Storing Food Safely

Safety is Priority
Eating improperly stored or handled foods may lead to foodborne illness. Extra care must be taken to ensure sound food safety practices. You can create a safe food environment and provide safe and high-quality food by:

- Storing food at correct temperature: Refrigerated below 41°F, frozen below 0°F and shelf storage between 50°-70°F.
- Keeping frozen food frozen solid.
- Storing food away from walls and at least 6 inches off of the floor.
- Storing ready-to-eat food above raw meat, seafood and poultry.
- Storing food in containers made specifically for food.
- Storing food only in designated storage areas.
- Monitoring expiration dates and regularly rotating food.
- Storing cleaning supplies and other items away from food.
- Keeping floors, pallets and shelving clean.