

<p style="text-align: center;">TOOLBOX SEPARATE-DON'T CONTAMINATE: STORING SAFE FOOD</p>
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Event Supply Checklist

- Storage containers
- Labels
- Markers
- Temperature Logs
- Food Thermometer
- Planning Guide

Introduction

Once you receive food and supplies from your supplier or your local super market, it is important to store this food so it remains safe to eat. In a temporary setting, it can be challenging to store food safely.

Objectives:

Participants will be able to:

1. Explain the relationship between storage and food safety.
2. Store dry goods and food at a temporary site.

Teaching Aides:

1. Refrigerator Temperature Charts
2. Food Storage Charts- Dry Goods, Refrigerator and Freezer- web link to University of Wisconsin- Storing Food Safety- <http://www.uwex.edu/ces/pubs/pdf83474.pdf>

Activity

Distribute the **Food Storage Charts**. Use as a basis for discussion of the relationship between food storage and food safety:

- ✓ When food is received from the supplier it should be stored immediately in the refrigerator, the freezer, or in the dry (non-perishable) storage area.
- ✓ **First In, First Out:** When storing food, it is best to follow the “FIFO” system. Foods that are stored first (older foods) should be used first. Include in your discussion the concepts of shelf life, sell-by dates, use-by dates and expiration dates
- ✓ Hot food must be kept hot at a temperature of at least 140° F. If the temperature drops below 140° F, it must be reheated to at least 165° F. If the temperature of the food in the hot holding unit is below 140° for more than 4 hours, or the food has already been reheated to 165° F once, it must be discarded.

- ✓ Store cold foods at 41° F or below in a refrigerator or cooler containing a thermometer used to monitor the temperature.
 - Harmful bacteria can grow rapidly at temperatures above 41°F.
 - The temperature in a refrigeration unit and other cold storage units should be monitored at least twice daily to insure that the temperature of the unit is maintained at 41° F or below. If you are using portable coolers, check temperatures every four hours.
 - Package, cover, label and date all food before storing in the refrigerator, freezer or dry storage area.
 - Store ready to eat foods above any foods that are raw—so that raw meat, poultry or, even unwashed fruits and vegetables do not contaminate what is below them. If foods are defrosting in the refrigerator, be sure to place them on a plate so that they do not drip and contaminate food below. All food stored in a refrigerator should be packaged, covered and labeled.
 - Raw meats fish or poultry should be stored on the bottom shelves in the refrigerator unit. This prevents their juices from dripping onto any ready-to-eat foods being stored in the refrigerator. These juices may contain foodborne illness-causing bacteria. Because ready-to-eat foods are usually not cooked, the bacteria from the meat juices could contaminate the food and increase the potential for a foodborne illness outbreak.
 - Frozen meat, fish or poultry should be placed on the bottom shelves on a plate or tray to defrost to prevent their juices from dripping onto ready to eat foods.

- ✓ If coolers are used to keep food cold, use ice packs or self-draining ice. The food should be packaged so that the food does not come in direct contact with the ice or sit in melting ice water. Ice used to keep food cold should never be served in drinks.

- ✓ Pesticides and cleaning compounds must be stored in their original containers and away from any food preparation and serving areas.

- ✓ Keep all food storage areas clean. Protect food from dirt, dust, splashing water and pests. Clean and sanitize all storage areas including any cold storage units just prior to the event.

- ✓ Food items in dry storage should be on shelving at least 6 inches off the floor on pallets, tables, or shelving to protect it from contamination. This is especially important if there is no flooring.