

Action Plan – Food Storage How and Where

This worksheet is designed to help readers develop a plan of how and where to store foods using information provided in Chapter 11 (Food Storage How and Where) of [*The Provident Prepper: A Common-Sense Guide to Preparing for Emergencies*](#).

Food storage is highly valuable. It is worth taking the time and energy to store it correctly. In Chapter 11, we explored the best storage methods and learned how to find space to store those precious supplies. Food storage is a financial investment, and as with any investment, it must be protected.

Take a few minutes to evaluate your current supplies. Note the items which need to be addressed and make a to-do list. Remember, good enough is perfect. It is better to have a “less than perfect” storage system, than to have nothing while you wait to build your dream storage room. Do what you can now, make steady progress, and enjoy the peace that comes with knowing you have prepared for a rainy day.

Physical Storage Improvement Plan		
Category	To-Do List	Completed
Enemy Control	List strategies you need to implement to protect food storage from air, chemical contamination, insects, light, rodents, temperature, and time.	
Actual Shelf Life	Evaluate foods currently in storage. Do any need to be rotated soon or disposed of?	

<p>Longer Term Storage and Treatment</p>	<p>What storage items need to be repackaged or treated to facilitate longer term storage success?</p>	
<p>Root Cellar or Cold Storage</p>	<p>Carefully evaluate your circumstances. How might you create a cool environment to increase long term storage of fresh foods?</p>	
<p>Operational Security</p>	<p>List ideas to keep your food quietly safe from the knowledge of others.</p>	
<p>Other</p>		