



Food Manufacture

Storage Facilities and Conditions

Lesson 8

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





The storage operative will be responsible for completing important documentation about the amount, type, transfer and condition of stock and the storage area.





There will be checks documented on the temperature of the storage area, this is important in temperature controlled environments.



There is also documentation completed to record the temperature of products and ingredients in the storage areas, this forms part of a HACCP system.

A check on the quality of the product is also often completed in the storage areas.





Stockage checks are completed and documented, these are communicated to the planning department and processing department. This is so there is a clear picture of what product/ingredients can be used and packed to be distributed. The amount of product/ingredient which is required to be processed.





Stockage checks are an essential part of the factory process as most department will be affected if the stockage check is incorrect.





The movement of products and ingredients in and out of the storage areas is also documented to form part of the traceability system should any products or ingredients need to be traced.





Revision Activity 8

Which department is the stockage report communicated to?