

Serve Safe 5

(B)

Storing

Following good storage guidelines for food and nonfood items will help keep these items safe and preserve their quality. In general, you must label and date mark your food correctly. You must also rotate food and store it at the correct temperature. Finally, you need to store items in a way that prevents cross-contamination.

Labeling

Labeling food is important for many reasons. Illnesses have occurred when unlabeled chemicals were mistaken for food such as flour, sugar, and baking powder.

Customers have also suffered allergic reactions when food was unknowingly prepped with a food allergen that was not labeled.

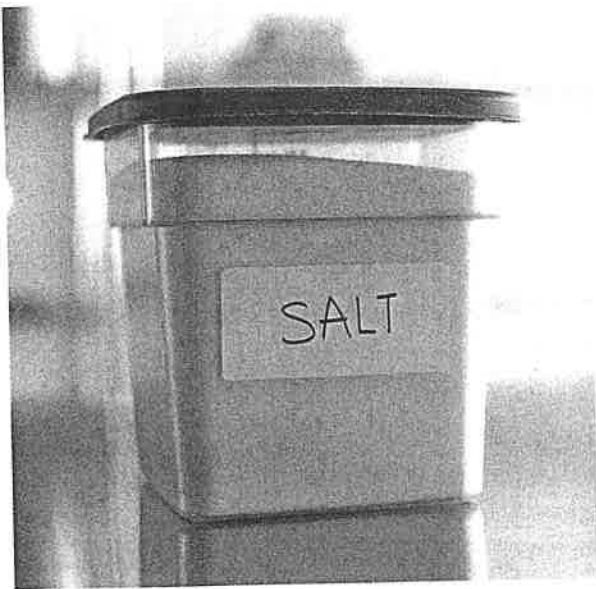
Labeling Food for Use On-site

- All items that are not in their original containers must be labeled.
- Food labels should include the common name of the food or a statement that clearly and accurately identifies it, as shown in the photo at left.
- It is not necessary to label food if it clearly will not be mistaken for another item. The food must be easily identified by sight.

Labeling Food That Is Packaged On-site for Retail Sale

Food packaged in the operation that is being sold to customers for use at home, such as bottled salad dressing, must be labeled. The label must include the following information:

- Common name of the food or a statement that clearly identifies it.
- Quantity of the food.
- List of ingredients and subingredients in descending order by weight. This is necessary if the item contains two or more ingredients.



- List of artificial colors and flavors in the food.
- Chemical preservatives.
- Name and place of business of the manufacturer, packer, or distributor.
- Source of each major food allergen contained in the food. This is not necessary if the source is already part of the common name of the ingredient.

These labeling requirements do not apply to customers' leftover food items placed in carry-out containers.

Date Marking

Refrigeration slows the growth of most bacteria, but some types grow well at refrigeration temperatures. When food is refrigerated for long periods of time, these bacteria can grow enough to cause illness. For this reason, ready-to-eat TCS food must be marked if held for longer than 24 hours. The label must indicate when the food must be sold, eaten, or thrown out, as shown in the photo at right.

Ready-to-eat TCS food can be stored for only seven days if it is held at 41°F (5°C) or lower. After that date, the food must be discarded. The count begins on the day that the food was prepared or a commercial container was opened. For example, a food handler who prepared and stored potato salad on October 1 would write a discard date of October 7 on the label.

Operations have a variety of systems for date marking. Some write the day or date the food was prepped on the label. Others write the use-by day or date on the label.

Sometimes, commercially processed food will have a use-by date that is less than seven days from the date the container was opened. In this case, the container should be marked with this use-by date, as long as the date is based on food safety.



5.12 ServSafe Manager

When combining food with different use-by dates in a dish, the discard date of the dish should be based on the earliest use-by date of any food items involved. Here is an example:

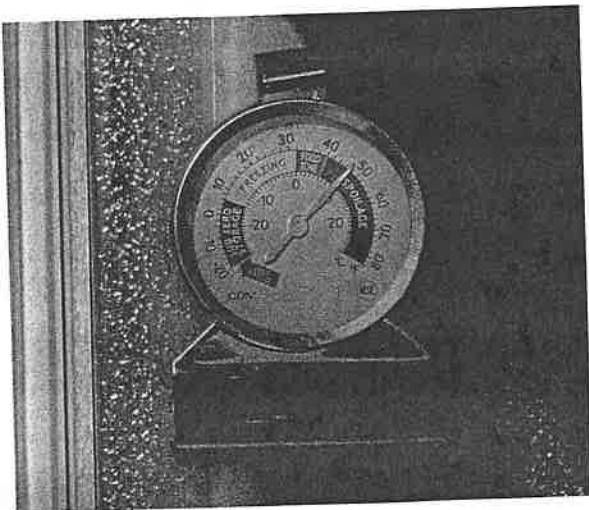
- A food handler is prepping a jambalaya on December 4 using shrimp and sausage.
- The shrimp has a use-by date of December 8.
- The sausage has a use-by date of December 10.
- So, the use-by date of the jambalaya is December 8.

December						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
4 Jambalaya Prep Date	5	6	7	8 Shrimp Use-By <u>Jambalaya Use-By</u>	9	10 Sausage Use-By
11	12	13	14	15	16	17

Temperatures

Pathogens can grow when food is not stored at the correct temperature. Follow these guidelines to keep food safe:

- Store TCS food at an internal temperature of 41°F (5°C) or lower or 135°F (57°C) or higher.
- Store frozen food at temperatures that keep it frozen.
- Make sure storage units have at least one air temperature measuring device. It must be accurate to +/- 3°F or +/- 1.5°C. This device must be located in the warmest part of refrigerated units and the coldest part of hot-holding units. The hanging thermometer in the photo at left is a common type of temperature measuring device used in coolers.



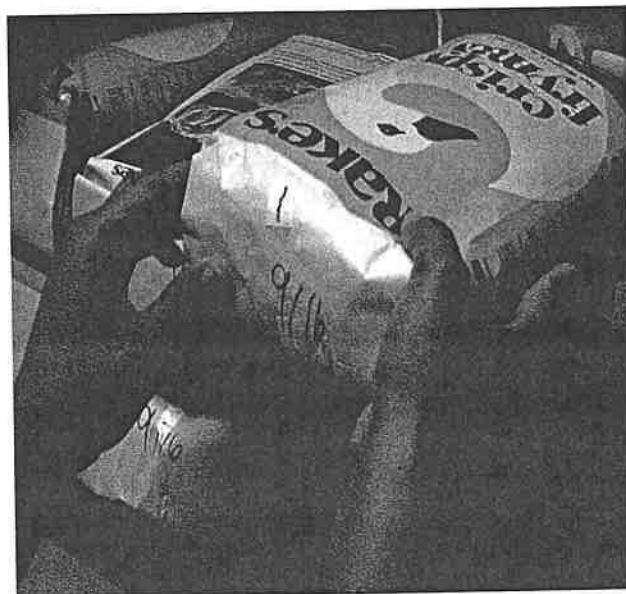
- Do not overload coolers or freezers. Storing too many food items prevents good airflow and makes the units work harder to stay cold. Be aware that frequent opening of the cooler lets warm air inside, which can affect food safety.
- Use open shelving. Do **NOT** line shelves with aluminum foil, sheet pans, or paper. This restricts the circulation of cold air in the unit.
- Monitor food temperatures regularly. Randomly sample the temperature of stored food to verify that the cooler is working. If the food is not at the correct temperature, throw it out.

Rotation

Food must be rotated in storage to maintain quality and limit the growth of pathogens. Food items must be rotated so that those with the earliest use-by or expiration dates are used before items with later dates.

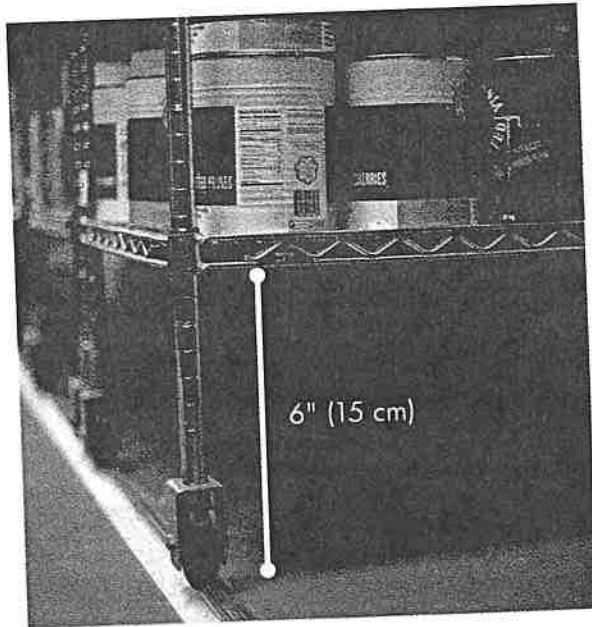
Many operations use the **first-in, first-out (FIFO) method** to rotate their refrigerated, frozen, and dry food during storage. Here is one way to use the FIFO method:

- 1 Identify the food item's use-by or expiration date.
- 2 Store items with the earliest use-by or expiration dates in front of items with later dates, as shown in the photo at right.
- 3 Once items are shelved, use those items stored in front first.
- 4 Throw out food that has passed its manufacturer's use-by or expiration date.



Preventing Cross-Contamination

Food must be stored in ways that prevent cross-contamination. Follow the guidelines throughout this section.



Supplies

- Store all items in designated storage areas.
- Store items away from walls and at least six inches (15 centimeters) off the floor, as shown in the photo at left.
- Store single-use items (e.g., sleeve of single-use cups, single-use gloves) in original packaging.

Containers

- Store food in containers intended for food.
- Use containers that are durable, leakproof, and able to be sealed or covered.
- **NEVER** use empty food containers to store chemicals. **NEVER** put food in empty chemical containers.

Cleaning

Keep all storage areas clean and dry. Clean floors, walls, and shelving in coolers, freezers, dry-storage areas, and heated holding cabinets on a regular basis. Clean up spills and leaks promptly to keep them from contaminating other food. Also follow these guidelines:

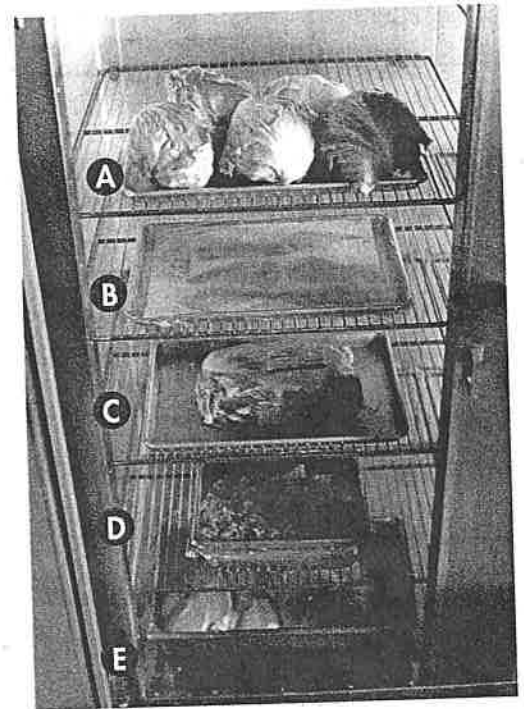
- Clean dollies, carts, transporters, and trays often.
- Store food in containers that have been cleaned and sanitized.
- Store dirty linens away from food. Store them in clean, nonabsorbent containers. They can also be stored in washable laundry bags.

Storage Order

Safe food storage starts with wrapping or covering food. After that, how you store the food depends on the type of food and your options for storage.

- Store raw meat, poultry, and seafood separately from ready-to-eat food. If raw and ready-to-eat food cannot be stored separately, store ready-to-eat food above raw meat, poultry, and seafood, as shown on the following page. This will prevent juices from raw food from dripping onto ready-to-eat food.

- Raw meat, poultry, and seafood can be stored with or above ready-to-eat food in a freezer if all of the items have been commercially processed and packaged. Frozen food that is being thawed in coolers must also be stored below ready-to-eat food.
- Store raw meat, poultry, and seafood in coolers in the following top-to-bottom order, as shown below: seafood, whole cuts of beef and pork, ground meat and ground fish, whole and ground poultry. This order is based on the minimum internal cooking temperature of each food.
- As an exception, ground meat and ground fish can be stored above whole cuts of beef and pork. To do this, make sure the packaging keeps out pathogens and chemicals. It also must not leak.



Storage Order, Top to Bottom	Minimum Internal Cooking Temperature
A Ready-to-eat food	N/A
B Seafood	145°F (63°C)
C Whole cuts of beef and pork	145°F (63°C)
D Ground meat and ground fish	155°F (68°C)
E Whole and ground poultry	165°F (74°C)

Storage Location

Food should be stored in a clean, dry location away from dust and other contaminants. To prevent contamination, **NEVER** store food in these areas:

- Locker rooms or dressing rooms
- Restrooms or garbage rooms
- Mechanical rooms
- Under unshielded sewer lines or leaking water lines
- Under stairwells

Damaged, Spoiled, or Incorrectly Stored Food

If you find expired, damaged, spoiled, or incorrectly stored food that has become unsafe, you should discard it. This includes food that is missing a date mark, ready-to-eat TCS food that has exceeded its date mark, and food that has exceeded time/temperature requirements.

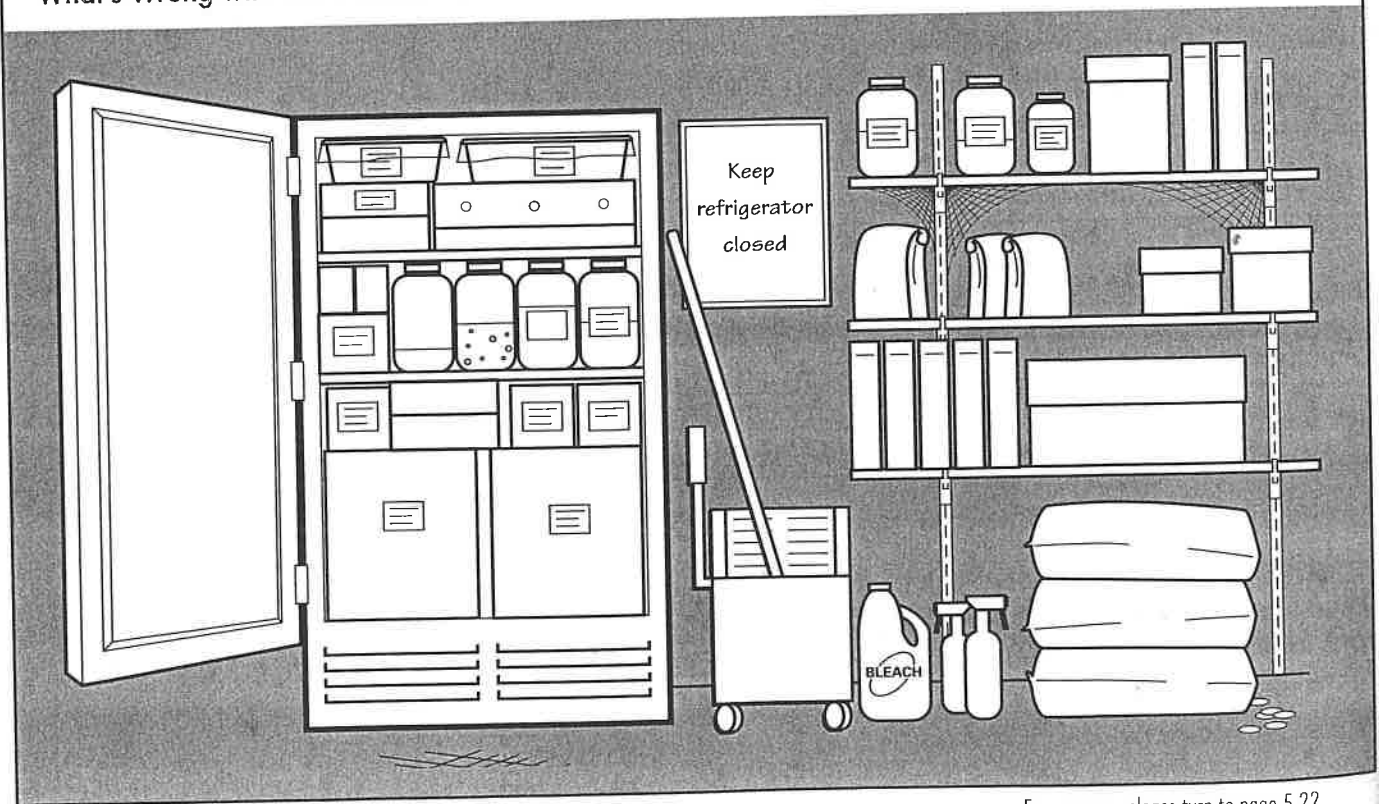
If the food must be stored until it can be returned to the vendor, there is a risk of contaminating the food stored near it. To prevent this risk, follow these guidelines:

- Store the food away from other food and equipment.
 - Label the food so food handlers do not use the product.
- The photo at left shows food that is properly labeled and stored until it can be returned to the vendor.



Apply Your Knowledge

What's Wrong with This Picture? Find and circle the unsafe storage practices in this picture.



For answers, please turn to page 5.22.

Chapter Review Case Study

To keep food safe during purchasing, receiving, and storage, you must know how to purchase food from approved, reputable suppliers; use criteria to accept and reject food during receiving; label and date food; and store food and nonfood items to prevent time-temperature abuse and contamination.

Now, take what you have learned in this chapter and apply it to the following case study.

A shipment was delivered to Francesca's Italian Restaurant on a warm summer day. Alyce, who was in charge of receiving, began inspecting the shipment. First, she inspected the bags of frozen shrimp. Alyce noticed the ice crystals inside the bags and took that as a good sign that the shrimp were still frozen.

Next, she used a thermometer to test the temperature of the vacuum-packed packages of ground beef, which was 40°F (4°C). Then Alyce used the same thermometer to measure the temperature of the fresh salmon. The salmon was on ice, although it seemed as though much of the ice had melted. The internal temperature of the salmon was 43°F (6°C), and the flesh sprung back after she touched it. She accepted the ground beef and the salmon.

Once she finished receiving the food, Alyce was ready to put it into storage. First, she carried the bags of shrimp to the freezer. Next, she wheeled several cases of fresh ground beef and the fresh salmon over to the walk-in cooler. She noticed that the readout on the outside of the cooler indicated 39°F (4°C). Alyce pushed through the cold curtains and bumped into a stockpot of soup as she moved inside. She moved the soup over and made a space for the ground beef. She was able to put the salmon on the shelf above the soup.

1 What receiving and storage mistakes did Alyce make?

For answers, please turn to page 5.23.