## Best practices for spoilage and damage

Carefully monitor
'standing orders' to
ensure they do not
create recurring excess

Keep ripe and unripe fruits apart

Consider if smaller, more frequent deliveries would save waste and money

First In, First Out Place new stock in the
back, older stock in
front for proper
rotation.

**For dark days or closures, plan ahead.** Let offerings shrink near service end to reduce waste.