



REFRIGERATOR - FREEZER STANDARDS




✓ RAW MEAT
Raw meat, poultry, and seafood to be stored in the bottom drawer so that they are **below** cooked items or items that will not be cooked.



✓ TRANSPORT
Purchases from the store are to be transported in an ice chest with blue ice.



✓ LABELING
All cooked food and raw meat is to be labeled with the name and date.




✓ SEALED BAGS
Bags are to be sealed. This is particularly important for the frozen ravioli and shrimp.




✓ STORAGE OF GREENS
Greens (spinach, romaine lettuce, arugula, endive, etc.) and fresh herbs (parsley, dill, thyme, rosemary, etc.) are to be stored between two paper towels (one on the top and one on the bottom) in a clear plastic container.




✓ VACUSEAL ITEMS
Vacuseal cheese and smoked salmon.



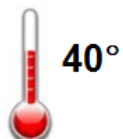
✓ RAW MEAT SCRAPS
Scraps (trimmings) are to be cooked rather than stored raw.




✓ GENERAL STORAGE
After a store bought container is opened, the contents are to be transferred into a clear food storage container and labeled with the name of the item and the date.



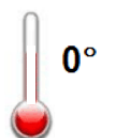
✓ FREEZER ICE BIN
Bottles of wine and water are not to be chilled in the freezer.




✓ REFRIGERATOR TEMP
The temperature of the refrigerator is to be **40°**.




✓ SPILLS
Spills are to be cleaned as soon as they occur.




✓ FREEZER TEMP
The temperature of the freezer is to be **0°**.



✓ EXTERIOR CLEANING
The exterior of the refrigerator is to be cleaned with SHEILA SHINE.



✓ AIR FRESHENER
A dish of baking soda is to be kept in the refrigerator and changed monthly.



✓ INTERIOR CLEANING
The interior of the refrigerator is to be cleaned with FORMULA 409.