

November Tip of the Month

Keep Acidic Foods Covered

Covering the inventory in your refrigerator is a food safety standard. Here's why:

Avoid Corrosion - High levels of acidity in many foods, such as tomatoes and pickles, will emit acids that corrode your commercial refrigeration units over time.

Stop Contamination - Raw juices often contain harmful bacteria and lead the spread of cross contamination.

How do you avoid this? Store your entire refrigerated inventory in plastic non-corrosive food storage containers and use lids that seal well.

