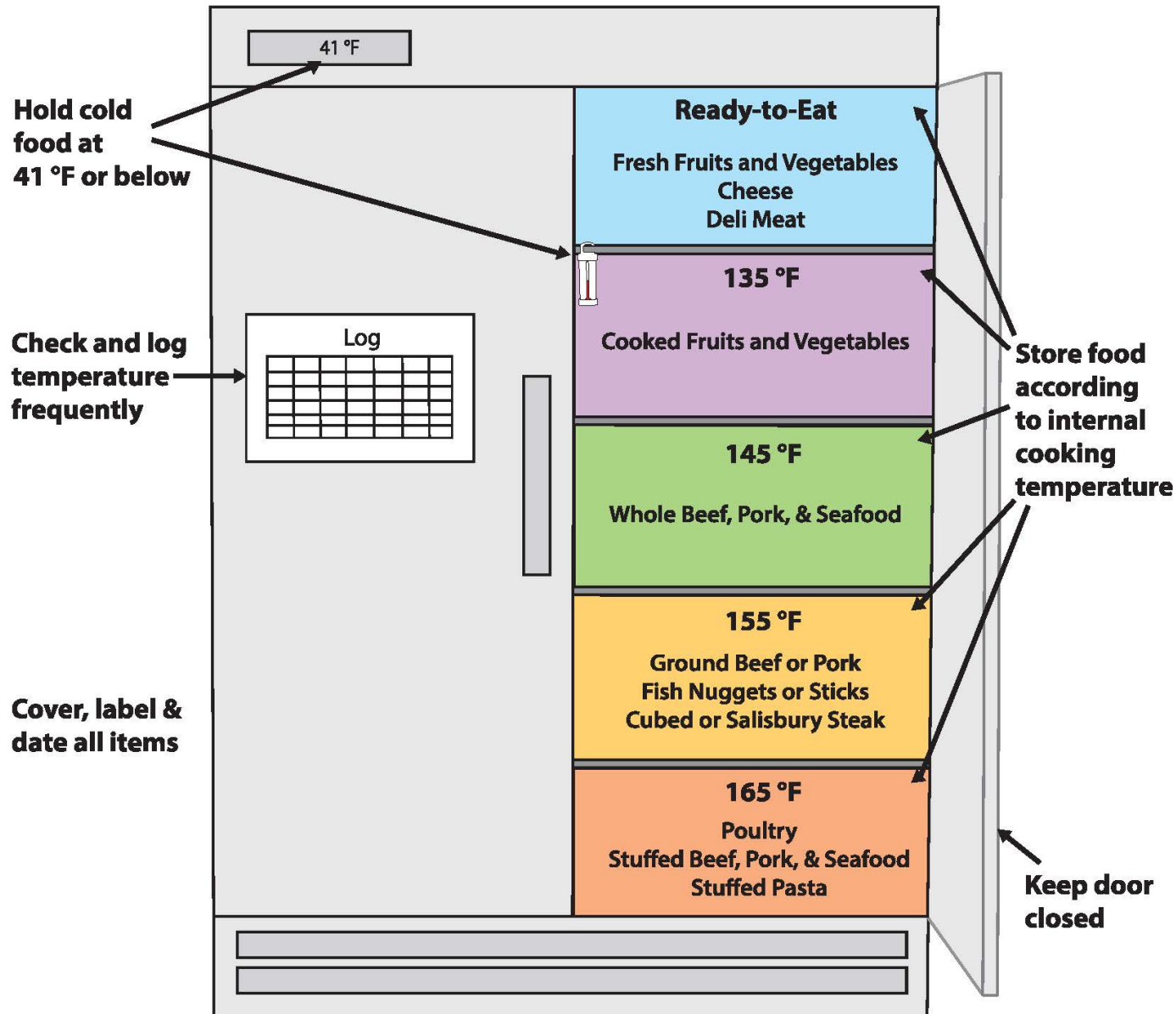


# REFRIGERATE FOR SAFETY



# STOREROOM BASICS



**MAINTAIN TEMPERATURE  
BETWEEN 50°F - 70°F**

**USE FIFO  
FIRST IN, FIRST OUT**

**LABEL AND DATE FOOD**

**KEEP STORAGE  
AREA CLEAN**

**STORE ITEMS AT LEAST 6  
INCHES OFF THE FLOOR**

**STORE  
CHEMICALS  
SEPARATE  
FROM  
FOODS**

