



Food Manufacture

# Storage Facilities and Conditions

## Lesson 1

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





# Learning Objectives

- List the key features of storage areas in a food factory
- Identify what is included in storage procedures in a food factory
- Define the role of the storage operative
- Describe different storage conditions required in a food factory and how to maintain them





# Learning Objectives

- Explain the importance of preventing cross contamination in storage areas
- Summarise how to prevent cross contamination from occurring
- State the importance of stock rotation





# Learning Objectives

- Explain how to perform stock rotation
- Understand the importance of cleaning storage areas
- Identify documentation completed in storage areas and understand it's function





All food factories have storage facilities for ingredients, products and equipment.

All storage facilities for raw materials, packaging and products should be suitable for their intended purpose.





**There are three main types of storage in a food factory:**

- **Ambient/dry storage**
- **Chilled/refrigerated storage**
- **Frozen storage**



Storage areas are light areas which can be cleaned easily so they do not act as a place which is easy for pests to hide and nest.





Food products are stored off the floor with sufficient space for cleaning, segregation and air flow.

Product are also stored away from the wall to prevent any contamination e.g., from condensation.







Stock should be stored in a safe manner to prevent any accidents from occurring to people or the stock e.g. a safe stackable height.





The temperature the product/ingredient is stored at is important in keeping the food safe to eat. If it is not kept at the correct storage temperature then the product could potentially cause food poisoning.





When certain food which require temperature control are stored at incorrect temperatures e.g. room temperature then bacteria will start to grow on the product. The longer the product is exposed to the incorrect temperature the more bacteria will have grown on the product resulting in an unsafe to consume product.





Storage areas in food factories are often fitted with CCTV security systems to monitor the safety of any stock.





# Revision Activity 1

**What are the three main types of storage in a food factory?**