

§ 76377. Food and Nutrition Services - Food Storage.

(a) Food storage areas shall be clean at all times.

(b) All foods or food items not requiring refrigeration shall be stored above the floor, on shelves, racks, dollies or other surfaces which facilitate thorough cleaning, in a ventilated room, not subject to sewage or wastewater backflow or contamination by condensation, leakage, rodents or vermin. All packaged food, canned foods or food items stored shall be kept clean and dry at all times.

(c) Fixed and mobile equipment in the dietetic service area shall be located to assure sanitary and safe operation and shall be of sufficient size to handle the needs of the facility. Such equipment shall meet the requirements contained in Standard No. 2 as amended in April 1965 of the National Sanitation Foundation, P.O. Box 1468, Ann Arbor, MI 48106.

(d) 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 degrees C (45 degrees F) or below, or at 60 degrees C (140 degrees F) or above, at all times, except during necessary periods of preparation and service. Frozen foods shall be stored at minus 18 degrees C (0 degrees F) or below at all times. There shall be a reliable thermometer in each refrigerator and freezer and in storerooms used for perishable food.

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

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

Note: Authority cited: Section 208 (a), Health and Safety Code. Reference: Section 1276, Health and Safety Code.

22 CCR § 76377, 22 CA ADC § 76377