

Ten Food Storage Guidelines

1. Keep food in a clean, dry place. Keep canned and dry goods at 50°F-70°F.
2. Stack all foods at least six (6) inches from floor and away from the wall. Avoid stacking food up to the ceiling.
3. Keep food storage areas clean. Sweep and wash floors regularly.
4. Move your food quickly. Remember “First In, First Out” (FIFO). Store refrigerated food no more than 1 month; frozen food no more than 2 months. Make sure all baby food and infant formula are not past expiration dates.
5. Keep refrigerators and freezers clean and in good working condition.
6. Put thermometers inside all refrigerators, freezers, and walk-ins. Check and record temperatures regularly. **Keep refrigerators at 40°F or below. Keep freezers at 0° F or below.**
7. Store all non-food items (laundry detergent, bleach, shampoo) away from food.
8. Make sure cans and jars are clean before distributing or opening.
9. **“When in doubt, throw it out!”** Throw away anything that is infested, is discolored, smells bad, bulges, leaks, is rusty, has mold, or just doesn’t seem right to you. Do not use home– canned foods.
10. If your agency prepares meals, be sure that at least one staff person has attended a food safety class in the last 5 years.

*For more information on food safety,
please call the Nutrition Resource Manager at (607) 796-6061.*

