

15 FOOD STORAGE MISTAKES

Almost every prepper makes several food storage mistakes at the beginning. It's hard not to. Even experienced preppers make mistakes. That's why I thought a post on food storage mistakes would be a good reminder for me and everyone who visits this site. Note: These are not in order of importance.

1. Planning to store food, but never doing it. Planning itself often feels like an accomplishment, but if you never get past the planning stage you're just wasting time.
2. Buying storage food and forgetting about it. Just because you bought a bunch of food and shoved it in the back of the closet doesn't mean you're prepared.
3. Buying huge quantities of foods that you haven't even tried. What if all those boxes of freeze dried chicken Alfredo are disgusting? Most food storage companies will send you samples if you request them.
4. Buying bulk foods only because they're a good deal. It's not a good deal if it's food you don't like.
5. Storing food you don't usually eat. After a disaster, you and your family will be much happier if you're able to keep eating the way you normally do.
6. Not having enough variety. Don't buy too much of one thing unless you want to hear something like, "Beans again?" everyday.
7. Buying too many foods that require refrigeration. I'm all for filling up the freezer, but if the power is out for more than a few days you'll need other options.
8. Storing foods that are difficult to cook. This mistake is debatable because some people are good at cooking from scratch even without power, but most people should choose foods that won't take long to prepare.
9. Forgetting about spices and condiments. It's easy to forget about these, but make sure you don't. Meals are boring without them.
10. Not labeling your food with expiration dates. If you don't know how old your food is, you'll have to either throw it away or risk eating something that will make you sick. (See Food Shelf Life Tips)
11. Not using durable, food-safe containers. Don't just leave your food in cardboard boxes. Put it in something that will keep pests out.
12. Storing foods in places with moisture and varying temperatures. Find a place in your home that has stable temperature and humidity levels. (See Where You Should Store Your Food)

13. Not rotating your food. You must have a good rotation system in place unless you want all the stuff in the back to go bad.
14. Not having an inventory list. This will help you know what to purchase next and avoid purchasing food items you already have.
15. Not having the equipment to prepare the food. First on the list is a can opener. You might also need a hand-operated blender, a grinder (if you have wheat), a camp stove, and other non-electric appliances.