



Storage Facilities and Conditions

Lesson 5

This course will enable you to gain knowledge and understanding of the various storage facilities and their conditions required in a food manufacture environment.





Storage facilities must allow for the prevention of any cross contamination.

Food factories have a separate high and low risk area with separate high and low risk storage areas, to ensure cross contamination doesn't occur.





Raw and cooked ready to eat foods are stored in separate areas usually in a high and low risk area. Different PPE, equipment and utensils are used for segregation the high and low risk areas. A colour coding system is used for storage equipment and areas to identify raw and cooked ready to eat foods as separate.





Meat and vegetable products are also stored in separate areas to prevent any cross contamination. A colour coding system is used to clearly identify meat and vegetable products as separate.





Any products containing allergens are stored separately from all non-allergen products.





To prevent allergen contamination in storage there area a number of requirements:

- Colour code all allergen areas, equipment and utensils
- Staff working in the allergen storage area should not move between allergen and non allergen storage areas unless new PPE and the required precautions have been completed
- Allergens should be clearly labelled
- Specific designated areas for allergens
- Extra precautions should be in place to prevent any spillages of allergens e.g. extra wrapping of products



Any product ingredients or materials in storage which have been quarantined must be kept separate from other products, ingredients and materials. Quarantined stock will be clearly labelled as quarantined.



Any stock found to be damaged must be reported immediately to the appropriate person. The stock should be quarantined until a decision is made about the suitability of usage.





Revision Activity 5

Name two ways of preventing allergen contamination in storage?