



Food Manufacture

Storage Facilities and Conditions

Lesson 7

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



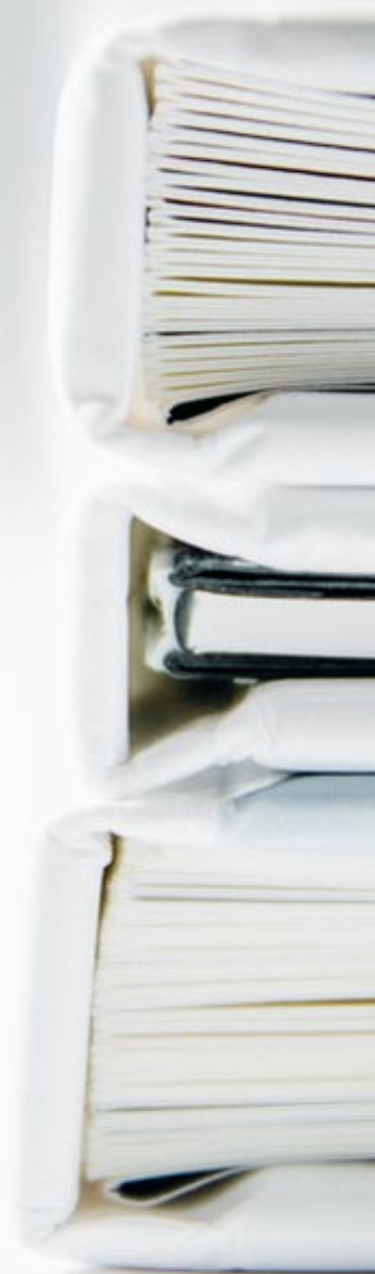


All storage areas should be clean and tidy to help prevent contamination and ensure health and safety is maintained.





A storage cleaning procedure can be used to deep clean the storage area. Stock must be moved to an appropriate area or sufficiently covered when any cleaning takes place.





A clean as you go approach can be taken throughout the production shift and any spillages dealt with immediately.





If there is any torn packaging found in the storage areas the product will be investigated appropriately and decanted into a covered storage container to prevent any contamination or attraction to pests.





Keeping storage areas clean and tidy can help to prevent any pest infestations from occurring.

There is appropriate pest control measures in storage areas e.g. electric fly killers, baits, strip curtains, window and door screens.





Revision Activity 7

List three different pest control measures used in the storage area?