

STORAGE PRACTICES

FOR TEFAP & SFPP FOODS

- ✓ For inventory accuracy: Store foods separately by **PROGRAM**, (i.e., TEFAP, SFPP and Donated foods should be stored in individual groups).
- ✓ Post daily recorded temperature logs for storage areas: Dry, Refrigerator and Freezer.
- ✓ Keep working thermometers in each type of storage area.
- ✓ Keep all foods off floors, away from ceilings, condensation drippings from pipes & walls.
- ✓ Store foods by like items with labels facing outward on shelves.
- ✓ Store foods in cases/boxes with labels and codes, in case of recalls.
- ✓ Distribute foods by “First-in, First-out” (FIFO) unless “Best If Use By Dates” (BIUBD), are on products, then distribute by dates.

Note: BIUBD are not the same as “Expiration Dates.” USDA foods are not required to be dated even though most come with “Pack Dates.” BIUBD involves food quality issues while “Expiration Dates” denote food safety issues.

Acceptable Temperatures:

Dry Storage Temps. 50 to 70 Degrees

Refrigerator Temps. 35 to 40 Degrees

Freezer Temps. -10 to 0 Degrees

- ✓ Check refrigerators and freezers during hot weather periods. Especially after storms and or power outages.
- ✓ Maintain a perpetual inventory record of TEFAP & SFPP foods in full cases.
- ✓ Appropriately store food immediately upon delivery.
- ✓ Do not leave food unattended.
- ✓ Store food away from chemicals and cleaning products.
- ✓ Limit access to food and storage areas, be alert for tampering.
- ✓ Prevent cross contamination of food with other leaking raw food items or chemical leaks.
- ✓ Keep all storage areas locked.