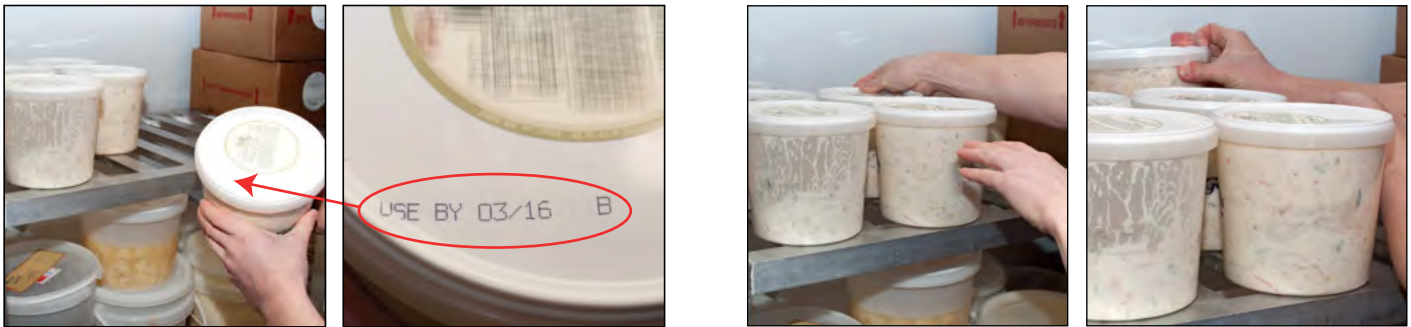


FIFO Product Rotation

FIFO (First-IN, First-OUT) is a basic rule of product rotation that protects product quality and freshness. Rotate foods so the first products displayed (IN) are the first products sold (OUT) to minimize spoilage and waste. Every product has a code date. Do NOT use products past their code or “use-by” dates.

FIFO stock rotation in storage areas:

- Find the product’s code date and remove out-of-code items.
- Move previously received merchandise *forward* and/or to the *top of the stack*.
- Put new items at the *back of the row* and/or on the *bottom of the stack*.
- Always position products on the shelf so the oldest products will be used first.



FIFO stock rotation in self-service display cases:

- Find the product’s code date and remove out-of-code items.
- Put new items on the *bottom of the stack* and/or at the *back of the row*.
- Always position products on the shelf so the oldest products will sell first.
- Stack items so they don’t come in contact with the floor or other sources of contamination.

