

FIFO checklist

FIFO stands for First-In First-Out

It ensures that food with the nearest best before or use-by dates are used or sold first.

How to use FIFO:

1



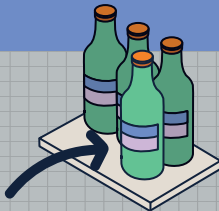
Locate products with the soonest best before or use-by dates.

2



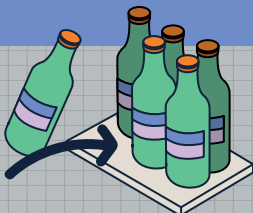
Remove items that are past these dates or are damaged

3



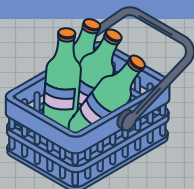
Place items with the soonest dates at the front.

4



Stock new items behind older ones; put latest dates at the back.

5



Use/sell stock at the front first.



FIFO Tips:



Check products for damage or deterioration.



If a product isn't put out, make a note of why.



Make sure goods are faced up.



Don't overload refrigerators.



Label decanted food with a best before or use-by date.