



Walk In Cooler Food Storage Chart



operandio.com

The #1 Operations Management Platform

The template provided here has been created as a general guide by Operandio and may need to be adapted to cover all regulatory requirements for your business.

We recommend consulting your local and industry authorities for clarification and assistance with your specific record-keeping requirements.

Walk In Cooler Food Storage Chart



Food item	Ideal Storage Temperature	Shelf life	Special instructions
Dairy	0°C - 4°C	Milk: 5 days Cheese: varies	Store in airtight containers
Meat	0°C - 4°C	Varies by cut	Store on lower shelves to prevent cross contamination
Seafood	0°C - 4°C	Varies by type	Keep seafood separate from other foods
Produce	0°C - 13°C	Varies by type	Keep away from ethylene producing fruits
Prepared Foods	0°C - 4°C	Varies by dish	Store in shallow containers

Notes