

79693 Dietary Service Food Storage

(a)

Food storage areas shall be kept clean at all times.

(b)

All foods not requiring refrigeration shall be stored at least twelve inches above the floor, on shelves, racks, dollies, or other surfaces which facilitate thorough cleaning, in a ventilated room not subject to contamination by waste water backflow, condensation, leakage, rodents or vermin.

(c)

Readily perishable foods or beverages 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 or service. Frozen foods shall be stored at -18°C (0°F) or below.

(d)

Soaps, detergents, cleaning compounds, pesticides and other toxic substances shall be stored separately.