

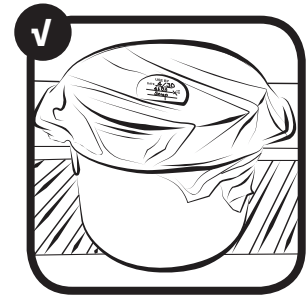
Week 4: What to Watch for When Storing Food

Health inspectors know that food can easily become contaminated if you don't store it the right way. During an inspection, they will watch to see how you do this. Here are few things you should do whenever you are storing food in the operation.

Store food in containers made for food.

Don't store food in used cans, garbage bags, or even new garbage cans.

- Used cans cannot be cleaned and sanitized properly to be safe.
- Plastic garbage bags and garbage cans may be made of materials that are not safe for food.
- Food must always be stored in containers made to hold food. These containers must be sealed or covered.



Label food before storing it.

People have become ill or even died when food handlers mistakenly used unlabeled chemicals and other products that looked like food.

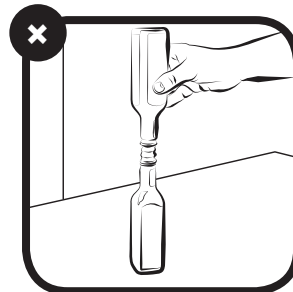
- Food storage labels must include the name of the food and a use-by or expiration date.
- A use-by date is important because some pathogens grow at refrigeration temperatures. After seven days, these pathogens may grow to a level high enough to make someone sick.



Do not refill condiment bottles.

Waitstaff should not combine the contents of near-empty condiment bottles. These bottles cannot be cleaned properly and so cannot be refilled.

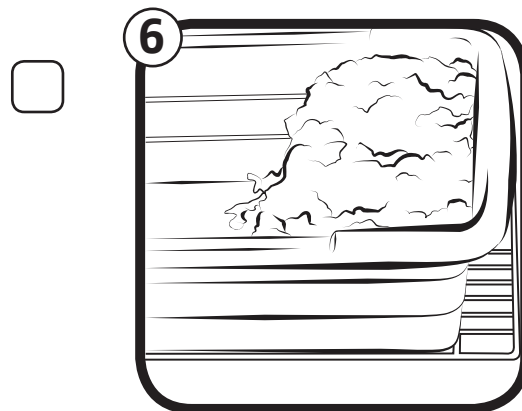
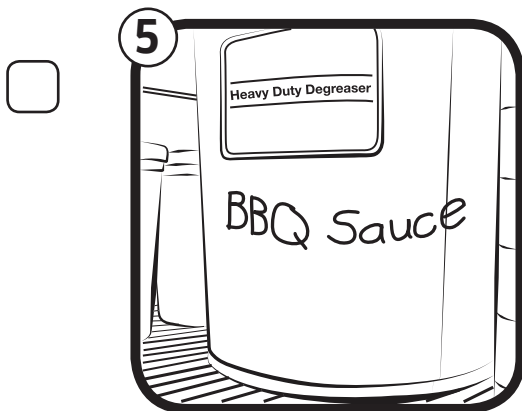
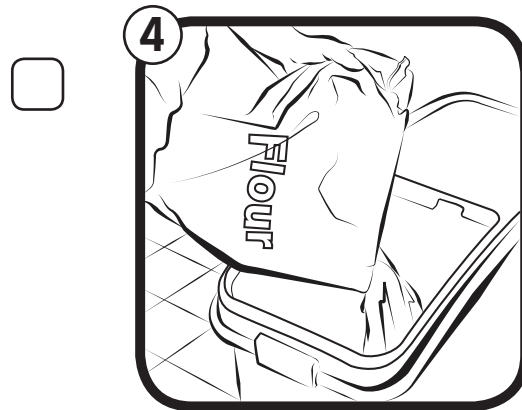
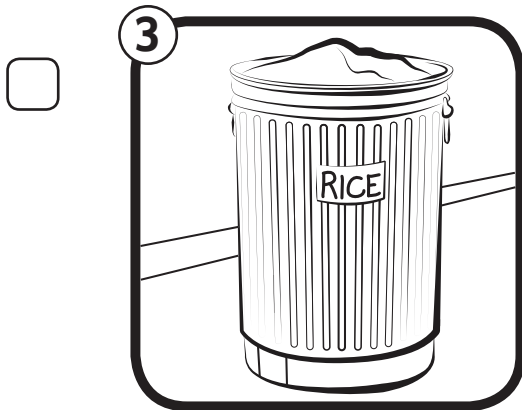
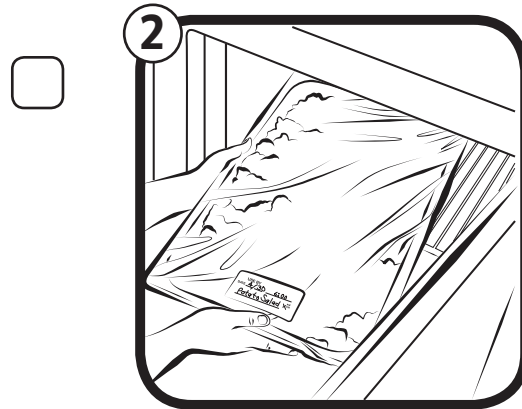
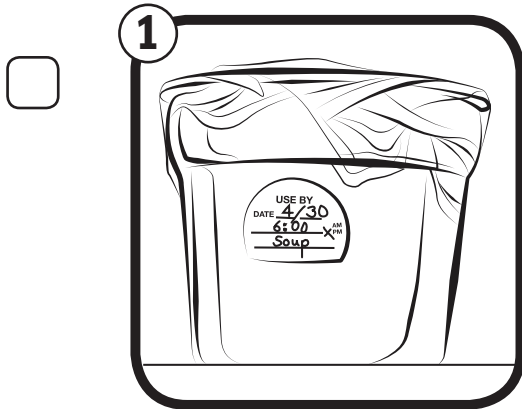
- While it is acceptable to re-serve bottles of ketchup, mustard, and other condiments, do not combine near-empty ones.



These are just a few of the practices that should be carried out on regular basis. Talk to your manager for more information on how to keep food safe in the operation.

Week 4 | Activity 1: Which One is Stored the Right Way?

Directions: Put an “X” next to each item that is stored correctly.



Week 4 | Activity 2: Is it Labeled the Right Way?

Directions: Put an “X” next to each item that is labeled the right way.

