

78335 Nutrition Services: Food Storage

(a)

Food storage areas of adequate size to accommodate the required food supply shall be provided.

(b)

Food storage areas shall be clean at all times.

(c)

Dry or staple food items shall be stored above the floor on shelves, racks or dollies which permit easy and regular cleaning in a ventilated room not subject to sewage or waste water backflow or contamination by condensation, leakage, rodents or vermin.

(d)

The temperature for refrigerator, cold storage shall be maintained at 7°C (45°F) or below.

(e)

Hot foods shall be maintained at 60°C (140°F) if they are not served immediately upon completion of cooking.

(f)

The temperature for frozen food storage shall be maintained minus 18°C (0°F) or below.

(g)

Pesticides and other toxic substances shall not be stored in food storeroom, kitchen areas or where kitchen equipment or utensils are stored.

(h)

Soaps, detergents, cleaning compounds, craft supplies or similar substances shall be stored in areas separate from food supplies.

(i)

Employees' street clothing and purses shall be stored in an enclosed area separated from food, paper goods, utensils, kitchen equipment and other supplies used in the preparation or service of food.