

## **Dry Food Storage**

## LEAPS

learning



# Where

- Seal any holes, cracks and crevices in dry storage area
- Clean area regularly
- Ensure area is not overcrowded
- Store chemicals away from food
- Store food off the floor

# How

- Store opened products in clean, sealed food grade containers or bags
- Label decanted products in containers or sealed bags with name of product and use by date

#### Or

- Cut off label with use-by date from product and attach it to sealed container or bag
- Make sure stock is within 'best before' or 'use by' dates
- Use oldest stock first

### Example of packaging instructions:

Store in cool dry place out of sunlight. After opening keep refrigerated and use within 2 days

#### Always store food according to the manufacturer's instructions

Check packaging for instructions. Some examples include:

- Store at room temperature
- Store in a cool, dry place
- Store out of sunlight
- Once opened, store in an airtight container









