

## **SOP For Finished Product Storage**

- Once meat/poultry items are packaged and labeled, they will be master-packed (if appropriate), and immediately moved into either dry storage (jerky and other shelf-stable products), refrigerated storage, or frozen storage.
- All coolers will be maintained to hold a temperature of 41°F or lower, with daily monitoring and documentation.
- All freezers will be maintained to hold a temperature of 0°F or lower, with daily monitoring and documentation.
- Finished raw products will be stored separately from finished Ready-To-Eat (RTE) products, either in separate coolers/freezers/rooms, or on physically separate racks/shelves.
- Finished RTE products will NEVER be stored below finished or unfinished raw products.
- No products (finished or unfinished) will be stored on the floor.