

## NESD HEAD START

### FOOD STORAGE

1. The dry storage area will be between 50-70°F.
2. All food and paper supplies will be stored at least 6 inches off the floor.
3. All food is labeled and dated (date when open package).
4. Opened packages will be stored in containers with tight fitting lids or sealable plastic bags.
5. Follow FIFO (First In, First Out) method of food storage.
6. Discard any bulging or leaking canned goods.
7. Dry storage area and food surfaces will be kept clean and dry.
8. Chemicals will be stored away from food and food related supplies.
9. Refrigerator temperatures will not be above 41°F. Freezer temperature will not be above 0°F.

#### For Summer Break:

1. Clean, defrost and dry all refrigerators/freezers not used for summer. Disconnect and prop the door open for air circulation.
2. No leftovers will be stored over the summer.
3. Open packages of flour, etc. will be stored in a sealed container to retain freshness and eliminate pest contamination. Flour stored in the cupboard is good for 8 months. Flour can be stored up to 1 year in the freezer.