food Safety Tips

- » Follow the First In, First Out (FIFO) method of stock rotation. Regularly check expiration dates.
- » Clean up all spills and leaks and remove dirty packaging and other trash right away.
- » Inspect the exteriors of canned and dry goods before storing. Discard dry goods if the packaging is damp or has punctures.
- » Dry storage areas should be well-ventilated, well-lighted, clean, and protected from pests and excessive moisture and heat.
- » Foods should not be stacked on floors. Allow enough space for air to circulate around foods in refrigerated and freezer storage.
- » Store cooked and ready-to-eat foods above raw foods to avoid cross-contamination.
- » Never line the shelves, this cuts down the air circulation necessary for proper cooling.
- » Avoid overloading shelves which taxes the cooling unit and cuts down on air circulation.
- » Keep freezer temperatures at 0°F (-17.8°C) or lower. The slightest variation above 0°F can damage food quality, especially for meat and fish.
- » Coolers and Walk-ins must be kept at 40°F or lower.
- » Keep foods out of the danger zone of 40°F–140°F.
- » Clean shelf surfaces and cooler walls monthly.