

# § 76888. Food and Nutrition Services - Food Storage.

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(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, 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 stored food shall be kept clean and dry at all times.

(c) All readily perishable foods or beverages 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 an accurate thermometer in each refrigerator and freezer and in any other storage space used for perishable food.

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

(e) Soaps, detergents, cleaning compounds or similar substances shall not be kept in food storage cabinets or bins.

Note: Authority cited: Sections 208.4 and 1267.7, Health and Safety Code. Reference: Section 1276, Health and Safety Code.

22 CCR § 76888, 22 CA ADC § 76888