



INTER-FAITH
**FOOD
SHUTTLE**

FOOD SAFETY BEST PRACTICES

[CLICK TO TAKE THE REQUIRED FOOD SAFETY QUIZ](#)

WASH YOUR HANDS

One of the most critical practices for keeping food safe is washing your hands properly, taking about 20 seconds. Use water as hot as you can comfortably stand, then wet your hands. Apply soap and scrub your hands vigorously for 10-15 seconds. Rinse thoroughly and dry your hands using a single-use paper towel.



SUNLIGHT

Avoid placing foods in direct sunlight. Sunlight Promotes oxidation and the subsequent loss of the foods nutritional value & quality.

Fat-soluble vitamins (A, D, E, K) are particularly sensitive to light and can break down.



GENERAL FOOD GUIDELINES:

Store ready-to-eat food above raw meat, seafood, and poultry. **DO NOT** store these items on the same shelf or pallet. It is not safe to store or place any chemicals/cleaners around any food. All food products should be elevated from the floor at least 6 inches, 6 inches from the ceiling, and away from the wall, to promote ventilation.





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TEMPERATURE

As part of maintaining optimal temperature, it is suggested that adequate ventilation should be provided! Try to avoid placing food in a room with:

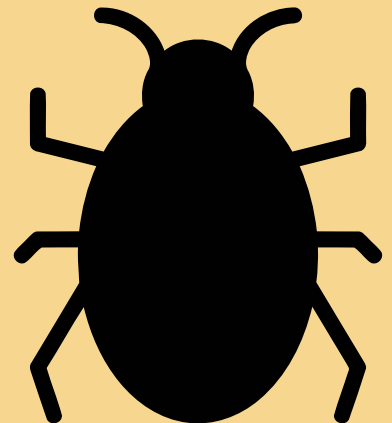
- Uninsulated steam or and water pipes
- Water heaters
- Transformers
- Refrigeration condensing units
- Steam generators
- Other heat producing equipment

Keep storerooms cool, dry, and well ventilated. The temperature should be between 50-70 degrees F. Cool storage prevents the growth of bacteria and slows the ripening of produce.

VERMIN/PESTS

Doors and windows should be kept closed to prevent the entry of rodents and insects. Any opening to the outside should be sealed and all structural cracks/ crevices promptly repaired.

Bait boxes, if needed, should be regularly monitored. If fumigation is necessary, rely only on experienced licensed control operators.



FOOD ROTATION

The best advice in the effective use of a dry goods storage room is **rotate, rotate, rotate**. Date all foods and containers. To protect the quality of foods

The first in, should be the first out: FIFO. Keep a readily visible record of the "use by" and "sell by" dates of the received foods and the shelf life in general.

Step 1: Check the delivery date.

Step 2: Store food with the earliest delivery date in front of food with later dates.

Step 3: Use the food stored in front first.

