



Proper Food Storage

Store at 41°F or below

All prepared foods should be covered, labeled, and dated when placed in storage; expect for foods in the cooling process.

Ready-to-eat and cooked foods, cooling foods

TCS foods prepared in the facility must be dated and used within seven days.

Cleaned, prepared fruits and vegetables

Unwashed fruits and vegetables

Raw fish, seafood, whole muscle meat, and eggs

Raw ground meats

Raw chicken, turkey, poultry, and stuffed foods

Place a thermometer in the warmest part of the unit.

Store at least six inches above the floor.