



Food Manufacture

Storage Facilities and Conditions

Lesson 6

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





Stock rotation is completed on raw materials and products to make sure no out of date materials or product is used and helps to save on wastage.

Stock rotation is performed by the storage operative and involves moving the products with the shortest shelf life to the front of the storage area to be used first.





Where there is not enough space to move stock around a 'use first label' can be placed on stock to ensure no wastage occurs. This method can be used in walk in freezers where it is difficult to move stock.



Some food factories have their own colour tag system to identify when product has been produced and needs to be used. An ordering system can identify what shelf life there is on stock and where it can be used.



Ingredients and products have either a 'used by date' or a 'best before date' to determine when it should be consumed or used. A used by date is given to product with a short shelf life and a best before date is given to product with a long shelf life.





Any stock which is found to be past its shelf life will be reported to the appropriate person immediately. The stock can then be evaluated for the possibility of a concession for extra shelf life or disposed of safely.





Storage operatives who perform stock rotation must make sure that stock is moved safely e.g. the correct size and weight should be moved. Clear routes free from hazards will allow stock to be moved safely.





Equipment can be used to move stock in storage areas such as:

- Fork lift trucks
- Pallet trucks
- Wheels on trays and containers
- Piping systems
- Automated moving systems



Revision Activity 6

What is stock rotation?