

## **73337 Dietetic Service-Food Storage**

### **(a)**

Food storage areas shall be clean at all times.

### **(b)**

Dry or staple food items shall be stored at least 30 centimeters (12 inches) above the floor, in a ventilated room, not subject to sewage or waste water backflow, or contamination by condensation, leakage, rodents or vermin.

### **(c)**

All readily perishable foods or beverages capable of supporting rapid and progressive growth of microorganisms which can cause food infections or food intoxication shall be maintained at temperatures of 7°C (45°F) or below, or at 60°C (140°F) or above, at all times, except during necessary periods of preparation and service. Frozen foods shall be stored at minus 18°C (0°F) or below at all times. There shall be a reliable thermometer in each refrigerator freezer and in storerooms used for perishable food.

### **(d)**

Pesticides, other toxic substances and drugs shall not be stored in the kitchen area or in storerooms for food and/or food preparation equipment and utensils.

### **(e)**

Soaps, detergents, cleaning compounds or similar substances shall be stored in separate defined storage areas.