True or False?

1. You can store food near chemicals as long as the chemicals are stored in sturdy, clearly labeled containers.
2. You can store food in any durable container that you can cover.
3. Arrange stored food by its use-by-date so that you use the oldest food first.
4. You should reject a delivery of frozen steaks covered in ice crystals.

Complete the Label

Use the information below to complete the food-storage label.

On Sunday, 8/3, you prepped melon balls at 2:00 p.m. You used some for a fruit salad and stored the rest. Make the label for the food you stored.

USE BY

Date __________
☐ a.m.
_____ ☐ p.m.

Fill in the Blank

Fill in the blank with the correct word.

1. Store food at least _______ inch(es) [_______ centimeter(s)] off the floor.
2. Store raw meat, poultry, and seafood _______ ready-to-eat food.
3. Purchase food from _______ , reputable suppliers.
4. Store ready-to-eat TCS food that is prepared on-site for no more than _______ days.
**Store the Food**

Next to the number of each food item, write the letter of the shelf it belongs on.

1. Raw Poultry
2. Ground Beef
3. Cake
Answer Key

True or False
1. F
2. F
3. T
4. T

Complete the Label

USE BY
Date 8/9
☐ a.m. ☐ p.m.
2:00 Melon Balls ✔

Fill in the Blank
1. six; fifteen
2. below
3. approved
4. seven

Store the Food
1. C
2. B
3. A