Unit 207: Food safety

# Handout 5: Food storage

Most businesses have to store food, even if it is only for a short time.

Correct storage helps to:

* prevent illness linked to food
* preserves the food’s taste, appearance and nutritional   
   value
* provide adequate supplies when they are needed
* avoid spoilage and wasted food
* keep to the budget
* keep within the law and avoid prosecution for selling   
   unfit food.

**Types of storage**

* Dry goods store – long and short-term storage of canned and bottled foods, grains, spices, tea, coffee, etc.
* Refrigerators and cold stores - for storing high-risk and perishable foods for short periods
* Chiller cabinets – for displaying food for very short periods.
* Freezers – for longer term storage of frozen items.

**Consideration for storage conditions**

Are the foods:

* ambient
* chilled
* frozen.

**General rules for safe storage**

* Keep storage areas clean and tidy
* Store food immediately after delivery
* Store high risk and perishable foods before dry and canned goods on delivery
* Keep high risk and perishable foods out of the temperature danger zone
* Cover foods to prevent contamination
* Store foods in appropriate storage areas
* Always store foods off of the floor
* Stack shelves safety, do not overload and allow air to circulate
* Make sure all food items are labelled / date
* Check all foods regularly and in particular before use
* Rotate stock – first in, first out (FIFO).