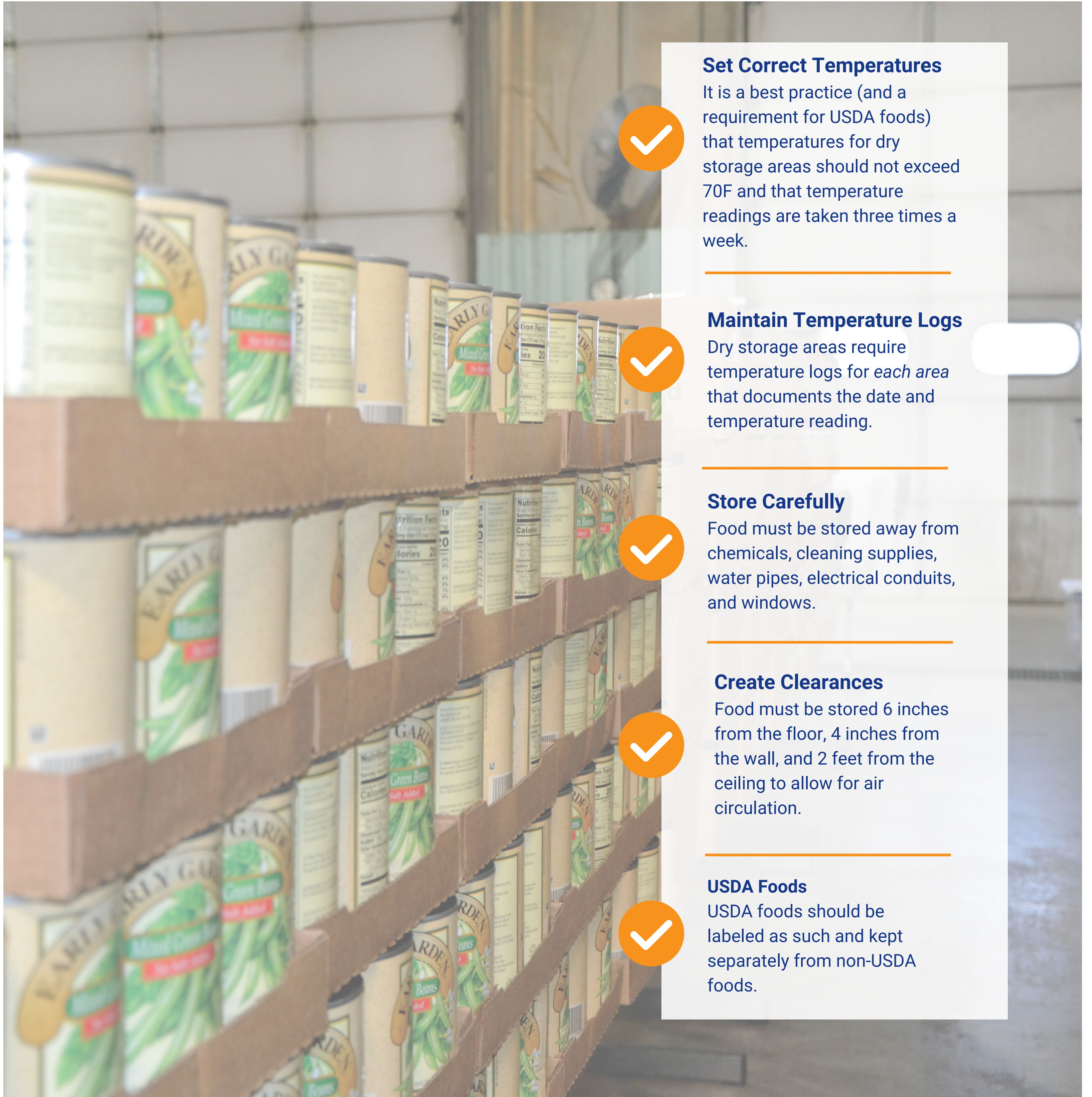


Dry Storage Reminders

Follow these steps and best practices



Set Correct Temperatures

It is a best practice (and a requirement for USDA foods) that temperatures for dry storage areas should not exceed 70F and that temperature readings are taken three times a week.

Maintain Temperature Logs

Dry storage areas require temperature logs for *each area* that documents the date and temperature reading.

Store Carefully

Food must be stored away from chemicals, cleaning supplies, water pipes, electrical conduits, and windows.

Create Clearances

Food must be stored 6 inches from the floor, 4 inches from the wall, and 2 feet from the ceiling to allow for air circulation.

USDA Foods

USDA foods should be labeled as such and kept separately from non-USDA foods.



Blue Ridge Area
FOOD BANK
Everyone should have enough to eat.

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For more information and resources on food safety, visit:

www.brafb.org/partner-resources