



Food Manufacture

Storage Facilities and Conditions

Lesson 3

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





Staff who work in the storage departments have an essential job within the food process operation.

A storage operative is responsible for ensuring the storage area is kept clean and safe. They will have an awareness of pest control and know what signs to look for.





The storage operative will check that all product is stored in the correct area in the correct containers, covered and labelled. Any open product packaging is decanted into suitable storage containers e.g., open tins should not be stored in a refrigerator due to chemical migration and foreign body risks.





**The products are
labelled with used
by or best before
dates, traceability
information, product
name and any
decanting/opening
information**



Allergens are
clearly labelled and
stored safely by the
storage operative





The storage operative or technical department will check the temperature of the storage area is correct. An air temperature thermometer can be used to check the area manually. It is common for a food factory to have an automated temperature control system which will alert the appropriate person if it is not running at the required temperature.





The storage operative will be responsible for checking the temperature of the product in storage. For refrigerated products core temperature can be taken using a temperature probe.





Products may need to be moved into different storage areas for temperature control reasons e.g. cooked product will be moved from a blast chiller to a storage chiller or freezer when it has an appropriate core temperature.

The storage operative will move and monitor the product location and temperature.

A transfer procedure will be followed to ensure product is kept safe.



Food factories have a positive release system where the product is released from the storage area e.g. chiller, by the storage operative to the next stage in the process operation.





The storage operative will make sure that the product is segregated where it should be. Raw product is stored in a separate area to cooked ready to eat products. There will also be meat and vegetable segregation, allergen segregation and a separate area for quarantined products.





The storage operative will make sure stock rotation takes place, records all the stock and reports it to the relevant departments.





Audits are completed by the quality or technical department to check compliance in the storage area. The key points checked are:

- Stockage check
- Segregation and risk of contamination
- Pest control checks
- Quality and product/ingredient temperature
- Storage area cleanliness and condition
- Temperature of the storage area
- Stock is stored correctly and labelled correctly
- Check any health and safety requirements are being met
- Documentation check



Revision Activity 3

Name two points that are checked during an audit of the storage area?