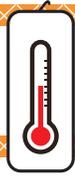


STOREROOM BASICS



**MAINTAIN TEMPERATURE
BETWEEN 50°F - 70°F**



**USE FIFO
FIRST IN, FIRST OUT**



LABEL AND DATE FOOD



**KEEP STORAGE
AREA CLEAN**



**STORE ITEMS AT LEAST 6
INCHES OFF THE FLOOR**

**STORE
CHEMICALS
SEPARATE
FROM
FOODS**



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