



## KEEP FOOD SAFE ENSURE ACCURATE TEMPS

### Walk-in Required Temperature



**33°F to 38°F (.6°C-3.3°C)**

Walk-in temp is required to be monitored and a temp log maintained.

### Danger Zone Temperature



Any product with internal temp of **41°F (5°C)** for 2+ hours must be discarded.

## STORE FOOD OFF THE FLOOR AND AWAY FROM WALLS

All dough trays and food should maintain 3" space from the wall.



All food must be on approved shelving 6" off the floor.

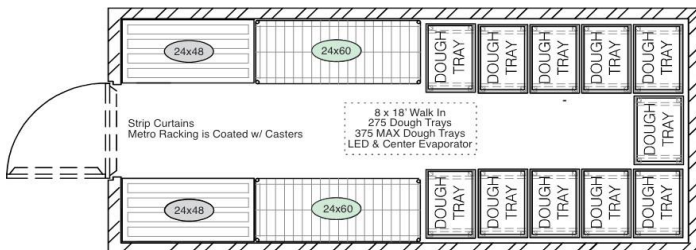


(4" off the floor when on approved casters)

APPROVED RACKING: Green Coated Metro® Racking on 4" Casters is strongly recommended.

## STORE DOUGH PROPERLY

- All dough tray labels should face forward for easy identification and rotation.
- All dough trays must have a top cover to prevent dough from drying out.
- All dough trays should be stored in the back of the walk-in away from the door.



## STORE FOOD PROPERLY

### OPENED/PREPPED FOOD



Must be covered or properly sealed and dated according to the Shelf-Life Guide.

### UNOPENED FOOD



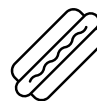
Must be dated according to the Shelf-Life Guide with the date facing forward.

### UNAPPROVED PRODUCTS



Absolutely NO GLASS, ALCOHOL, RAW FOOD (including eggs) or NON-FOOD items stored in the walk-in.

### PERSONAL FOOD



May be stored on the bottom shelf, in a food safe bin/container, must be labeled, and covered/sealed.