

WALK-IN FOOD STORAGE CHART

Cold Storage the Safe Way

1 Fruits & Vegetables



2 Pre-cooked Items



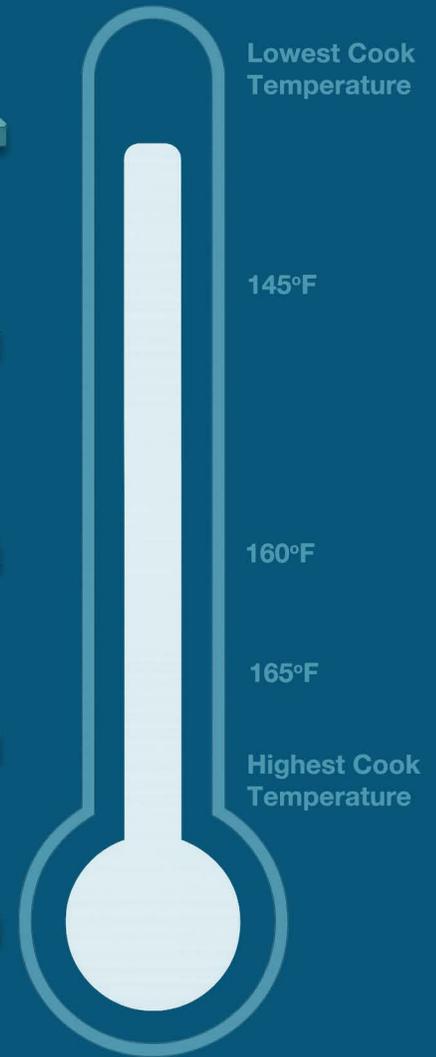
3 Dairy Products



4 Raw Meat



5 Thawing Food



AIRFLOW + SAFETY REMINDERS

- Don't stack boxes directly against walls or fans.
- Do leave 2–6 inches between walls and stored items.
- Don't block ceiling vents or stack above shelving limits.
- Do rotate stock using FIFO (First In, First Out).

CROSS-CONTAMINATION CHECKLIST

- Store raw meats separately from ready-to-eat foods
- Clean spills immediately
- Use designated bins for different food groups
- Train staff on safe stacking and labeling

PRO TIP: When in doubt, throw it out. If something looks off, smells wrong, or temp checks fail—it's not worth the risk.

