

## Fact Sheet

### Modern storage – for caterers and kitchen staff

#### Outline

Well organised storage contributes to a high quantity of food processed and thereby a complete usage of the products with less concomitant food wastage. Ideally, all of the purchased and stored foodstuffs will be prepared without any losses caused by spoilage. For an ideal storage it can be recommended to perform regular mandatory training for your staff and to implement the FIFO principle (First In – First Out) in your operation.

#### Procedure

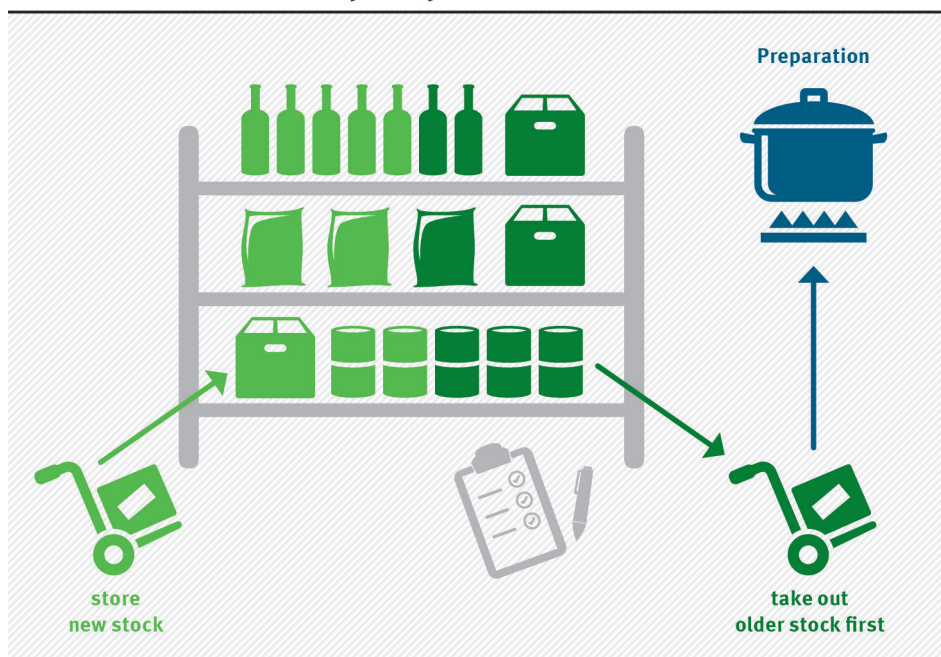
- ▶ Train employees in regard to ideal food storage
- ▶ Store according to the just in time principle
- ▶ Perform stock control and cleaning in compliance with storage hygiene specifications
- ▶ Carry out systematic storage according to the FIFO principle

#### Environmental relevance

The crucial factor to prevent food waste during storage is the consistent application of the FIFO principle.



#### The “First In – First Out” principle



Source: Umweltbundesamt