Bakery Storage Guidelines

Use the First-in, First-out (FIFO) system in all storage

- Date and rotate all items as you put them away so the first items received (IN) are the first items used (OUT).
- Store time/temperature controlled for safety (TCS) products in coolers immediately after receiving them. Coolers should keep products cool at or below 41° F (5°C).

TCS foods in the bakery
(items like egg washes, whipped cream, icings, and fillings made with dairy products):

- Take only what you need out of refrigeration to begin a production job.
- Place highly perishable items back in refrigeration when called away.
- Return items to refrigeration as soon as you finish the job.

Store frozen products immediately after receiving them.

- Freezers should hold foods frozen at or below 0° F (-18 °C).
- Thaw potentially hazardous items in refrigeration, never at room temperature.
- Check freezers and coolers for accurate holding temperatures.

Store newly received products in manufacturers' original packaging.

Cooler storage:

- In coolers, keep raw and baked products separated.
- Do not stack raw products, such as raw eggs or egg washes, above baked items, as they may drip onto baked products and cross-contaminate them with harmful bacteria.
- Keep raw products and baked products in separate coolers and freezers or on opposite sides of the storage units.

Store all bakery products off the floor at least 6 inches (15cm).

Place all open bags of ingredients in covered bins to keep out rodents and insects.

For information on First In, First Out, see IDDBA’s FIFO Job Guide at www.iddba.org/jobguides.aspx