Clean Eating Food Storage Factors

Temperature

Maintain the correct temperature for the type of food. Pantry items are best kept between 50F and 70F.

Humidity

Use airtight containers to maintain freshness.

Exposure to Light

Avoid di<mark>r</mark>ect sunlight<mark>, which</mark> can i<mark>mpact food's nutritional value</mark> and food quality.

Vermin

Store food in secure containers to prevent insect or rodent infestation. Check storage area frequently for signs of vermin and address issues immediately.

Dust and Dirt

Keep storage area and containers free of dust, dirt and cobwebs to discourage vermin and keep containers clean in preparation for use.

Storage Container

Use airtight food grade glass, metal or plastic containers.

Rotate Items FIFO

FIFO - First in, first out. Rotate items so that you always use the oldest items first.