

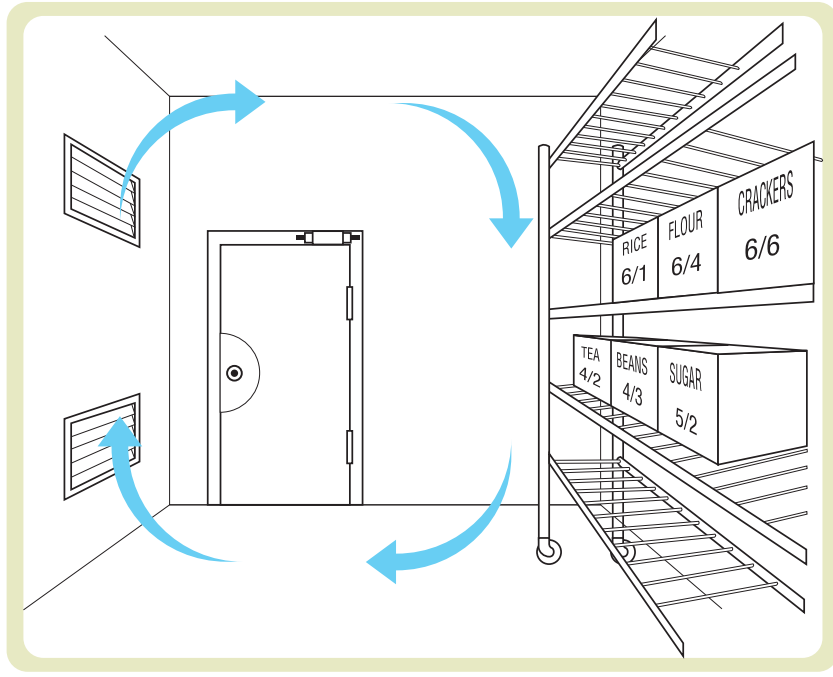


GUIDELINES — DRY STORAGE

Store dry goods 15cm (6 inches) off the floor with shelving 5cm (2 inches) from the wall. If repackaging bulk ingredients, use leak-proof, pest-proof, non-absorbent, sanitary containers with tight-fitting lids.

Area should be...

- Well ventilated
- Clean and dry
- Pest-free
- Protected from contamination



Keeping customers safe starts even before the food arrives. A clean workplace makes it easier to prevent micro-organisms and other contaminants from getting into food.



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