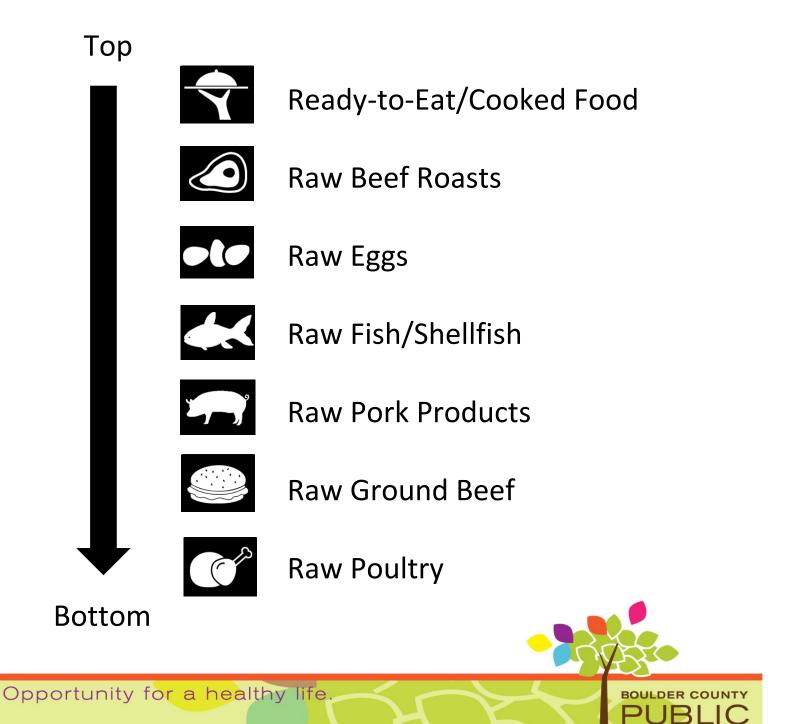
Proper Food Storage

Follow these proper storage steps to help protect food from contamination:

- Keep food covered and stored in proper order (see below).
- Do not cover food that is not 41°F or below (to speed cooling).
- Store all food at least 6" off the ground.
- Store food in the proper location from top to bottom, based on cooking temperatures.



Find more information at MySmartRD.com