FACT SHEET 11

Storage

General

It is important that food is stored correctly in both dry stores and cold rooms for the following reasons:

- To maintain the quality and integrity of the product;
- To protect the product from contamination;
- Allows for quality assurance due to stock rotation and date coding (refer Food Fact Sheet No. 12);
- Ensures no food source is available for pests.

Dry Stores

Dry stores are generally used for the storage of non perishable items. It is still important that these items are protected from contamination by:

- Ensuring packaging is maintained in good order;
- Ensuring all food containers are food grade;
- Ensure all containers with food have sealed lids;
- Ensure shelving is maintained in a good condition;
- Ensure goods are not stored on the floor to facilitate easy cleaning.

Cold Storage

Cold storage areas include cold rooms, freezer rooms, domestic and commercial refrigerators. Cold stores are generally used for the storage of potentially hazardous foods. The same principles of storage apply to all units:

- Ensure all food items are stored in food grade containers which are well sealed;
- Store raw food below or separate from cooked and ready to eat foods to minimize the chance of cross-contamination (refer Food Fact Sheet No. 10);
- Maintain cold storage units in a clean and well maintained condition to minimize the chance of contamination;
- Date code all foods to ensure that the first item in is the first item out;
- Ensure cold and hot storage units maintain temperature of potentially hazardous foods (refer Food Fact Sheet No. 7).

Storage Important Points

- All food that is not in original packaging should be stored in well sealed food grade containers.
- All food should be stored off the floor to facilitate easy cleaning.
- Potentially hazardous food should be date coded to ensure that the first item in is the first item out.
- All food storage areas should be maintained in a clean condition at all times.
- All raw foods in cold storage should be stored below and away from cooked and ready to eat foods.
- Ensure cold and hot storage units maintain temperature of potentially hazardous foods (refer Food Fact Sheet No. 7).

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