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.

Disclaimer: The information presented in this Job Guide has been compiled from sources and documents believed to be reliable and represents the best professional judgment of International Dairy-Deli-Bakery Association (IDDBA). However, the accuracy of the information presented is not guaranteed, nor is any responsibility assumed or implied, by IDDBA for any damage or loss resulting from inaccuracies or omissions.