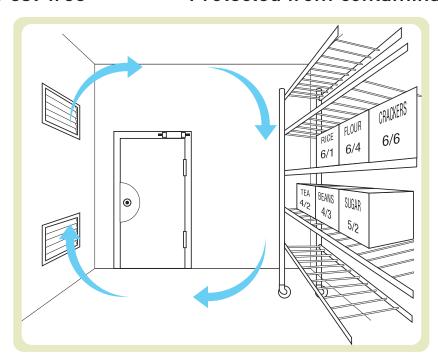


GUIDELINES - DRY STORAGE

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.



www.traincan.com • 888-687-8796