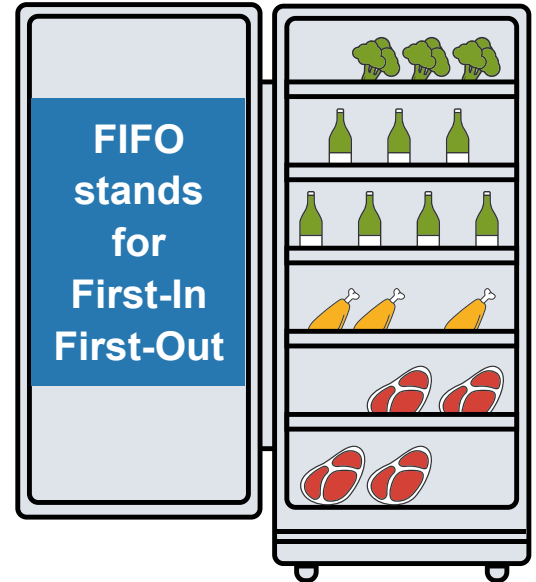


FIFO Best Practices

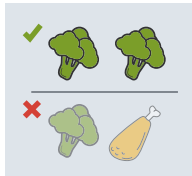
FIFO is a vital tool for maintaining food safety. This method ensures that items with the closest use-by dates are the first to be used or sold.

Tips for implementing FIFO effectively:



LABELING

Clearly label all items with intake and use-by dates.



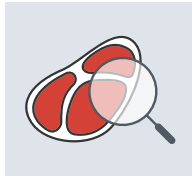
STORAGE

Store different types of items (eg. raw vs. cooked) separately to prevent cross-contamination.



ARRANGEMENT

Stock new items behind older ones.



INSPECTION

Check products for damage, deterioration or spoilage frequently and discard expired items.



USE

Use or sell older stock first to maintain product quality and reduce waste.



TRACKING

Keep inventory records, including received and used dates, to guarantee fresh items.

By implementing FIFO, food service professionals can help protect the quality of their products, reduce waste and prevent foodborne illnesses.