

Receiving & Storage

Inspect food as soon as possible after receiving.

Accept food only if:

- It is from an approved source.
- It is in wholesome condition.
- Containers and packaging are not contaminated or damaged in a manner to allow contamination of food.
- Potentially hazardous cold foods are less than **41°F**, and potentially hazardous hot foods are greater than **140°F**.
- Shell eggs are clean and unbroken.
- Frozen food has no visible signs of thawing or refreezing.
- Raw or raw frozen molluscan shellfish containers are properly labeled with species, quantity, harvest site, date of harvest, name and certification number of the harvester/original shipper.

Store foods properly and as soon as possible!

- Protect ready-to-eat foods from raw foods and store them separately. Separate raw meat, fish and poultry. Store raw foods under ready-to-eat foods.