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!