



Step 3 - Dry storage

Summary

Correct food storage is essential to ensure both the safety of food produced, as well as getting value for money from purchases.

What could happen?

Dry food will get wet if incorrectly stored, leading to food safety issues.

Pests and other vermin can also be attracted when dry goods get wet or neglected etc., and so constant maintenance of this area is essential

Allergenic ingredients may not be identified, leading to potential allergic reaction.

Procedure

- Never obstruct ventilation into the dry goods stores and keep the doors into dry storage areas closed whenever possible.
- Always place open food ingredients in pest proof, labelled containers in the dry goods store. The label must include the name of the product, relevant allergen info, the date the product was placed in the container and the best-before date.
- Never store items on the floor in the dry goods store.
- There must be enough space between the lowest shelf and the floor to allow for effective cleaning.
- No product is to be decanted into large food containers until the container is completely empty, has been cleaned and is thoroughly dried.
- It is essential that food labels with date codes and allergen information are retained, as these enable traceability of the food and to identify any allergens which may be present.

Step 3 - Dry storage HACCP Summary

Hazard

- Contamination with pathogens, chemicals or food allergens.
- Multiplication of pathogens.
- Foods are of poor quality and suspect safety.

Controls

- Food is covered and protected.
- Transfer from open pack into a sealed container; Date & label correctly including food allergens.
- Maintain the storage area in a cool and dry condition.
- Correct stock rotation and 'First expired, first out' policy is in use.
- Store chemicals separate from food.

Critical limits

- **Not applicable as this step – controls must still be applied.**

Checks & Records

- Whilst going about cleaning duties, team members should look to identify problems and take action to resolve them.
- If it is thought that a problem may arise, then this potential cause should be altered or removed.
- Daily visual inspection to check condition of packaging, food, canned goods etc.

Corrective action

- Report issues to Head Chef.
- Discard contaminated food.
- Notify maintenance if appropriate.
- Review systems and training.

Other documentation / action

- Ensure problems are documented and team members are aware of issues.
- Team members should suggest ways to avoid similar issues in future.